

ASPALDIKO FIXED PRICE MENUS 2021

Menu No. 1

*Foie terrine with muscatel gelatine and mango chutney and walnut bread
Crunchy cod with leek sauce and piquillo pepper reduction
Aubergine stuffed with porcini mushrooms in sauce*

*Hake with Dublin Bay Prawns and scallops sauce
Sirloin with au graten potatoes and roasted peppers*

Desserts

Coffee

Ramón Bilbao crianza D.O. red wine Rioja

Txakoli Aspaldiko D.O. white wine Bizkaiko Txakolina (Txakoli from Biscay)

€71.00 VAT INCLUDED

Menu No. 2

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

*Monkfish loins over a cuttlefish ink and Idiazabal cheese risotto
Iberian pork cheeks in mustard with mashed potatoes*

Desserts

Coffee

Ramón Bilbao crianza D.O. red wine Rioja

Txakoli Aspaldiko D.O. white wine Bizkaiko Txakolina (Txakoli from Biscay)

€75.00 VAT Included

Menu No. 3

*Foie terrine with muscatel gelatine and mango chutney and walnut bread
Sautéed baby squid with two-texture onion and aioli
Toasted glass bread with piperrada and slices of pil-pil style cod
Crunchy Duck Ravioli with orange sauce*

*Turbot loin over potato mille-feuille
Slow-roasted lamb with baked potatoes*

Desserts

Coffee

Ramón Bilbao crianza D.O. red wine Rioja

Txakoli Aspaldiko D.O. white wine Bizkaiko Txakolina (Txakoli from Biscay)

€84.00 VAT INCLUDED



Menu no. 4

Acorn-fed cured Iberian ham
Grilled foie gras with peach purée and Pedro Ximenez reduction
Sautéed lamb sweetbreads and porcini mushrooms
Ox and foie crunch in its sauce

Monkfish steaks with a tomato and potato vinaigrette
Mandarin sorbet
Grilled rib-eye with roasted peppers and potatoes (1 for every 3 people)

Puff pastry with hot chocolate
Coffee
Ramón Bilbao crianza D.O. red wine Rioja
Txakoli Aspaldiko D.O. white wine Bizkaiko Txakolina (Txakoli from Biscay)
Cava brut

€94.00 VAT INCLUDED

**APERITIFS AND APPETISERS ARE SERVED IN OUR PATIO OR CLIMATE
CONTROLLED TENT**

Aperitifs

Txakoli Aspaldiko D.O. Bizkaiko Txakolina (house harvest)
Ramón Bilbao crianza D.O. Rioja red wine
Beverages

Appetisers: (CHOICE OF TWO)

Txorierri green peppers
Cider txistorra (basque chorizo)
Foie gras toast with muscatel gelatine
Mushroom risotto
Spoonful of spider crab meat with pink sauce
Cod crunch with leek sauce
Ox and foie crunch in sauce
Baby squid croquettes, ham
Grilled octopus chucarita with truffle potato
Cod toast with pil-pil style piperrada
European anchovy Toast with concasse and anchovies **€10.00 VAT
included**

CHILDREN'S MENU

Iberian ham and pork loin
Assorted Fritters
House pâté
Sirloin steak medallions with chips or fried hake with chips
Ice cream or dessert

Drinks **€30.00 VAT Included**

(These menus are served for the whole table by previous request. Valid until November 2021)