



# "Restaurante Lenkonea"

## *Starters*

- *Anchovy fillets in olive oil* 16 €
- *Bonito belly, extra virgin and crispy bread crust* 14 €
- *Homemade fried dishes* 8,50 €
- *"Guijuelo's" ham with bread glass and tumaca* 19 €
- *Foie mi cuit with Pedro Ximenez reduction and caramelized apple* 16 €
- *Rocket salad with goat cheese, walnuts, raisins and fig vinaigrette* 11 €
- *Grilled vegetables with Iberian and parmesan sliced* 12 €
- *Grandmothers consommé* 6 €
- *Seafood soup* 9 €
- *Scrambled eggs with "txistorra" from Bera* 12 €
- *Cannelloni gratins stuffed with mushrooms with fresh garlic sauce* 12 €
- *Crystal pepper saucepan* 15 €

*10% taxes not included*

## *Seafood*

- *Hake to taste, iron or romaine* 18 €
- *Meunière or grilled sole* 20 €
- *Wild turbot loin with grilled vegetables* 22 €
- *Kokotxas of hake at pil-pil* 22 €
- *Grilled prawns* 19 €
- *Grilled squids* 16 €
- *Txangurro in Donostia style* 17 €

## *Meat*

- *Grilled sirloin steak with Gernika peppers* 19 €
- *Sirloin steak with foie and crispy duck* 22 €
- *Duck breast with Oporto sauce* 18 €
- *Millefeuille of veal cheeks and potatoes* 16 €
- *Duck confit with caramelized figs* 16 €
- *Iberian secret at low temperature with “Padrón” peppers* 17 €
- *Shoulder of suckling lamb with green salad* 25 €
- *Fresh Foie with Pedro Ximenez sauce* 17 €

*10% taxes not included*

## Desserts



- *Yogurt cream with raspberry and mango* 5 €
- *Homemade flan of three milks with vanilla ice cream* 4,50 €
- *Baked apple puff pastry with almond ice cream* 5,50 €
- *Homemade Basque cake with hazelnut ice cream* 5,50 €
- *Raspberry au gratin* 6 €
- *Xamingoxo* 5 €
- *Lemon sorbet with cava* 6 €
- *Raspberry sorbet with Cointreau* 6 €
- *Ice-cream and sorbet tasting* 6 €
- *Churrut soufflé with fruits and ice-cream (min. 2 pers)* 7 €/person
- *Chocolate coulant with praline ice cream* 6 €
- *Cheese board with quince and walnuts* 7 €