



Menú Bidasoa

(Menu from Sunday to Thursday evenings)

To start with, to choose...

Assortment of Iberian cured meats with pan cristal
Block of foie micuit with truffle toasts
Dill marinated salmon (Churrut Style)
Arugula salad with goat cheese, walnuts, sultanas and fig vinaigrette
Assorted house croquettes with fresh squid
Sautéed vegetables with ham and parmesan slices
Lenkonea fish soup

Choice of main courses...

Sea bream with refried and baked potatoes
Grilled prawns
Magret with port sauce
Iberian pork cheeks at red wine
Iberian pork with port and beetroot sauce
Duck confit with sweet sour sauce and apple compote

Our homemade desserts to choose from...

Yoghurt cream with mango chutney and raspberry coulis
Three milk custard with vanilla ice cream
Lemon sorbet with cava
Apple pie with Amande honey ice cream
Basque cake with raspberry ice cream
Chocolate coolant with coffee ice cream
Homemade mille-feuille filled with cream or pastry cream with praline ice-cream

Vinos D.O. Navarra, agua y café.
Precio 34€ (IVA incluido)