



Groups Menus 2020

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)

Creamy rice with mushrooms

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 "Txacolí"

Mineral water

Coffee or infusions

Price per person : 30,00€ TAX Include



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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)

Roman squid

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 "Txacolí"

Mineral water

Coffee or infusions

Price per person: 33,00€ TAX Included



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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
(in season)

Creamy Mushroom and cheese rice

Principals (per person to choose at the restaurant)

"Orio" style Bass

or

Grilled Beef Steak

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: 38,00 € TAX Included



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Menu # 4

To share on table:

Salad of duck ham with Idiazabal cheese

Iberian ham with tomato bread

Artichokes chips with shavings of foie
(in season)

Shrimp Scampi

Creamy Mushroom and cheese rice

Roman squid

Principals (per person to choose at the restaurant)

Beef tenderloin

or

Monkfish

or

Baked leg of kid

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: 43,00 € TAX Included