



## ***Lenkonea Menu***

*(Viernes noche, sábado mediodía-noche, domingo mediodía y festivos)*

### ***To start with, to choose from...***

*Assortment of iberian cured meats  
Block of foie micuit with toasts  
Tomato salad with tuna, olives and fresh onion  
Arugula salad with goat cheese, walnuts, raisins and fig vinaigrette  
Dill marinated salmon "Churrut style"  
Slices of tuna with fresh onion and Arbequina oil  
Anchovy from Santoña with toast  
Sautéed vegetables with ham and parmesan flakes  
Assorted fried food of the house  
Cannelloni stuffed with mushrooms with fresh garlic sauce au gratin  
Home-made fish soup*

### ***Choice of main courses...***

*Baked sea bream with baked potatoes  
Grilled prawns  
Sea bass with oil, garlic and vinegar  
Mussels in green sauce  
Galician style octopus  
Duck confit with apple compote  
Iberian pork with beetroot sauce and Oporto wine  
Entrecote with piquillo peppers  
Low temperature Iberian cured pork with padrón peppers.  
Iberian pork cheeks in red wine with potato ingot  
Duck magret with Pedro Ximénez sauce*

### ***Our homemade desserts to choose from...***

*Cheese board with quince jelly (suppl. 3€ per person) Minimum 2 people  
Valenciano (suppl. 3€)  
Raspberries au gratin (suppl. 3€)  
Yoghurt cream with mango chutney and raspberry coulis  
Three milk custard with vanilla ice cream  
Lemon sorbet with cava  
Apple tart with honey and almond ice cream  
Basque cake with raspberry ice cream  
Chocolate coulant with coffee ice cream  
Cheesecake with raspberry ice cream  
Homemade Millefeuille filled with cream or custard with praline ice cream  
Caramelised French toast  
Xamingoxo*

*D.O. Navarra wines (red, white and rosé Irati), water and coffee.*

*Price: 39€ (VAT included)*