

Aralar Menu

TWO STARTERS BY TABLE TO CHOOSE

Mixed salad	2 3 4 12
Russian salad	2 3 4 6 12
Asparagus	3 6 12
White tuna belly salad with piperade	2 4 12
Goat cheese and raisins on salad	7 8 10 12
Jerky with parmesan cheese and rosemary oil	7
Selection of Iberian cured meats	7
Scrambled eggs with cod	1 3 4
Scrambled eggs with fungi	1 3
Smoked salmon with pickles vinaigrette sauce	4 12
Rabas (deep fried squid rings)	1 13
Croquettes	1 2 3 4 5 6 7 8 9

ONE MAIN COURSE TO CHOOSE

Hake: either fried, grilled or in a green sauce	1 3 4 12
Cod: either pil-pil, or Biscayne style	1 4 12
Duck confit with red berries sauce	1 8 12
Rioja Alavesa style oxtail stew	1 12
Grilled entrecote with fries and Piquillo peppers	
One dessert to choose from the menu of the day	
Crianza wine (1/2 per person)	12
Water	
Bread	1

40,00 €

10% VAT included

ALLERGENS: WHAT EACH NUMBER MEANS

1 Gluten	2 Crustaceans	3 Eggs	4 Fish
5 Peanuts	6 Soy	7 Dairy	8 Tree nuts
9 Celery	10 Mustard	11 Sesame	12 Sulphites
13 Molluscs	14 Lupin		