



## COLD STARTERS

<b>Txangurro salad</b> <i>with prawns, coral prawn vinaigrette, served with a beat and algae emulsion</i>	15.5
<b>Mozzarella and mango</b> <i>tangerine, red fruits, honey-mustard and yoghurt vinaigrette</i>	11
<b>Rainbow trout "Tiradito",</b> <i>ceviche-style trout with red ale, coconut, tajine and olive tapenade</i>	12
<b>Foie block</b> <i>pumpkin, Pedro Ximenez reduction and corn bread</i>	12
<b>Steak tartar</b> <i>with dressing and crunchy rice</i>	13.5
<b>Prawn lollipops</b> <i>with garlic and their caramelised juices</i>	12
<b>Bermeo tuna (Alakrana)</b> <i>marinated. Served in tartar and sashimi, with soy and kimchie sauces</i>	23.5

## WARM STARTERS

<b>Orduña organic egg cooked at 65°</b> <i>with foie and fungi foam</i>	12
<b>Stewed oxtail nachos</b> <i>Alavese beans, tomato, guacamole and chilli peppers</i>	12
<b>Maite's blue potatoes</b> <i>with foie cream and glazed fungi</i>	10.5
<b>Cochinita pibil quesadilla</b> <i>avocado, mild jalapeños and cheese sauce</i>	12.5
<b>EL 2 TACOS</b>	
<b>Shredded oxtail</b> <i>pickled red onions, corn cream and green jalapeños</i>	14
<b>Free-range chicken</b> <i>guacamole, cheese sauce and red chilli</i>	14
<b>CROQUETTES TASTING</b>	
<b>Ham</b> <i>with roasted sweet potato purée</i>	10
<b>Idiazabal</b> <i>with creamy parsnips</i>	10
<b>Smoked beef burger</b> <i>with goat cheese, fungi, rockets, ground tomato and quail eggs</i>	15
<b>Albufera creamy rice</b> <i>angler fish and prawns with crab sauce</i>	14
<b>Spaghetti</b> <i>with leek carbonara sauce, Iberian pork cheeks and Idiazabal cheese</i>	12'50 (min 2 pax)
<b>Oxtail raviolis</b> <i>stew juices and codium emulsion</i>	10.5
<b>Steak nigiri</b> <i>served on "soplao" hollow bread with a red pepper cream</i>	14

## FISH

<b>Hake loin comfit</b> <i>with Hondashi sauce and sautéed fungi</i>	12.5
<b>Cod slices</b> <i>coal roasted red bell peppers, potatoes and pil-pil sauce</i>	18.5
<b>Sea bass medallions</b> <i>coated in Parmesan cheese, served with pumpkin and asparagus</i>	12.5
<b>Filled cuttlefish</b> <i>grilled and served with 2 sauces</i>	17.5

## MEAT

<b>Grilled beef sirloin block</b> <i>served with sautéed vegetables, creamy sweet potatoes and its juices</i>	18
<b>Marinated and grilled ribs</b> <i>served with vegetables, blue potatoes and parsnips</i>	15
<b>Free-range chicken meatballs</b> <i>with foie and truffles</i>	15.5

## DESSERTS

<b>Corn flan</b> <i>and Chantilly</i>	6
<b>Cheesecake</b> <i>red fruits and cookies</i>	6
<b>Brioche Torrija</b> <i>caramelised and served with dulce de leche ice-cream</i>	6
<b>Tiramisu</b> <i>served with mascarpone ice-cream</i>	6
<b>Millefeuille</b> <i>filled with turrón and mantecado cream</i>	6
<b>Chocolate</b> <i>chocolate and even more chocolate</i>	6
<b>Assorted ice-creams</b>	5.5

### EL 2 BAR RESTAURANT