

THE CLASSICS OF ATXURI

Anchovies with «A.O.V.E.» (Extra Virgin Olive Oil)(made by us)[4]

Garlic prawns[2]

Cuttlefish in their own ink[13]

Cheeks of hake cooked in “salsa verde[4]

Cod “al pil pil”[4]

Basque hake “vasco Atxuri” with cheeks and prawns[1,2,4,13]

San Jacobo (Cordon Bleu) [1,3,7]

Black pudding with sautéed vegetables and poached egg[3,7]

(Best black pudding in the Basque Country 2026)

TO SHARE

HOT STARTERS

Seafood style clams[12,13]

Clams cooked in “tio pepe wine” [12,13]

Cod andalusian croquettes with pil pil mayonnaise (4 units) [1,3,4]

Cheeks croquettes with oxtail sauce (6 units) [1,3,12]

Grilled artichoke flower with ham (4 units)

COLD STARTERS

Anchovies with tomato and «A.O.V.E.» (Extra Virgin Olive Oil))(made by us)[4]

Cured cheeses from Andalusia and Basque Country[7,8]

Roasted peppers and northern tuna (one artichoke and bit of salmorejo)[1,4]

Northern tuna (sweet red peppers, onion and lettuce hearts) with «A.O.V.E.»[4]

Dehydrated tomato tartar from Conil with idiazabal cheese[6,10]

FROM THE SEA

Fried cod with “andrajo sauce” (ripe tomato, garlic, vinaigrette and bread)[1,3,4]
Snapper cooked in brandy[4,12] OR “salsa verde” with cheeks of hake[1,2,4,13]
Hake “albardada” [1,3,4] (fried) OR Basque hake Atxuri[1,4,13]

All our fish can be grilled and with prawns [2]

Ask our staff about fish off the menu

WILD ALMADRABA TUNA

Eggplant rolls stuffed tuna from the almadraba[1,3,4,12]
Tuna belly from the almadraba (grilled)[4]
Grilled almadraba tuna tail with eggs and chips[3,4]
Tuna “Morrillo”(grilled) [4]

FROM “DE LA SIERRA”

Sirloin steak from «La Janda» with french fries and mushrooms
Cachopo (Sirloin steak fried) with french fries[1,3,7]
Special National T.bone steak (6-10 year old. 40 days maturing period)
Iberian pig’s cheek in sauce[12]
Low temperature lamb(cooked for 16 hours)[12]

HOMEMADE DESSERTS

Cheese cake[3,7]

Creamy rice pudding[7]

Tocino de cielo (sweet egg yolk pudding)[3]

Torijja (fried brioche bread with milk and honey) [1,3,7]

Goxua (traditional dessert of Basque Country) [1,3,6,7,8,12]

ALLERGENS

1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 dairy, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfites, 13 mollusks and 14 lupins

If you have any questions, let our staff know.