

MENU ASPALDIKO GROUPS 2022

Anboto Menu

Foie terrine with muscatel gelatine and mango chutney and walnut bread
Aubergine stuffed with mushrooms (Boletus edulis)
Hake loins in norway lobster, scallops and prawns sauce
Tenderloin with roasted red peppers and au graten potato

Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
Coffee

Red wine: Ramón Bilbao crianza D.O. Rioja
White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina

67.00€ VAT Included

Ganeko Menu

Crystal toast with piperade and pil-pil cod slices
Crispy oxtail and foie roll in its sauce
Sauteed baby squid in two textures with onion and aioli
Iberian pork cheeks in mustard with mashed potatoes

Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
Coffee

Red wine: Ramón Bilbao crianza D.O. Rioja
White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina

72.00€ VAT Included

Sollube menu

Spider crab salad with balsamic vinaigrette
Crispy cod on leek sauce and piquillo pepper reduction
Monkfish loins over a baby squid ink and Idiazábal risotto
Roasted lamb at low temperature with baked potatoes

Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
Coffee

Red wine: Ramón Bilbao crianza D.O. Rioja
White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina

76.00 € VAT Included



Gorbea Menu

Foie terrine with muscatel gelatine and mango chutney and walnut bread
Seafood stuffed Swiss chard
Lamb sweetbreads and boletus mushrooms
Turbot in loin on potato millefeuille
Slices of aged beef with truffled mashed potatoes and caramelized onions

Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
Red wine: Ramón Bilbao crianza D.O. Rioja
White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina
Coffee

€81.00 VAT Included

THE APPETIZER IS SERVED IN OUR PATIO OR CLIMATE CONTROLLED TENT

Appetizer

Txakoli Aspaldiko D.O. Bizkaiko Txakolina (Own harvest)
Red wine: Ramón Bilbao crianza D.O. Rioja
Various drinks

Appetizers: (TO CHOOSE FROM TWO APPETIZERS)

Txorierri green peppers
Txistorra (Basque chorizo) in cider
Foie on toast with muscatel gelatine
Boletus risotto
Spoon of shredded spider crab with pink sauce
Anchovy toast with concasse tomato
Crispy cod roll with leek sauce
Crispy oxtail and foie roll in sauce
Baby squid and Iberian croquettes
Spoon of grilled octopus with truffled potatoes
Cod toast with piperrada al pil-pil
Tomato on toast with ham

€12.00 VAT Included

(Valid until July 2022)

These fixed price menus are served for the whole table upon prior request

