

# SALADS

<b>PARTRIDGES</b>	14.00€
Assorted lettuce, baby tomatoes, nuts and flaked pickled partridge	
<b>CAESAR</b>	14.00€
Fresh farm lettuce, crunchies of Wagyu, partridge, tomato, parmesan cheese, breadcrumbs and Caesar sauce	
<b>WAGYU ROAST BEEF</b>	14.00€
Spinach, red onion rings, mushrooms, Wagyu roast beef and mustard vinaigrette	
<b>DE SANTA ROSALÍA</b>	15.00€
Mix lettuce, lamb's lettuce, boiled potato, tomatoes concassées, poached partridge eggs, flakes of Wagyu ham and sesame sauce	
<b>TOMATOES</b>	10.00€
With extra virgin olive oil and vinegar of Modena	

# TO PECK AT

<b>WAGYU CAVIAR (Premium ham)</b>	(50g) 18,00€	(100g) 26,00€
<b>WAGYU STEAK TARTAR</b>	23.00€	
<b>WAGYU TATAKI</b>	20.00€	
Wagyu prime cut, macerated in oriental sauce, with sesame and soya and honey sauce		
<b>WAGYU CARAPACCIO</b>	16,00€	
With parmesan cheese flakes and rocket salad		
<b>MILLEFUILLE WITH WAGYU HAM AND FOIE WITH PEDRO XIMENEZ REDUCTION</b>	16.00€	
<b>PARTRIDGE EGGS WITH POTATOES AND WAGYU HAM</b>	16.00€	
<b>WAGYU HAM CROQUETTES</b>	9.00€	
<b>WAGYU BLOOD SAUSAGE CROQUETTES</b>	8.00€	
<b>FRIED WAGYU BLOOD SAUSAGE WITH PIQUILLO RED PEPPERS</b>	8.00€	
<b>FRIED WAGYU CHISTORRA</b>	7.00€	

# SPOON DISHES

<b>WAGYU TRIPE STEW</b>	15,00€
At the traditional manner	
<b>HOMEMADE TOMATO SOUP</b>	9,00€
With Wagyu ham crunchies and eggs partridges	
<b>WHITE BEANS WITH PRICKLED PARTIDGES</b>	13,00€
And lightly fried onions and peppers	
<b>RISOTO WITH MUSHROOMS AND WAGYU MEAT</b>	15,00€

# FROM OUR GRILL

## PRIME CUTS OF “SANTA ROSALÍA WAGYU” (WAGYU BEEF FROM OUR ESTATE)

LARGE WAGYU RIBEYE BONE IN* (800g approx. / For 2)	79.00€
LARGE WAGYU RIBEYE BONE IN* (1.3kg approx. / For 3 or 4)	139.00€
WAGYU STRIPLOIN* (600g approx. / For 2)	66.00€
WAGYU TENDERLOIN STEAK (Filet)* (250g approx. / For 1)	38.00€
WAGYU “CHUCK FLAP”* (250g approx. / For 1)	25.00€
WAGYU PICANHA* (250g approx. / For 1)	25.00€

\*Chips (french fries) and the day garnish included

## CHEF’S SUGGESTIONS

YAKITORI WAGYU	13.00€
Wagyu Heart of chuck “brochettes” with yakitori sauce	
WAGYU SHORT RIBS	35.00€
Wagyu ribs, cooked at low temperature for 10h with Parmentier potatoes	
WAGYU CHEEKS (Traditional stew)	21.00€
WAGYU OX TAIL (Traditional stew)	21.00€
WAGYU TEARS 90°	21.00€
Cut of the Wagyu flank piece characterized for its high marbling. Cooked at low temperature for 10h	
WOK WAGYU	15.00€
Wagyu tenderloin steak cuts with zucchini, rice, carrots, cabbage, shiitake, sesame oil and bulldog sauce	
HOME-MADE WAGYU MEATBALLS	13.00€
With Basil-tomato sauce and flakes of Idiazabal cheese	

## HAMBURGERS MADE WITH “SANTA ROSALÍA WAGYU” (WAGYU BEEF FROM OUR ESTATE)

CLASSIC WAGYU BURGER**	16.50€
Fresh lettuce, tomatoes, onions and molten Cheddar cheese	
ITALIAN WAGYU BURGER**	16.50€
Tomatoes, rocket salad, buffalo mozzarella and white truffle oil	
BILBO WAGYU BURGER** “breadless” (without gluten)	16.50€
Piperrada (pepper stew) and partridge eggs with Vizcaya sauce	
CASERIO WAGYU BURGER**	16.50€
Piquillo red peppers with cream of mushroom and flakes of Idiazabal cheese	
SANTA ROSALÍA WAGYU BURGER **	16.50€
Caramelised onion with cream cheese	
MEXICAN WAGYU BURGER**	16.50€
Chile jalapeño, caramelised onion and guacamole sauce	
TASTING OF MINI WAGYU BURGERS**	18.00€
Clasic, Italian, Bilbo, Caserio and Santa Rosalia	

\*\*Chips (french fries) included

## SIDE DISHES TO CHOOSE FROM

GREEN PEPPERS FROM GERNIKA	6,00€
PIQUILLO PEPPERS	6,00€
FRIED IN VEGETABLES	6,50€
HOMEMADE CHIPS (FRENCH FRIES)	4,00€

# DESSERTS

CHOCOLATE COULANT WITH VANILLA ICE CREAM	6.00€
ICED SALT CARAMELISED SOUFLE	6.00€
CHOCOLATE DELICIOUS	6.00€
JUNKET FOAM WITH ROSEMARY HONEY	6.00€
TOASTED CREAM	6.00€
LEMON AND YUZU CHEESECAKE	6.00€
IDIAZABAL CHEESE WITH QUINCE AND WALNUTS	7.50€
LEMON AND CAVA SORBET	6.00€
APPLE PIE	6.00€
FRUIT SALAD	6.00€
ICECREAM	6.00€
VALENCIAN	8.50€

# COFFEES

BLACK	1.40€
WITH A DROP OF MILK	1.40€
WHITE	1.50€
BOMBON	1.80€
SCOTCH	8,50€
IRISH	8,50€

# TEAS AND INFUSIONS

TAJMAHAL FANTASY (India) Black tea Cinnamon, orange and rose petals	1.90€
ROOIBOS LEMON (South Africa) Free from theine and rich in antioxidants	1.90€
FRUIT TEA Infusion of dehydrated flowers and fruits	1.90€
LIME FLOWER TEA Helps reduce stomach acidity	1.90€
SWEET CAMOMILE TEA Sedative and stimulator of digestion	1.90€
PEPPERMINT TEA A good stomach tonic, digestive	1.90€
GREEN ANISE Expectorant, digestive and stomach tonic	1.90€
CEYLAN TEA (Sri Lanka. India)	1.90€
GREEN TEA (Sencha. Japón)	1.90€
RED TEA (Pu-erh. China)	1.90€

# OUR ORGANIC WINES

## GARMENDIA VINEYARDS AND WINERY

### RED

OAK AGED YOUNG RED WINE (Tempranillo and Garnacha. 3 months in a barrel)	7.00€
OAK AGED RED WINE (Tempranillo and Garnacha. 16 months in a barrel)	9.50€
SELECCIÓN (Tempranillo and Merlot. 24 months in a barrel)	16.00€
SELECCIÓN "Magnum" (Tempranillo and Merlot. 24 months in a barrel)	32.00€
COLECCIÓN PRIVADA (100% Tempranillo. 30 months in a barrel)	21.00€

### ROSÉ

ROSÉ (Tempranillo and Garnacha)	6.50€
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### WHITE

WHITE (Verdejo and Viura)	6.50€
WHITE GRAN SELECCIÓN (100% Verdejo. Aged in a barrel)	12.00€

### OTHER WHITES

TXAKOLI BITXIA	15.00€
MOSCATO	7.50€

# CHAMPAGNES / CAVA

Codorníu 1551 (Benjamín)	4,00€
JUVÉ Y CAMPS	26,00€
MOËT & CHANDON	45,00€

# BEERS

CAÑA (small draught beer)	2,20€
WITHOUT ALCOHOL	2,20€
RADLER	2,80€
ALHAMBRA	3,00€
1664 KRONENBOURG	3,20€

# WATER

STILL (1,5L)	4,00€
STILL (750ml)	2,80€
STILL (330ml)	1,80€
SPARKLING (750ml)	3,00€
SPARKLING (330ml)	1,80€

# MENÚ CHULETÓN

## FOR 2

### TO PECK AT

PARTRIDGE SALAD  
COD OMELETTE WITH PARTRIDGE EGGS

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### FROM OUR GRILL

LARGE WAGYU RIBEYE BONE IN 800g  
*With french fries and green peppers*

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### DESSERT OF YOUR CHOICE

TOASTED CREAM  
JUNKET FOAM WITH ROSEMARY HONEY  
CHOCOLATE COULANT WITH VANILLA ICE CREAM  
FRUIT SALAD

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### WINE AND WATER

OAK AGED GARMENDIA ORGANIC RED WINE  
*16 months in a barrel*  
STILL WATER

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99€ VAT INCL. FOR 2

# MENÚ CHULETÓN

## FOR 4

### TO PECK AT

PARTRIDGE SALAD  
COD OMELETTE WITH PARTRIDGE EGGS

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### FROM OUR GRILL

LARGE WAGYU RIBEYE BONE IN 1.3KG  
*With french fries and green peppers*

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### DESSERT OF YOUR CHOICE

TOASTED CREAM  
JUNKET FOAM WITH ROSEMARY HONEY  
CHOCOLATE COULANT WITH VANILLA ICE CREAM  
FRUIT SALAD

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### WINE AND WATER

OAK AGED GARMENDIA ORGANIC RED WINE  
*16 months in a barrel*  
STILL WATER

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180€ VAT INCL. FOR 4