



Bilbao

RESTAURACJA HISZPAŃSKA

MENU



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MENU

AUTUMN WARMERS

MULLED BEER	25
MULLED WINE	29
WINTER TEA	26

SANGRIA

DRY WHITE, MINT-CUCUMBER FLAVOR

RED SWEET AND SPICED

glass	25
Carafe 1L	110

BEER

SAN MIGUEL	but. 0,33	17
ESTRELLA GALICIA	but. 0,33	17
ESTRELLA GALICIA 0%	but. 0,33	17
Craft beer		
PILS	but. 0,5	21
WHEAT.	but. 0,5	21
PALE ALE	but. 0,5	28
NON ALCO	but. 0,5	21
Cerveza de barril / Draft Beers		
ESTRELLA DAMM	0,2	10
ESTRELLA DAMM	0,5	19
WHEAT	0,5	21

DRINKS

LEMONADE	0,3.	16
Lemon, Passion Fruit	Carafe 1L	39
Cherry, Raspberry		
FRESHLY SQUEEZED JUICE	0,3	25
Orange, Grapefruit, or Mixed		
WATER Sparkling / Still	0,3	9
	Carafe 1L	15
ON LEMON	0,3	14
Gooseberry, Pear, Icebata Jasmine, Matchbata, Rhubarb, Yerbata, Yerbata Pomegranate, Plum		
RED BULL	0,25	15
COCA - COLA, COLA ZERO		12
FANTA, SPRITE, KINLEY TONIC		12
CAPPY Apple Juice or Orange Juice.		12

COFFEE

CAFÉ SOLO OR ESPRESSO MACCHIATO	9
CAFÉ DOBLE OR DOPPIO MACCHIATO	12
CAFÉ AMERICANO	12
CAFÉ CAPPUCCINO	14
CAFÉ LATTE OR FLAT WHITE	14
CAFÉ CON LECHE VEGETAL with plant milk.	16
CAFÉ CARAJILLO Coffee with Brandy	20

TEA

Black | Green | Earl Grey | Fruit Tea

we add 12% of the service fee to the bill of 4 or more people

APPETIZERS

GAMBAS CON AJO 49

shrimps | olive oil | Garlic | parsley

CON TXISTORRA +10

+ Chorizo | cherry tomatoes | butter emulsion

CARPACCIO DE PULPO 69

sliced boiled octopus | potatoes | olive oil | parsley

CHORIZO AL VINO TINTO / CIDRA 49

shallot | garlic | butter | parsley | cider or red wine

TARTAR DE TENERA 55

beef tartare | marinated onions | egg yolk | mustard with mustard seeds

MAIN DISHES

CALLOS A LA MADRILEÑA 37

Madrid-style tripe with chorizo and bell pepper

BACALAO CON SALSA ROMESCO 99

Pan-seared cod

PULPO A LA PLANCHA 119

grilled octopus tentacle

HAMBURGUESA 49

Limousine beef burger or Surf & Turf with shrimp +12

CARRILLERAS DE CERDO 59

pork cheeks | crispy bacon

COSTILLAS IBERICAS 99

Iberian pork ribs from acorn-fed, free-range pigs

TXULETA 109

250 g steak from aged sirloin or Surf & Turf +30

PASTA CON MARISCOS 59

black tagliatelle | shrimps | mussels | olive oil | garlic | parsley

PAELLA DE MARISCOS 159

saffron fried rice | fish | mussels | shrimps | Dish for 2 people

fries **14** | mashed potatoes **16** | roasted potatoes **19** | seasonal vegetables **19**
salad mix **15** | pepper and tomato salad **19** | sauces: aioli or romesco or brava **6**

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TAPAS

HOT

FRITO MISTO fried calamari fish mussels shrimps	89
PIMIENTOS DE PADRON fried Padron peppers sea salt	29
TOCINO AL HORNO LENTO slow-roasted bacon aioli cider and demi-glace reduction	39
ALBONDIGAS pork and lamb meatballs brava tomato sauce	45
PATATAS BRAVAS fried potatoes brava sauce aioli	25
CROQUETAS DE COLIFLOR cauliflower croquettes in béchamel sauce blue cheese sauce	37
CALAMARES FRITOS squid fries caper aioli	39

COLD

ACEITUNAS ENCURTIDAS marinated olives in garlic and herbs	25
JAMON IBERICO 70g plate of ham from acorn-fed Iberico pork	75
MEJILLONES MARINADOS marinated mussels olive oil garlic	35
BOQUERONES EN VINAGRE marinated anchovies olive oil parsley	38
SELECTION OF CHEESES Manchego Cabrales Romero	69
PINTXOS [read.: pintshos] 4 PCS Northern Spanish snacks from the Basque Country: skewers with seafood or cured meats, but most commonly those are colorful single-serving portions on a baguette. A selection to choose from the Pintxos Bar.	59
TAPAS BOARD Tapas board for 2: selection of cured meats choice of cheeses olives patatas bravas Padron peppers brava and aioli sauces	159

DESSERTS

CHURROS Spanish classic - fried churros made from choux pastry, served with white chocolate	29	SERNIK BASKIJSKI traditional Basque cheesecake, slightly burnt on the sides and top	32
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