

DONOSTIA

Cocina Vasca  Basque Kitchen

PICOTEO

Marcona almonds • 3 Gordal olives • 3

Pan con tomate • 5 Gilda • 3

Extra bread & olive oil • 3

PINTXO

Crispy creamy croquetas w/ jamon • 6.1 Foie gras, brioche and PX vinegar • 6.9

Ossau – Iraty & Idiazabal croquetas • 6.5 Tempura prawns w/ ham & mango • 5.9

Chorizo de Bierzo w/ piquillo & watercress • 4.5 Buñuelos de bacalao w/ parsley aioli • 5.9

COLD PLATES

JABUGO: Cinco Jotas Jamón Ibérico de Bellota 3 years aged, hand carved • 20.5

CHARCUTERIE SELECTION: Salchichon & Chorizo Ibérico de Bellota, Bayonne • 10.9

SALCHICHON: Salchichón Ibérico de Bellota • 7.5

CHORIZO: Chorizo Ibérico de Bellota • 7.3

BAYONNE: Jamón Bayonne • 8.5

BOQUERONES: White anchovies with marinated piquillo peppers • 5.9

OLAGARROA: Octopus in Basque marinade • 9.5

TAPAS

FISH

GULAS: Gulas with garlic and red chilli • 8.9

MERLUZA: Hake a la Vasca • 13.5

ARROZA: Skrei cod with arroz negro (black rice) • 14.2

MEAT

AHATE: Duck breast with sweet potato purée and honey sauce • 14.5

BEHI BUZTANAK: Oxtail with rice with confit artichokes • 15.9

PLUMA: Cinco Jotas Iberico pork shoulder with romesco sauce • 14.3

VEGETABLES & SALAD

PATATAK: Triple cooked chips with brava sauce • 5

PIPERAK: Blistered Padron peppers with sea salt • 5.5

ENTSALEDA: Mixed salad with Idiazabal & walnuts • 5.9

PIPERADE: Roasted onion, tomato, pepper & romesco w/ Cantabrian anchovy • 7.2

TORTILLA: Classic potato and egg omelette • 6.5

All items on our menu are freshly prepared and may not arrive at the same time.