



Menu Lenkonea

(Friday evening, Saturday noon-evening and Sunday noon)

To start with, to choose from...

Assortment of Iberian cured meats with pan cristal and tumaca bread

Block of foie mi cuit with truffle toasts

Table of pâtés "Campagne" from Bidasoa (mushrooms, piquillo peppers and truffle) with raspberry compote, glazed pippin and toasts (Minimum 2 persons)

Anchovy from Santoña with toasts and Arbequina olive oil

Dill marinated salmon (Churrut style)

Tomato salad with tuna fish slices

Arugula salad with goat cheese, walnuts, sultanas and fig vinaigrette

Sea and land salad with portobello, baby squid and prawns

House assorted croquettes with fresh squid

Cannelloni stuffed with mushrooms au gratin

Sautéed vegetables with ham and parmesan slices

Puff pastry stuffed with asparagus with cream of ham and mushroom soup

Lenkonea fish soup

Choice of main courses ...

Monkfish with fried fish and fried potatoes (suppl. 3€)

Baked hake with baked potatoes and padrón peppers.

Grilled prawns

Grilled entrecôte with tempura vegetables

Fan of duck magret with Pedro Ximenez sauce

Iberian pork cheeks with potato ingot

Crunchy trotters and mushrooms in their own juices

Tail in sauce with foie gras and potato crisp

Iberian secret at low temperature

Duck confit with sweet sour sauce and apple compote

Our homemade desserts to choose from...

Cheese board with quince jelly (suppl. 3€ per person). Minimum 2 persons

Yoghurt cream with mango chutney and raspberry coulis

Three milk custard with vanilla ice cream

Lemon sorbet with cava

Apple pie with Amade honey ice cream

Basque cake with raspberry ice cream

Chocolate coulant with coffee ice cream

Homemade mille-feuille filled with cream or pastry cream with praline ice cream

Caramelised French toast (suppl. 3€)

Raspberries au gratin (suppl. 3€)

Xamingoxo

Wines D.O. Navarra, water and coffee. Price 32€ (VAT included)