



GILDA JOXEFA	3,10 €
Airy bread filled with piparra pepper mayonnaise, olive cream, salted anchovy, and olive oil pearls	
MATRIMONIO	10,50 €
Pickled anchovy and salted anchovy on toasted cristal bread with dried cherry tomato	
COPPA JOSELITO	9,50 €
Thin slices of Joselito Coppa on toasted cristal bread with sundried tomato vinaigrette	
STILTON CROQUETTES	5,20 €
Creamy blue Stilton cheese croquettes.	
AJO BLANCO	11,50 €
With smoked sardine, grapes, and sliced almonds	
PIPARRAS EN TEMPURA	16,00 €
With slices of Wagyu cecina.	
LEEK WITH TRUFFLE MAYONNAISE	15,00 €
Confit leeks, truffle and honey mayonnaise, assorted sprouts, ham salt, and chive	
ROASTED MUSHROOMS	18,50 €
With Iberian ham whey, ham salt, garlic, and parsley.	
PISTO	17,50 €
With red pepper and fried egg	
BABY SQUID IN ITS INK	22,00 €
Traditional style with fried bread	
HAKE "a Eneko"	23,50 €
In tempura, with piquillo pepper broth and chive emulsion.	
COCKLES	24,00 €
In garlic-lemon sauce.	
MONKFISH	65,00 €
Roasted with garlic and chili oil.	
TRIBE STEW	18,00 €
Tripe, trotter, and snout with homemade chips and spicy chorizo.	
BRAISED PORK CHEEKS	23,00 €
With potato purée and cheek jus, served with fried pickled carrots.	
OLD COW TARTARE	24,00 €
With chive, smoke, jalapeño emulsions, and cured egg yolk.	
GRILLED SIRLOIN	50,00 €/500 gr.
From old cow.	
LETTUCE	10,50 €
Salad with vinaigrette and spring onion.	
PIQUILLO PEPPERS	12,50 €
Roasted Casa Julián style.	
BASQUE CAKE	10,00 €
Filled with cream or chocolate, served with vanilla or chocolate ice cream from Obrador Grate.	