

Lunch

Cold canapés

- Homemade foie toast-(Homemade foie over toast with tomato jam and wine salt)
- Anchovie, olive and piparra "gilda" - (Anchovie, olive and green pepper cold brochette)
- Ham over "tomaca" toast - (Iberian ham over tomato spreaded toast)
- Shangurro glass - (glass of spider crab meat with a vegetable sauce)
- Quail egg, chatka and prawn brochette
- Smoked salmon canape stuffed with "piperrada" , mascarpone cheese and pesto - (piperrada:vegetables mix)
- Iberian ham "pulga" - (roll and iberian ham small sandwich)
- Brochette of "pulpo a feira" - (paprika, salt and olive oil seasoned octopus brochette)
- Wild mushrooms and caramelized onion on grilled toast
- Mushroom and caramelised onion over toast
- Torrezno - (Deep fried thick piece of fresh bacon)
- Jerky beef and Idiazabal cheese "tronquito" (piece of juicy jerky beef and Idiazabal cheese)
- Vegetable sandwich 1/4
- (Any proposals made by the customer will be considered)

Hot canapés

- Battered squid strips brochette with alioli sauce - (alioli:garlic sauce emulsified in oil)
- Ham or boletus croquettes over bread toast and iberian ham
- Potatoe omelette, cod or black pudding canapes
- Crispy prawn brochette with paprika mayonnaise
- "Bratwurst" sausage and fried bacon small pincho with mustard sauce
- Chistorra in a small flat corn roll- (chistorra: a thick kind of paprika seasoned sausage)
- Canapé of pil-pil cod or biscayan style cod - (cod in a creamy sauce of cayenne and garlic emulsified in olive oil or in a red pepper mash sauce)
- Chard stalk stuffed with iberian ham and blue cheese sauce
- Cajun style chicken brochette with a curry sauce
- Roasted red pepper stuffed with boletus and mushrooms and seasoned with a blue cheese sauce
- Brick filled with a fine vegetable crush and goat cheese
- Pasta brick filled with a fine vegetable crush and goat cheese
- (Any proposals made by the customer will be considered)

Desserts

- Assortment of pastries, Cream and chocolate profiterols, Walnut and chocolate brownie, Battered white bread caramelised in a liquor sugar, Homemade egg and chocolate flan

Drinks

- Water 1/3
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- Fizzy drinks and fruit juices

- Carlsberg,
- White, claret and Crianza red Rioja wine
- Txakoli (typical basque fruity white wine)
- Cava (typical catalán sparkling white wine)
- “Brut zero” cava // Juve y camps cava