

Market menu

STARTERS

Farm egg poached in low temperature, potato cream and *entreverado* peppers

Creamy tomato soup, ice cream of olive oil extra virgin and melon

Starred mini veggies, farm egg yolk, hazelnut butter and fine bacon

Foie-gras block with quince

MAIN COURSES

Grilled lamb rack with roasted *piquillo* peppers from Lodosa

Traditional codfish *cococho* and its *pil pil*

Griddled fresh squid

Beef sirloin from Navarra with a side of mushroom and Santolina herb

DESSERTS

Caramelized French toast with homemade ice-cream

Our own *Goxua*

Evolution of the ice cream

Infused strawberries with ice cream from sheep's milk

35€ VAT included

*Beverage and coffee are not included

Our staff will help you in the case of allergic issues