



Appetizers

Potatoes with “brava” sauce. 🌾 🥔	10€
Squid rabas. 🌾 🐟	9€
Potatoes with blue cheese and chicken. 🥔 🧀 🌾	11€
Mexican barbecue wings. 🍷	11€
Crunchy chicken. 🌾 🥚	11€
Croquettes and fried foods. 🧀 🥚 🌾	2,5€/u.

Sandwiches

Ham with goat cheese and “piquillo” peppers. 🌾 🧀	9€
Ham with fresh tomato. 🌾	8€
Chicken breast, blue cheese, and green pepper. 🌾 🧀	9€
Bacon with cheese and green pepper. 🌾	8€
Tenderloin with “piquillo” peppers. 🌾	9€
Baby quid with mayonnaise. 🌾 🧀 🐟	10€
Vegetarian (tomato, lettuce, mayonnaise, egg, and tuna). 🌾 🐟 🍷 🥚	9€

Hamburguers

Soft bread made from wheat, corn, and seeds.

Served with French fries seasoned with fine herbs. 🌾 🥔 🌿 🥚 🧀

Chicken	14€
Beef	12€
Foal	12€

Meat from ecological breeding. Animals raised in freedom in Navarra.

With tomato, lettuce, onion, cheese, bacon, and fried egg. 🧀 🥚

Vegana	12€
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With onion, tomato, lettuce, and green pepper.

Pizzas

Four cheese  

Ham and cheese  

Barbecue  

Pepperoni  



14€

Our pizzas have a thin, fluffy crust and crispy edges, with natural tomato sauce and fresh ingredients.

Salads



Itxura

11€

Lettuce, tomato, fresh onion, tuna, carrot, beet, boiled egg, olives, and asparagus.  

Joto

12€

Lettuce, tomato, crispy onion, goat cheese, tomato jam, pumpkin and sunflower seeds, and Modena balsamic cream.  

Marbilla

11€

Tomato, mozzarella, fresh onion, basil olive oil.  

Kataka

11€

Tomato, padano cheese slices, fresh chives, and oregano. 

Pretada

12€

Asparagus from Navarra with vinaigrette and mayonnaise. 

Sarats

14€

Endive or lettuce, garlic, “piquillo” peppers, Cantabrian anchovies and olives from Aragon.

Alérgenos:

Wheat bread 0,60 € p.p.
Gluten-free bread 1,50 €.
Takeaway containers €1.50.
€1 supplement for outside service.
Taxes are included in prices.

Fish 
Gluten 
Egg 
Soybeans 
Mustard 
Crustaceans 
Peanuts 

Dairy 
Celery 
Nuts 
Sesame 
Mollusks 
Lupins 
Sulfites 

Starters

“Piquillo” peppers. 🍷	10€
Gernika or Padrón peppers.	9€
“Piquillo” peppers stuffed with bechamel sauce and meat. 🍷 🌿 🥄	12€
“Chistorra” from Tafalla.	9€
“Chorizo” sausages in cider from the Pyrenees.	10€
“Pochas”, beans in Navarrese style.	11€

Fish

Baked codfish loin with baked potatoes. 🐟	16€
Grilled cuttlefish with vegetables. 🐙	16€
Codfish ajoarriero. 🐟 🥚	15€
Grilled salmon with sautéed vegetables. 🐟	16€

Meat

Baked pork ribs in barbecue sauce. 🍷	16€
Boneless pig's trotters in green sauce.	16€
Pork knuckle confit at low temperature in Porto's style.	14€
Entrecote of beef with “piquillo” peppers and potatoes.	18€
Lamb chops with Gernika peppers and potatoes.	16€
Grilled Duroc pork with potatoes and “brava” sauce.	14€

Desserts

Cheesecake with red fruit coulis. 🥄 🥚 🌿	7€
Chocolate fondant with mango ice cream. 🥄 🌿	8€
Egg or coffee flan. 🥚 🥄	6€
Ultzama sheep curd. 🥄	6€
Rice pudding with Biskarret. 🥄	5€
Roncal, Ossau-Iraty, or Idiazabal cheese. 🥄	8€
Irish, Scottish & Valencian coffee. 🥄	9€
Ice cream bowl. 🥄 🥚	5€

Winery

Red Wines

D. of O. Navarra · Youngs

Beramendi, San Martín de Unx. 12€ · 1.8€

100% Garnacha

Pagos de Obanos, Obanos. 12€

Merlot, aged in oak barrels for three months.

D. of O. Navarra · Crianzas

Pagos de Araiz, Olite. 17€ · 2.7€

Tempranillo, Merlot, Syrah, Sauvignon.

Señorío de Sarria, Puente la Reina. 16€ · 2.3€

50% Sauvignon, 30% Garnacha, 20% Graciano.

Inurrieta Cuatrocientos, Falces. 18€ · 2.7€

Cabernet Sauvignon 37%, Merlot 28%, Garnacha 21%, Graciano 7%, Syrah 7%.

D. of O. Rioja

Luis Cañas, Villabuena de Álava. 23€

Tempranillo, Graciano, Mazuelo.

Navardia ecológico, Andosilla. 18€ · 2.7€

65% Tempranillo, 25% Graciano, 10% Garnacha.

Izadi, Villanueva de Álava. 20€

100% Tempranillo.

D. of O. Ribera del Duero

La Planta, Quintanilla Onésimo. 21€

100% Tempranillo.

Rosé Wines

D. of O. Navarra

Egiarte Rosado, Lakar. 14€ · 1.6€

Garnacha · Best Rosé wine 2024, Gran Oro Ecovino 2024.

Alma de Unx, San Martín de Unx. 16€ · 1.9€

Garnacha · Best aged rosé wine from the Navarra D.O. 2025.

White Wines

D. of O. Navarra

Señorío de Sarria, Puente la Reina. 15€ · 2.3€

100% Chardonnay.

Beramendi, San Martín de Unx. 12€ · 1.8€

100% Chardonnay.

D. of O. Rueda

Verdeo, Villafranca del Duero. 14€ · 2.4€

100% Verdejo.

D. of O. Rias Baixas

Pazo das Bruxas, Val do Salnés. 23€

100% Albariño.