



Zabaloetxe Etorbidea, 14
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LOIU (Lujua) BIZKAIA
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ASPALDIKO GROUP MENUS 2019-2020

Anboto Menu

Foie terrine with muscatel gelatine and mango chutney and walnut bread
Aubergine stuffed with mushrooms (Boletus edulis)
Sautéed baby squid in two textures with onion and ali-oli
Tenderloin with roasted red peppers and au gratin potato

Desserts

Coffee

Red wine: Ramón Bilbao crianza D.O. Rioja

White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina

Ganeko Menu

Crystal toast with piperade and pil-pil cod slices
Oxtail and foie crunch in its sauce
Hake loins in Norway lobster, scallops and prawns sauce
Tenderloin with potato and bacon and piquillo puree

Desserts

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
Pan fried foie gras with peach puree and Pedro Ximenez reduction
Monkfish loins over a baby squid ink and idiazabal risotto
Slices of aged beef with truffled mashed potatoes and caramelized onions

Desserts

Coffee

Red wine: Ramón Bilbao crianza D.O. Rioja

White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina





JATETXEA - RESTAURANTE

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Gorbea Menu

Foie terrine with muscatel gelatine and mango chutney and walnut bread

Seafood stuffed Swiss chard

Crispy cod on leek sauce and piquillo pepper reduction

Turbot loin over potato mille-feuille

Roasted lamb at low temperature with baked potatoes

Desserts

Red wine: Ramón Bilbao crianza limited edition 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 crumbled txangurro with pink sauce

Anchovy toast with tomato concasse

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 piperade al pil-pil

Tomato on toast with ham

(Valid until July 2020)

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

Q FOR TOURISM QUALITY

