

MENÚ . WEEKEND MENU

Iberian ham with toasted bread and tumaca

Duck delicacies salad with nuts and bacon,
served with a Modena vinaigrette

Beef gyozas with pepper cream and leek
vichyssoise

Peppers stuffed with beltza mushrooms and
boletus cream



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 *



Sorbets (Lemon, mojito, curd, tangerine)

Rice pudding, Custard, Crème caramel, Cheesecake, Apple pie

Chocolate brownie, Baileys French toast with custard sauce
and vanilla ice cream

36,50€ 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.