

ALDAPETA

Gastrobar

To share

Gilda Aldapeta, blown bread filled with piparra mousse and anchovy "00"	3,50 unidad €
Iberian acorn-fed ham cut with knife (100gr)	27 €
Mussels marinara style or spicy with yellow chili	12 €
Homemade iberian ham croquette	1,90 unidad €
Hoemade stewed "Lumagorri" chicken croquette	2 unidad €
"Nigiri" of smoked cutlet with red pepper mayonnaise	2,20 unidad €

Rices (min. 2 persons)

Monkfish, shrimp and cuttlefish paella	29 €
Dry rice in beef juice and grilled chop	36 €
Octopus and beef rib rice with roasted garlic all i oli	29 €
Soupy lobster rice	38 €

From our grill

Grilled monkfish piece, potatoes and rfried sauce (1,3-1,5kg.)	52 €
Braised octopus leg with kimchie-honey with sweet potato	27 €
Grilled beef tenderloin with garnish	29 €
Grilled vegetables with Idiazabal sauce and paprika oil	17 €
Superior beef chop, minimum maturation 30 days (approx. 1kg.)	55 €
Braised and boneless beef rib at 68°, carrot cream and grilled lettuce heart	21 €
Accompaniment: french fries	4,50 €
Accompaniment: lettuce and onion salad	4 €
Accompaniment: home-roasted peppers	6 €

Starters

Crab and shrimp salad with coral vinaigrette	19 €
Tuna belly salad with local peppers	15,50 €
Smoked beef carpaccio, chop mayonnaise and Idiazabal cloud	16 €
Confit and braissed leek with vegetable and hazelnut vinaigrette	12 €

Our stews

Squid in its ink stuffed with mushrooms	26 €
Hake in green sauce, cauliflower texture and vegetables	28 €
Suckling pig ingot, truffled parmentier and shallots with Port wine	24 €
Biscayan-style tripe and snout stew	14 €

Desserts

Our tarte Tatin and tonka bean ice cream	6 €
Caramelized millefeuille, lemon cream and ice cream	7 €
Fluid chocolate coulant on vanilla soup	8 €
Fluid cheesecake and chocolate ice cream	8 €
Green apple sorbet with txakoli with vodka	7 €