

## ASPALDIKO MENUS

### Menu No. 1

*Foie terrine with muscatel gelatine and mango chutney and walnut bread  
Crispy cod on leek sauce and piquillo pepper reduction  
Boletus stuffed aubergine*

*Hake in scampi and scallop sauce  
Tenderloin with port reduction and au gratin potato*

*Desserts*

*Coffee*

*Red wine: Ramón Bilbao crianza D.O. Rioja*

*White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina*

**€ 68.00 VAT INCLUDED**

### Menu No. 2

*Spider crab salad with balsamic vinaigrette  
Aspaldiko assorted fritters  
Seafood stuffed Swiss chard*

*Monkfish loins over a squid ink and Idiazabal risotto  
Tenderloin with pan seared foie and a Pedro Ximenez reduction*

*Desserts*

*Coffee*

*Red wine: Ramón Bilbao crianza D.O. Rioja*

*White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina*

**€ 72.50 VAT INCLUDED**

### Menu No. 3

*Foie terrine with muscatel gelatine and mango chutney and walnut bread  
Sautéed baby squid with onion in two textures and ali-oli  
Cod cheeks in tempura over ratatouille and green olive spherification  
Crunchy Duck Ravioli with orange sauce*

*Turbot loin over potato mille-feuille  
Slices of aged beef with truffled mashed potatoes and caramelized onions*

*Desserts*

*Coffee*

*Red wine: Ramón Bilbao limited edition D.O. Rioja*

*White Wine Txakoli Aspaldiko D.O. Bizkaiko Txakolina*

**€ 82.00 VAT INCLUDED**



**Menu No.4**

*Pan fried prawns  
Acorn-fed cured Iberian ham  
Foie terrine with muscatel gelatine and mango chutney and walnut bread  
Aspaldiko assorted fritters  
Oxtail and foie crunch in its sauce*

*Monkfish loins with a tomato and potato vinaigrette  
Tenderloin with potatoes au gratin and red pepper purée  
Puff pastry with hot chocolate  
Coffee*

*Red wine: Ramón Bilbao crianza D.O. Rioja  
White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina  
Cava brut*

**€ 92.00 VAT INCLUDED**

**Menu No. 5**

*Spider crab salad with balsamic vinaigrette  
Fried prawns with smoked salmon  
Pan fried foie with peach puree and Pedro Ximenez reduction  
Cod steak with leek and potato puree and oil  
Boletus stuffed aubergine*

*Baked hake with a truffle vinaigrette and chanterelles quiche  
Iberian pork cheeks with mustard with mashed potatoes  
Truffled Florence cake with walnut ice-cream  
Coffee*

*Red wine: Ramón Bilbao limited edition D.O. Rioja  
White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina  
Cava brut*

**€96.00 VAT INCLUDED**

**Menu No. 6**

*Lobster Salad  
Huelva fresh shrimp  
Acorn-fed cured Iberian ham and loin  
Foie terrine with muscatel gelatine and mango chutney  
Lamb sweetbreads sautéed with boletus mushrooms and ham crumbs*

*Club Ranero cod steaks  
Mandarin sorbet  
Grilled bone-in rib steak with roasted peppers and potatoes (1 for 3 people)  
Pantxineta pastry with hot chocolate  
Coffee*

*Red wine: Ramón Bilbao Reserve D.O. Rioja  
White Wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina  
Cava brut*

**€ 128.00 VAT INCLUDED**

*(These menus are served for the whole table by previous request, valid until July 2020)*

*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*

*Crispy cod roll with leek sauce*

*Crispy oxtail and foie roll in sauce*

*Baby squid, ham croquettes*

*Spoon of grilled octopus with truffled potatoes*

*Cod toast with piperrada al pil-pil*

*Toast with concasse and anchovies*

*€ 10,00 VAT included*

*KIDS MENU*

*Iberian ham and pork loin*

*Assorted fritters*

*Homemade pate'*

*Tenderloin tips with potatoes*

*O*

*Fried hake with chips*

*Ice cream or dessert*

*Drinks*

*€ 30.00 VAT included*