



Groups Menus 2017/2018

Minimum 10 people.

Menu #1

To share on table:

Tudela's lettuce hearts with Cantabric tuna

Beef carpaccio with Idiazal cheese

Sartén "Txalaparta"

(Broken fried eggs with potatoes, onion and eels)

Grilled squid with garlic and parsley

Shrimp Scampi

Principal (per person)

1/2 "Club Ranero" Codfish

(Filets of cod in Pil-Pil sauce linked with pisto bilbaino)

1/2 Medallions of Iberian tenderloin with green pepper sauce

Dessert (to choose at the restaurant):

Lemon sorbet

or Biscuit ice cream with hot chocolate

Cellar:

Red wine D.O.Rioja

Basc Cider

and/or White
wine "Txacoli"

Mineral water

Coffee or infusions

Price per person : 29,00€ TAX Include



Groups Menus 2017

minimum 10 people.

Menu # 2

To share on table:

Tudela's lettuce hearts with Cantabric tuna

Beef carpaccio with Idiazal cheese

Cod omelette

Txalaparta's Black pudding

(Broken fried eggs with black pudding and potatoes)

Principals (per person to choose at the restaurant)

"Club Ranero" Codfish

(Filets of cod in Pil-Pil sauce linked with pisto bilbaino)

Medallions of Iberian tenderloin with green pepper sauce

Duck confit with port wine sauce and Apple jam

Dessert (to choose at the restaurant):

Lemon sorbet

or Biscuit ice cream with hot chocolate

Cellar:

Red wine D.O.Rioja

Basc Cider

and/or White
wine "Txacoli"

Mineral water

Coffee or infusions

Price per person: 32,00€ TAX Included



Groups Menus 2017

minimum 10 people.

Menu # 3

To share on table:

Salad mezclum with goat cheese fondant
Sartén "Txalaparta"

(Broken fried eggs with potatoes, onion and eels)

Iberian ham with tomato bread

Artichokes chips with shavings of foie

Batter fried squid

Principals (per person to choose at the restaurant)

"Orio" style Bass

or

Grilled Beef Tenderloin

or

"Club Ranero" Codfish

(Filets of cod in Pil-Pil sauce linked with pisto bilbaino)

Dessert (to choose at the restaurant):

Lemon sorbet

or Biscuit ice cream with hot chocolate

Cellar:

Red wine D.O.Rioja

Basc Cider and/or White wine "Txacolí"

Mineral water

Coffee or infusions

Price per person: 37,00 € TAX Included



Groups Menus 2017

minimum 10 people.

Menu # 4

To share on table:

Salad of duck ham with Idiazabal cheese
Iberian ham with tomato bread
Artichokes chips with shavings of foie
Shrimp Scampi
Cod fritters

Principals (per person to choose at the restaurant)

Beef tenderloin

or

Monkfish

or

Bass

Dessert (to choose at the restaurant):

Lemon sorbet
or Chocolate Coulant

Cellar:

Red wine Crianza D.O.Rioja
Basc Cider and/or White wine "Txacolí"
Mineral water
Coffee or infusions

Price per person: 42,00 € TAX Included