***RESTAURANT ASPALDIKO***

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***35 aniversario  Urteurrena 1988-2023***

***Langosta del Cantábrico (Kg)*** *430,00.-*

***Bogavante del Cantábrico (kg)*** *90,00.-*

***Jabugo cured ham” Joselito”***

*Jamón Ibérico de bellota 34,00.-*

***Foie terrine***

*Terrina de foie con gelatina de moscatel 29,50.-*

***Aspaldiko fish soup***

*Sopa de pescado Aspaldiko 18,50.-*

***Guilled prawns***

*Gamba fresca de Huelva 29,50.-*

***Warm losbster salad***

*Ensalada templada de bogavante* *42,00.-*

***San Sebastián style spider crab timbale and cod brandade au gratin with shellfish coral***

*Tinbal de txangurros a la Donostiarra* *34,00.-*

***Apple ajoblanco with marinated salmon***

*Ajoblanco de manzana 23,50.-*

***Cruchy pig trotters and mango tartar whith passion fruit dressing***

*Crujiente de manita de cerdo 27,50.-*

***Aspaldiko assorted fritters***

*Fritos variados aspaldiko 28,50.-*

***Seafood stuffet chard***

*Pencas rellenas 26,50.-*

***Grilled clams, gren or marinara sauce***

*Almejas 35,00.* ***VAT included***

***Hake loins, Dublin Bay Prawns and grilled scallops with Dublin Bay Prawn sauce***

*Lomos de merluza con cigala y Vieira 33,00.-*

***Baby squid in ink on butternut squash cream and crispy tentacles***

*Txipirones en su tinta sobre crema de calabaza 33,00.-*

***Grilled sea bass on asparagus cream and vegetable crudité***

*Lubina a la plancha 35,00.-*

***Grillet turbot***

*Rodaballo 85,00 KG.*

***Grilled sean bream***

*Besugo al horno kg. 95,,00 KG.*

***Grilled sirloin whith intxaursaltsa snd grilled goat cheese***

*Solomillo con miel 33,00*

***Low temperature Iberian pork shoulder with truffle sauce, sautéed mushrooms and sweet potato puré***

Presa Iberica con hongos salteados *33,00.-*

***Twice-cooked pigeon with chestnut and red currant purée***

*Pichon en dos cociones con pure de castaña 33,00.-*

***Slices of venison, peach and lime cream saut’eed vegetables***

*Laminas de ciervo 34,00*

***Low temperature Iberian pork shoulder with truffle sauce, sweet potato purée and grilled wild asparagus***

*Presa Iberica a baja temperaturea 32,000.-*

***Roasted baby Lamb ( 2 persons)***

*Cordero Asado (mínimo 2 personas p.p. 44,50.-*

***Grilled ribeye ( bone in )***

*Txuleton a la brasa Kg. 85,00 KG.* ***VAT included*** * * 