



Bilbao

RESTAURACJA W HISZPAŃSKA

MENU



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APPETIZERS

GAMBAS AL AJILLO 49

shrimp | olive | garlic | parsley

GAMBAS CON TXISTORRA 59



shrimp | chorizo | cherry tomatoes | wine - butter emulsion

CARPACCIO DE PULPO 69



cooked sliced octopus | potatoes | olive | parsley

CARPACCIO DE VACA RUBIA GALLEGA 69



thinly sliced and rolled picanha from Spanish Galician beef seasoned for 90 days

TARTAR DE TERNERA 49

beef tartare | pickled onion | yolk | french mustard

VEGE MAIN COURSES

PIPERRADA CON QUESO DE CABRA 59

grilled red pepper with tomatoes
goat cheese | olives | garlic | parsley

PAELLA DE VERDURAS 129

fried rice with saffron | royal oyster mushroom | green beans | zucchini | peas

FISH MAIN COURSES

BACALAO AL PIL PIL 119



classic Basque recipe for cod in olive oil

PULPO A LA PLANCHA 119



grilled octopus tentacle

PASTA CON MARISCOS 59

black tagliatelle | shrimp | mussels | olive | garlic | parsley

PAELLA DE MARISCOS 159

fried rice with saffron | fish | mussels | shrimp

For bills over 400 PLN we add 12% of the service fee



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MEAT MAIN COURSES

CALLOS A LA MADRILEÑA 37

Madrid tripe with chorizo and peppers

HAMBURGUESA 49

Limousine beef burger or Surf & Turf with shrimp +12

CARRILLERAS DE CERDO 69

pork cheeks | crispy bacon | demiglace sauce

PORTERHOUSE STEAK 229

>600 gr of tenderloin and roast beef from Polish seasoned beef with bone

IBERIAN PIG PORK FED WITH FREE-RANGE ACORNS

COSTILLAS IBÉRICAS 99

300 g ribs

CERDO IBÉRICO

PLUMA IBÉRICA 119

220 g pork tenderloin

SPANISH RUBIA GALLEGA BEEF DRY SEASONED FOR 90 DAYS

TXULETA 49 FOR 100G

Rib Eye > 1 kg

RUBIA GALLEGA

ENTRECÔTE 59 ZA 100G

boneless roast beef steak

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

WARM

FRITO MISTO 69
fried calamari | cod | mussels | shrimp

CALAMARES FRITOS 47
squid fries | caper aioli

CHORIZO AL VINO TINTO / CIDRA 39
shallot | garlic | butter | parsley |
cider or red wine

TOCINO AL HORNO LENTO  39
crispy slow-roasted bacon | aioli |
cider and demi glace reduction


ALBÓNDIGAS 45
pork and lamb meatballs |
brava tomato sauce

PATATAS BRAVAS  25
fried potatoes | brava sauce | aioli

CROQUETAS DE COLIFLOR  37
cauliflower croquettes in béchamel |
blue cheese sauce

COLD

ACEITUNAS ENCURTIDAS  28
marinated olives in garlic and herbs

JAMÓN IBÉRICO 40G / 70G 39 / 69
a plate of ham from Iberico pigs
fed with acorns 

CECINA DE RUBIA GALLEGA 70G 69
a plate of Rubia Gallega beef ham 

BOQUERONES EN VINAGRE 38
pickled anchovies | olive | parsley

PIMIENTOS DE PADRON  29
fried padron peppers | sea salt

PINTXOS 4 PCS 49
snacks from the north of Spain, from the Basque
Country. A set of pintxos to choose from from
Pintxos Bar.

DESKA SERÓW  69
Manchego | Cabrales | Romero

DESKA WĘDLIN 69
Fuet | Jamon serrano | Chorizo


BOARD OF TAPAS 159

tapas board for 2 people:

selection of cold meats | cheese selection | olives | patatas bravas | pimientos de padron peppers | sauces

DESSERTS

CHURROS 24
Spanish classic - fried breadsticks
made of choux pastry, served with white chocolate

BASQUE CHEESECAKE  27
traditional cheesecake from the Basque country
lightly burned on the sides and top



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DRINKS

TABLE WINE

(WHITE / RED)

GLASS 125 ML	15
CARAFE 0.5	45
CARAFE 1L.	80

SANGRÍA

DRY WHITE, MINT AND CUCUMBER
WHITE WINE | MINT | CUCUMBER | LILAC

RED SWEET, SPICY
RED WINE | VERMOUTH | CHERRY | BLACKTHORN

for glasses	25
1L jug	110

BEER

SAN MIGUEL	but. 0.33	18
ESTRELLA GALICIA	but. 0.33	18
ALHAMBRA 1925.	but. 0.33	18

ESTRELLA GALICIA 0%	but. 0,33	18
FREE DAMM 0%	but. 0,33	18

CERVEZA DE BARRIL CZYLI PIWO LANE

ESTRELLA DAMM	0.2	10
ESTRELLA DAMM	0,5	19

SOFT DRINKS

LEMONADE	0,3.	16
lemon passion fruit	carafe 1L	39
cherry raspberry		

FRESHLY SQUEEZED JUICE	0,3.	25
from oranges, grapefruits or mix		

WATER	gas / non gas	0,3	9
		carafe 1L	15

ON LEMON	0,33.	14
gooseberry, pear, icebata jasmine, matchbata, rhubarb, yerbata, yerbata pomegranate, plum		

RED BULL	0,25	15
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COCA - COLA, COLA ZERO		12
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FANTA, SPRITE, KINLEY TONIC		12
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CAPPY apple or orange juice		12
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COFFEE

CAFE SOLO LUB ESPRESSO MACCHIATO		9
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CAFE DOBLE LUB DOPPIO MACCHIATO		12
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CAFE AMERICANO		12
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CAFE CAPPUCCINO		14
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CAFE LATTE LUB FLAT WHITE		14
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CAFE CON LECHE VEGETAL with plant milk		16
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CAFE CARAJILLO coffee with brandy		20
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HERBATA

Black Green Earl Gray Fruit		16
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WINTER TEA		26
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