



MENU ASPALDIKO GROUPS 2022-2023

Anboto Menu

*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*

Ganeko Menu

*Foie terrine with muscatel gelatine and mango chutney and walnut bread
Crispy oxtail and foie roll in its sauce
Monkfish loins over a baby squid ink and Idiazabal risotto
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*

Sollube menu

*Spider crab salad with balsamic vinaigrette
Crystal toast with piperade and pil-pil cod slices
Turbot in loin on potato millefeuille
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*

Gorbea Menu

Foie terrine with muscatel gelatine and mango chutney and walnut bread

Seafood stuffed Swiss chard

Lamb sweetbreads and boletus mushrooms

Braised cod on piperrada and piquillo pil-pil

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

Red wine: Ramón Bilbao crianza D.O. Rioja

White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina

Coffee

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

(Valid until July 2023)

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

