



Bilbao

SPANISH RESTAURANT

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 | smoked paprika

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

ZARZUELA DE PESCADO Y MARISCO 35 

aromatic fish soup with seafood and tomatoes

BACALAO AL PIL PIL 119 

classic Basque recipe for cod in olive oil

PULPO A LA PLANCHA 129

grilled octopus tentacle

PASTA CON MARISCOS 69

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

PAELLA DE MARISCOS 159

fried rice with saffron | fish | mussels | shrimp

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MEAT MAIN COURSES

CALLOS A LA MADRILEÑA 37
Madrid tripe with chorizo and peppers

HAMBURGUESA 49
beef burger or Surf & Turf with shrimp +12

CARRILLERAS DE CERDO 69
pork cheeks | crispy bacon | demiglace sauce

**IBERIAN PIG PORK
FED WITH FREE-RANGE ACORNS**

COSTILLAS IBÉRICAS 99
300 g ribs

CERDO IBÉRICO

PLUMA IBÉRICA 49 / 100 G
pork tenderloin

STEAKS

PORTERHOUSE 42 / 100 G
>500 g tenderloin and roast beef from Polish seasoned beef on the bone

NEW YORK 199
350 gr roast beef from Polish seasoned boneless beef

FILET MIGNON 179
300 gr Polish seasoned beef tenderloin

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** 49
homemade chorizo from Spain | 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.
- CHEESE BOARD**  69
Manchego | Cabrales | Romero
- CHARCUTERIE BOARD** 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** 26
Spanish classic - fried breadsticks made of choux pastry, served with white chocolate
- BASQUE CHEESECAKE**  29
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	50
CARAFE 1L.	90

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	19
ESTRELLA GALICIA	but. 0.33	19
ALHAMBRA 1925.	but. 0.33	19
ESTRELLA GALICIA 0%	but. 0.33	19
FREE DAMM 0%	but. 0.33	19
CERVEZA DE BARRIL CZYLI PIWO LANE		
SAN MIGUEL.	0.2	10
SAN MIGUEL.	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	
COCA - COLA, COLA ZERO		12	
FANTA, SPRITE, KINLEY TONIC		12	
CAPPY apple or orange juice		12	

COFFEE

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

HERBATA

Black Green Earl Gray Fruit	16
WINTER TEA	26

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From the pantry

AIOLI

home-made mayonnaise with garlic and lemon
100ml jar - PLN 15

SOS BRAVA

homemade Spanish tomato and pepper sauce
500ml jar - PLN 26

PICKLES

Onion, 100 ml jar - PLN 18
Pumpkin, 100ml jar - PLN 18
Cherry tomatoes, 500ml jar - PLN 35

ALBÓNDIGAS

500ml jar - PLN 45
homemade pork and lamb meatballs in brava sauce

OLIVES IN GARLIC

500ml jar - PLN 55
homemade olives marinated in herbs and garlic

BOQUERONES EN VINAGRE

in oil, 100 ml jar - 30
with chilli, 100ml jar - 30

ICELANDIC SMOKED SALT

metal box 125g - PLN 45

OLIVE OIL

Picual, 500 ml bottle - PLN 69

BALSAMIC VINEGAR

200 ml bottle, dark traditional - PLN 79
200 ml bottle, sweet white - PLN 79