

MENU

Starters

*Price, taxes
included*

*	Salad, house speciality	9,00 €
*	Lettuce hearts from Tudela with anchovies	9,00 €
*	Extra Asparagus	10,00 €
*	Asparagus stuffed with spinach and prawns spárragos served with Roncal cheese sauce	12,00 €
	Ham Rolls of Spanish potato salad	9,00 €
*	Warm salad of partridge, sautéed mushrooms and pumpkin chips	12,00 €
*	Piquillo Peppers	10,00 €
	Piquillo Peppers stuffed with deer	12,00 €
*	Valdorba Soup	7,50 €
*	Red beans with pork tail	11,00 €
	Chickpeas with bacon	9,00 €
	Scrambled eggs with mushrooms, green asparagus and ham	10,00 €
*	Scrambled eggs with green garlic and black pudding	10,00 €
	Duck liver mousse	11,00 €
	6 Croquettes (mussel, ham and cheese, or béchamel)	15,00 €
*	Navarra-style snails	15,00 €
	Bellota Iberian ham (from acorn-fed pigs)	19,00 €
	Grilled prawns	17,50 €
	Grilled octopus	18,00 €

Main Courses

*Price, taxes
included*

CHARCOAL-GRILLED

*	Grilled Rabbit (1/2)	16,00 €
*	Lamb ribs	21,00 €
	Beef rib steak	51,00 €/Kg
	Beef sirloin steak	20,00 €
	Beef sirloin steak in Roquefort sauce	22,00 €

WOOD OVEN ROASTED

*	Kid goat	24,00 €
*	Piglet	23,00 €
*	Piglet head (1/2)	10,00 €

WILD

	Wood Pigeon in red wine sauce	19,00 €
*	Pheasant in apple sauce	19,00 €
*	Valdorba partridge in its sauce	19,00 €
*	Pickled partridge	19,00 €
*	Venison with plums to Lumbier-style	17,00 €

Typical dishes (Stew)

*	Callos (Navarra-style veal tripe)	13,00 €
*	Patorrillo (Lamb tripe)	16,00 €
*	Manos de cerdo (Pork trotters)	13,00 €
*	Chilindron Lamb (Lamb and Roasted Pepper Stew)	16,00 €
*	Cod "Ajoarriero Style" with shrimps	16,00 €
*	Beef cheeks in sauce with apple puree	17,00 €
	Roasted knuckle of pork with baked potatoes	17,00 €

Fish

	Baked Turbot	21,00 €
	Grilled Sea Bass	18,00 €
	Grilled Monkfish	21,00 €
*	Bread	1,50 €