



Bilbao
RESTAURACJA HISZPAŃSKA

DEGUSTATION MENU

IBÉRICO

APPETIZERS

JAMÓN SERRANO

a plate of ham
serrano matured for 12 months

JAMÓN IBÉRICO

a plate of ham
from Iberico pig fed with acorns

wine: *Señorio de Peciña, Tempranillo, Crianza*

MAIN DISH

COSTILLAS IBÉRICAS

Iberico pig ribs | mashed potatoes
with truffle and chorizo slices

CARRILLERAS DE CERDO

pork cheeks | grilled Jerusalem artichoke | a
cloud of demiglace sauce

PLUMA IBÉRICA

"entrecote steak" - the most valued cut of
Iberico pork | salsa with parsley and garlic

wine: *Señorio de Peciña, Tempranillo, Reserva*

230 / PP.

300 / PP. WITH WINE

BASQUE CHEESECAKE

traditional cheesecake from the
Basque country, slightly burnt
on the sides and top

FLAN

vanilla mousse
with caramel topping

SORBETE DE LIMÓN

lemon and mint sorbet
finished with sparkling Cava

THE PRICE INCLUDES AN APERITIF, 2 APPETIZERS, 3 MAIN COURSES SERVED TOGETHER, AND ONE DESSERT.

For bills over PLN 400, we add 12% service fee



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APPETIZERS

GAMBAS AL AJILLO 49

shrimp | olive | garlic | parsley

GAMBAS CON TXISTORRA 59 

shrimp | chorizo | cherry tomatoes | wine and butter emulsion

CARPACCIO DE PULPO A LA GALLEGA 69

cooked sliced octopus | potatoes | olive | smoked paprika

TARTAR DE TERNERA 49

beef tartare | pickled onion | yolk | french mustard

TOCINO AL HORNO LENTO 39 

slow-roasted bacon | aioli | cider and demi glace reduction

SOUPS

ZARZUELA DE PESCADO Y MARISCO 35

aromatic fish soup with seafood and tomatoes

CALLOS A LA MADRILEÑA 37

Madrid tripe with chorizo and peppers

GAZPACHO 22

classic cold tomato and pepper cream with garlic and croutons

SALADS

ENSALADA CON QUESO DE CABRA 42 

roasted goat cheese roulade | figs | grapes | caramelized nuts | raspberry dressing

ENSALDA DE POLLO 42

farm chicken | iceberg lettuce | cherry tomatoes | sugar onion | Caesar dressing

ENSALADA DE ATÚN 49

tuna fillets in oil | sugar onion | Picual olive oil | tomatoes | pepper | Roman salad



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MAIN DISHES

PULPO A LA PLANCHA 119 

grilled octopus tentacle | pickle salsa | smoked celery purée | asparagus

LUBINA CON PATATAS 20 FOR 100 GR

baked whole sea bass | roasted potatoes | capers | cherry tomatoes

PASTA CON MARISCOS 69

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

CARRILLERAS DE CERDO 69 

pork cheeks | crispy bacon | demi glace sauce | mashed potato

HAMBURGUESA 49

beef burger or Surf & Turf with shrimp +12

PAELLA

DE VERDURAS 79

with vegetables

VALENCIANA 99

with chicken

DE MARISCOS 139

with seafood

CERDO IBÉRICO

ACORN - FED
FREE-RANGE IBERIAN PORK

COSTILLAS IBÉRICAS 119

300 g Iberico ribs | grilled peppers, zucchini and pak choi | mashed potatoes with truffle and chorizo | demiglace sauce

PLUMA IBÉRICA 55 FOR 100 GR 

“entrecote steak” Iberico | young carrot | roasted cherry tomatoes | confit Jerusalem artichoke | pepper salsa with garlic and parsley

STEAKS

NEW YORK 189*

300 gr of seasoned boneless beef

FILET MIGNON 169*

250 gr of seasoned beef tenderloin

*price includes 2 additions to choose from and 2 sauces

steak fries **14** | mashed potatoes **16** | roasted potatoes **19** | seasonal vegetables **19**
salad mix **15** | pepper and tomato salad **19** | sauces: aioli, brava, chimichurri, blue cheese, pepper **8**

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MENU TAPAS

we suggest 2-3 items per person

HOT TAPAS

FRITO MISTO 69

seafood in tempura

CALAMARES FRITOS 36

squid in tempura | caper aioli

CHORIZO AL VINO TINTO / CIDRA 38

homemade chorizo straight from Spain
shallot | garlic | butter | parsley |
cider or red wine

TOCINO AL HORNO LENTO 39

slow-roasted bacon | aioli
cider and demi glace reduction

ALBÓNDIGAS 38

pork and lamb meatballs |
brava tomato sauce

PATATAS BRAVAS 25

fried potatoes | brava sauce | aioli

CROQUETAS DE COLIFLOR 32

cauliflower croquettes with béchamel |
blue cheese sauce

COLD TAPAS

ACEITUNAS ENCURTIDAS 26

marinated olives in garlic and herbs

JAMÓN IBÉRICO 40G / 70G 39 / 69

a plate of Iberico pig ham
fed with acorns

CERDO IBÉRICO

CECINA DE RUBIA GALLEGA 70G 69

a plate of 24 month seasoned ham
from Rubia Gallega cows

RUBIA GALLEGA

BOQUERONES EN VINAGRE 38

pickled anchovies | olive | parsley

PIMIENTOS DE PADRON 24

fried padron peppers | sea salt

PINTXOS [czyt.: pinczos] 4 PCS 39

Colorful monoportions on a baguette from the
north of Spain, from the Basque Country.
A set of pintxos to choose from at the Pintxos Bar.

CHEESE BOARD 69

Manchego | Cabrales | Romero

CHARCUTERIE BOARD 69

Fuet | Jamon serrano | Chorizo

TAPAS BOARD (for min. 2 pax) 159

selection of meats | cheese selection | olives | patatas bravas | pimientos de padron peppers |
brava and aioli sauces

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 flower

RED SWEET, SPICY red wine vermouth cherry blackthorn for glasses	25
1L jug 1L jug	110

BEER

SAN MIGUEL	bot. 0.33	19
ESTRELLA GALICIA	bot. 0.33	19
ALHAMBRA 1925.	bot. 0.33	19
ESTRELLA GALICIA 0%	bot. 0.33	19
FREE DAMM 0%	bot. 0.33	19

CERVEZA DE BARRIL I.E. DRAFT BEER

SAN MIGUEL	0.3	 15
SAN MIGUEL	0,5	19

SOFT DRINKS

LEMONADE	0,3.	16
lemon passion fruit	jug 1L	39
cherry raspberry		
FRESHLY SQUEEZED JUICE	0,3.	25
from oranges, grapefruits or mix		
WATER carbonated / still	0,3	9
	jug 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 OR ESPRESSO MACCHIATO	9
CAFE DOBLE OR DOPPIO MACCHIATO	12
CAFE AMERICANO	12
CAFE CAPPUCCINO	14
CAFE LATTE OR FLAT WHITE	14
CAFE CON LECHE VEGETAL with plant milk	16

TEA

Black Green Earl Gray Fruit.	16
WINTER TEA.	26

DESSERTS

CHURROS 26

fried choux pastry sticks,
served with chocolate

SORBETE DE LIMÓN 19

lemon and mint sorbet
finished with sparkling Cava

SERNIK BASKIJSKI 29

traditional Basque cheesecake
slightly burnt on the sides and top

EL AFFOGATO 19

double espresso
with vanilla ice cream

FLAN 25

velvety vanilla mousse
with caramel topping

IRISH COFFEE 29

espresso with whiskey
and whipped cream

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

MADRID-STYLE TRIPE

500ml jar - PLN 30
beef tripe with chickpeas, chorizo and peppers

OLIVES IN GARLIC

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

BOQUERONES EN VINAGRE

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

ICELANDIC SMOKED SALT

metal box 125g - PLN 45

WORLD CHAMPIONSHIP # 1 OLIVE OIL

Picual, 500 ml bottle - PLN 69

BALSAMIC VINEGAR

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