



## Appetizers

Potatoes with “brava” sauce. 🌾 🥄	10€
Squid rabas. 🌾 🐟	11€
Potatoes with blue cheese and bacon. 🧀 🥓 🌾	12€
Mexican barbecue wings. 🍷	12€
Crunchy chicken. 🌾 🍳	13€
Croquettes and fried foods. 🍳 🍳 🌾	2,5€/u.

## Sandwiches

Ham with goat cheese and “piquillo” peppers. 🌾 🧀	10€
Ham with fresh tomato. 🌾	9€
Chicken breast, blue cheese, and green pepper. 🌾 🧀	10€
Bacon with cheese and green pepper. 🌾	9€
Tenderloin with “piquillo” peppers. 🌾	9€
Baby quid with mayonnaise. 🌾 🧀 🐟	11€
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. 🌾 🥄 🍷 🍳

<b>Chicken</b>	14€
<b>Beef</b>	14€
<b>Foal</b>	14€

Meat from ecological breeding. Animals raised in freedom in Navarra.  
With tomato, lettuce, onion, cheese, bacon, and fried egg. 🍳 🍳











<b>Vegana</b>	14€
With onion, tomato, lettuce, and green pepper.	

## Pizzas

<b>Four cheese</b>  	
<b>Ham and cheese</b>  	
<b>Barbecue</b>  	
<b>Pepperoni</b>  	15€

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

## Salads

<b>Itxura</b>	12€
Lettuce, tomato, fresh onion, tuna, carrot, beet, boiled egg, olives, and asparagus.  	
<b>Joto</b>	13€
Lettuce, tomato, crispy onion, goat cheese, tomato jam, pumpkin and sunflower seeds, and Modena balsamic cream.  	
<b>Marbilla</b>	13€
Tomato, mozzarella, fresh onion, pesto olive oil.    	
<b>Kataka</b>	12€
Tomato, padano cheese slices, fresh chives, and oregano. 	
<b>Pretada</b>	14€
Asparagus from Navarra with vinaigrette and mayonnaise. 	
<b>Sarats</b>	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. 🍷	11€
Gernika or Padrón peppers.	10€
“Piquillo” peppers stuffed with bechamel sauce and meat. 🍷 🌿 🥄	12€
“Chistorra” from Tafalla.	11€
“Chorizo” sausages in cider from the Pyrenees.	11€
“Pochas”, beans in Navarrese style.	12€

## Fish

Baked codfish loin with baked potatoes. 🐟	18€
Grilled cuttlefish with vegetables. 🐟	17€
Codfish ajoarriero. 🐟 🍷	16€
Grilled salmon with sautéed vegetables. 🐟	18€

## Meat

Baked pork ribs in barbecue sauce. 🍷	17€
Boneless pig's trotters in green sauce.	17€
Pork knuckle confit at low temperature in Porto's style.	16€
Entrecote of beef with “piquillo” peppers and potatoes.	19€
Lamb chops with Gernika peppers and potatoes.	18€
Grilled Duroc pork with potatoes and “brava” sauce.	15€

## Desserts

Cheesecake with red fruit coulis. 🥄 🍷 🌿	8€
Chocolate fondant with mango ice cream. 🥄 🌿	9€
Egg or coffee flan. 🍷 🥄	6€
Ultzama sheep curd. 🥄	7€
Rice pudding with Biskarret. 🥄	6€
Roncal, Ossau-Iraty, or Idiazabal cheese. 🥄	8€
Irish, Scottish & Valencian coffee. 🥄	10€
Ice cream bowl. 🥄 🍷	6€

# Winery

## Red Wines

	D. of O. Navarra · Youngs	
<b>Valdelares, Carcar.</b> Tempranillo, Garnacha, Merlot, Cabernet		12€ · 1.8€
<b>Pagos de Obanos, Obanos.</b> Merlot, aged in oak barrels for three months.		12€
	D. of O. Navarra · Crianzas	
<b>Pagos de Araiz, Olite.</b> Tempranillo, Merlot, Syrah, Sauvignon.		18€ · 2.7€
<b>Señorío de Sarria, Puente la Reina.</b> 50% Sauvignon, 30% Garnacha, 20% Graciano.		17€ · 2.3€
<b>Inurrieta Cuatrocientos, Falces.</b> Cabernet Sauvignon 37%, Merlot 28%, Garnacha 21%, Graciano 7%, Syrah 7%.		19€ · 2.7€
	D. of O. Rioja	
<b>Luis Cañas, Villabuena de Álava.</b> Tempranillo, Graciano, Mazuelo.		23€
<b>Navardia ecológico, Andosilla.</b> 65% Tempranillo, 25% Graciano, 10% Garnacha.		18€ · 2.7€
<b>Izadi, Villanueva de Álava.</b> 100% Tempranillo.		20€
	D. of O. Ribera del Duero	
<b>La Planta, Quintanilla Onésimo.</b> 100% Tempranillo.		21€

## Rosé Wines

	D. of O. Navarra	
<b>Egiarte Rosado, Lakar.</b> Garnacha · Best Rosé wine 2024, Gran Oro Ecovino 2024.		14€ · 1.6€
<b>Alma de Unx, San Martín de Unx.</b> Garnacha · Best aged rosé wine from the Navarra D.O. 2025.		16€ · 1.9€

## White Wines

	D. of O. Navarra	
<b>Señorío de Sarría, Puente la Reina.</b> 100% Chardonnay.		15€ · 2.3€
<b>Beramendi, San Martín de Unx.</b> 100% Chardonnay.		12€ · 1.8€
	D. of O. Rueda	
<b>Flor innata, Rueda.</b> Verdejo y Sauvignon.		14€ · 2.4€
	D. of O. Rias Baixas	
<b>Pazo das Bruxas, Val do Salnés.</b> 100% Albariño.		23€