



# ASPALDIKO

JATETXEA - RESTAURANTE



MENUS  
ASPALDIKO GROUPS  
2025

# ANBOTO MENU

73€ VAT INCLUDED

- Foie terrine with muscatel gelatine and mango chutney and walnut bread
- Seafood stuffet chard
- Crispy cod on leek sauce and piquillo pepper reduction
- Tenderloin with roasted red peppers and au graten potato
- Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
- Coffee
- Red wine: Ramón Bilbao crianza D.O. Rioja
- White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina



# GANEKO MENU

80,00€ VAT INCLUDED



- Spider crab salad with balsamic vinaigrette
- Crispy oxtail and foie roll in its sauce
- Hake loins in norway lobster, scallops and prawns sauce
- Slices of aged beef with sautéed boletus and apple pure
- Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
- Coffee
- Red wine: Ramón Bilbao crianza D.O. Rioja
- White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina

# SOLLUBE MENU

88,00€ VAT INCLUDED

- Aubergine stuffed with mushrooms (Boletus edulis)
- Pan fried foie gras with peach puree and Pedro Ximenez reduction
- Monkfish loins over a baby squid ink and Idiazábal risotto
- Roasted lamb at low temper
- Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
- Coffee
- Red wine: Ramón Bilbao crianza D.O. Rioja
- White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina



# GORBEA MENU

100,00€ VAT INCLUDED



- Seafood stuffed Swiss chard
- Lamb sweetbreads and boletus mushrooms
- Octopus slice on roasted pumpkin puree, cauliflower couscous and paprika soil
- Braised cod on piperrada and piquillo pil-pil
- Grilled bone-in rib steak with roasted peppers and potatoes (1 for 3 people)
- Caramelized French toast with pantxineta pastry and rice pudding foam and cinnamon ice cream
- Coffee
- Red wine: Ramón Bilbao crianza D.O. Rioja
- White wine: Txakoli Aspaldiko D.O. Bizkaiko Txakolina
- Coffee

# APPETIZER

13,00€ VAT INCLUDED

- Txakoli Aspaldiko D.O.Bizkaiko Txakolina (Own harvest)
- Red wine: Ramón Bilbao crianza D.O. Rioja
- Various drinks

## **APPETIZERS:**

(TO CHOOSE FROM TWO APPETIZERS)

- Txorierrri green peppers
- Txistorra (Basque chorizo) in cider
- Foie on toast with muscatel gelatine
- Boletus risotto
- Spoon of shredded spider crap with pink sauce
- Anchovy toast with concasse tomato
- 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 piperrada al pil-pil
- Tomato on toast with ham



THE APPETIZER IS SERVED IN OUR PATIO  
OR CLIMATE CONTROLLED TENT

**VALID UNTIL JULY 2025**

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



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