

# MENÚ · CÉLÉBRATION

Jamón de bellota (acorn-fed) on toast and 'pan tumaca'

Duck foie gras on a bed of green apple with crispy duck and pistachios

Lobster salad with avocado, octopus vinaigrette and flambéed prawns with brandy

Squid gyozas with seafood cream sauce

Mushroom Cannelloni with Perretxicos Cream Sauce and Sautéed Black Trumpet Mushrooms

Grilled octopus taco with guacamole and Parmentier of truffled potato with mojo picón sauce



Grilled aged Beef Ribeye (550 g) \*

Grilled Sirloin with garnish \*

Traditional wood pigeon stew

Roast Piglet (Pio Navarro breed) with salad

Roast Suckling Lamb with salad

Beef entrecote with potatoes and peppers

Duck confit with Port wine and apple

Lamb ribs with garnish

Cod in a garlic sauce and baked potatoes

Lamb Sweetbreads cooked

Cod al ajoarriero with panaderas

Sea bass grilled with garlic in the Orio style

Sea Bream 'Orio' style with baked potatoes

Monkfish 'Orio' style with baked potatoes \*

Octopus Parmentier and mojo picón sauce \*



Millefeuille puff pastry with vanilla ice cream and hot chocolate sauce

**59,00€** VAT included.

Dishes marked with \* carry a supplement of €5.80.

Drinks included: Water, Navarre crianza red wine, Rueda white wine, cider, beer or soft drinks.