

# ALDAPETA

## Gastrobar

### From our bar

Cantabrian anchovy "00", crystal bread, tomato and olive oil (1 unit)	11 €
Knife-cut acorn-fed Iberian ham D.O. Guijuelo (100gr.), crystal bread and tomato	25 €
Brioche stuffed with steak tartare with fried egg and chili peppers	14 €
Brioche stuffed with spiced beef ribs, Sriracha mayonnaise and pickles	10 €
	12 €
	16 €
Iberian ham croquettes	9 €
Croquettes de poulet "Ferme Lumagorri"	10 €
Crystal bread with tomato	3,50 €

### Rices

Cuttlefish, langoustine and artichoke paella	27 €
Creamy lobster rice	36 €
Paella of octopus and grilled leeks with romesco sauce	28 €
	32 €
Creamy rice with oxtail, foie gras, roasted peppers and idiazabal sauce	24 €
Dry rice with slices of grilled beef chop	

### Meat

Roast lamb shank in its juices with pears and old-fashioned potatoes	22 €
Grilled beef "Txuleta" on Himalayan salt stone	18 €
	27 €
Grilled beef sirloin steak, baby potatoes and shallots with fine herbs	25 €
	52 €
Chips	4,20 €
Lettuce and spring onion salad	3,50 €
Home roasted peppers	5 €

### Starters

Peeled broad beans, beach cuttlefish, free-range egg yolk and stew juice	14 €
	15 €
Grilled leek with hazelnut meunière, sprouts and foie poêle	22 €
Cod omelette, tomato caviar, pine nuts, escarole sprouts and kalamata	16 €
Home-roasted Palermo peppers, tuna belly and piparras	19 €

### From the sea

Cod Taco confit, home-roasted peppers and light pilpil	29 €
Grilled red mullet, mushrooms in poultry juice and peas from Maresme	27 €
Grilled octopus, romesco, crispy jowl and dressed endive	25 €
	45 €

### Desserts

Lemon cream, meringue, basil yoghurt and lime biscuit	7 €
Chocolate cream, coffee butter and cocoa crisp	7 €
Walnut coulant with green apple sorbet	7 €
	6 €
Bread, chocolate, oil and salt	5 €
Red fruits, cheese custard, raspberry sorbet and brown sugar crumble	8 €
Our selection of cheeses with their contrasts: smoked Idiazabal "Pastor Aizpea", "Larra" from Roncal, "Ossau Iraty" and "Zeru Koloria" from French Basque Country	10 €