



ASPALDIKO MENUS 2022-22023

Menu No. 1

*Foie terrine with muscatel gelatine and mango chutney and walnut bread
Crystal toast with piperade and pil-pil cod slices
Aubergine stuffed with boletus mushrooms in its sauce*

*Flake in scampi and scallop sauce
Tenderloin with sweet potato and roasted pepper
Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
Coffee*

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

€83,00 VAT INCLUDED

Menu No. 2

*Spider crab salad with balsamic vinaigrette
Aspaldiko assorted fritters
Seafood stuffed Swiss chard*

*Monkfish loins over a squid ink and Idiazabal risotto
Iberian pork cheeks with 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*

€88.00 VAT INCLUDED

Menu No. 3

*Foie terrine with muscatel gelatine and mango chutney and walnut bread
Grilled scallops with lime jelly, ajoblanco and crispy shrimp
Crispy cod on leek sauce and piquillo pepper reduction
Crunchy duck ravioli with orange sauce*

*Turbot loin over potato mille-feuille
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 D.O. Rioja
White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina*

€97.00 VAT INCLUDED

Menu No.4

Acorn-fed cured Iberian ham

Pan fried foie gras with peach puree and Pedro Ximenez reduction

Octopus slice on roasted pumpkin puree, cauliflower couscous and paprika soil

Oxtail and foie crunch in its sauce

Monkfish fillets on mashed potatoes and black garlic with sautéed mushrooms

Mandarin sorbet

Grilled bone-in rib steak with roasted peppers and potatoes (1 for 3 people)

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

Cava brut

€107.00 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 gelatin

Boletus risotto

Spoon of crumbled spider crab with pink sauce

Crispy cod roll with leek sauce

Crispy oxtail and foie roll in sauce

Baby squid, ham croquettes

Spoon of grilled octopus with truffled potatoes

Cod toast with pil-pil piperade

Anchovy toast with concasse and anchovies

€13.00 VAT included

KIDS MENU

Iberian ham and pork loin

Assorted fritters

Homemade pate'

Sirloin steak medallions with chips or Fried hake with chips

Ice cream or dessert

Drinks

€35.00 VAT Included

(These menus are served for the whole table by previous request, valid until July 2023)

