

RESTAURANTE

*Zumeltzegi*



**GASTRONOMIC OFFER**

## PREMIUN KITCHEN PINTXOS

The pintxos are real on display. Ask the waiter for those pintxos and we serve you directly from the kitchen.

Shrimp and ham skewer	3.50 €
Monkfish skewer	3.50 €
Squid skewer	3.50 €
Magret skewer	3.50 €
Sirloin steak skewer	5.70 €
Grilled Foe	3.50 €
Iberica cheek sauce	3.90 €
Grilled squid	3.50 €

## RATIONS BAR

Idiazabal Cheese	9.00 €
Ham Croquette	9.00 €
Squids	8.00 €
Eggs with fried potatoes and mushrooms or Txistorra	9.00 €
Octopus	17.0 €
Iberica cheek sauce	17.0 €
"Pil-Pil" Islandia cod	17.0 €
Iberian ham	19.0 €
1/2 Kgr T-Bon with potatoes and perpers	19.0 €
Hake "Kokotxas" with clams	20.0 €

## PINTXOS-RATIONS VEGANS / VEGETARIAN

Mushroom toast	3.20 €
Vegetable skewer in tempura	3.50 €
Mushroom pintxo	2.50 €
Avocado Tripi	2.50 €
"Guernica" Green pepers	8.00 €
"Ibarra" chilli peppers (seasonal)	7.00 €
Potatoe omelette	2.00 €

## SNACKS

Omelette (potato, cod or ham)	4.80€
Vegetal	4.80 €
Squids	4.80 €
Ibrian Ham	4.00 €
Loin	4.00 €
Chicken	4.00 €
Ingredients: Peppers, Bacon, cheese, mushrooms	0.5 €/i



## STARTERS

Tomato salad, tuna belly, octopus and buds	11
Warm salad of squid and nuts	14
Donostia fish soup with clams	9
Panache of vegetables from the garden	12
Iberian ham selection "Carrasco"	20
Anchovies in extra virgin olive oil	17
Scrambled eggs with mushrooms and prawns	14
Mi-cuit foie with apple and peach sauces and raisins	15
Spider crab gratin with seafood sauce	11
Homemade ham croquettes	10

## SEAFOOD AND FISHS

Donostia baked spider crab	18
Icelandic cod with pil-pil sauce	17
Grilled shrimps from huelva	19
Grilled prawns	17
Hake Cogote	19
Grilled hake or Koskera	18
Clams in seaworthy sauce	19
Squid grilled or in its own ink	18
Grilled monkfish	20
Monkfish Medallion stuffed with mushroom	20
Hake "Kokotxas" with clams	23
Grilled wild turbot	21
Wild sea bass with refried 1 Kgr (2 people)	42

## MEATS

Baked suckling lamb	20
Sirloin grilled with oporto sauce	20
Iberian cheeks with mashed potato	16
Iberian "pluma" with potato and onion creams	16
Duck breast with potato strudel and sour sauce	18
Grilled steak with mushroom sauce and green pepper	16
T-bone steak	43/kg

## HOMEMADE DESSERTS INCLUDED IN MENUS

Lemon sorbet with cava	5
Tiramisu Zumeltzegi	5
Cheese cake	5
Hazelnut and chocolate tart with cream	6
Yogurt cream with raspberry and mango	6
Goxua. Cream, cake, cream and coffee syrup	6
Vanilla ice cream, cream and chocolate	6

Bread service	1
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## TASTING MENU DONOSTIA

Mi-cuit foie with apple and peach sauces and raisins  
 Spider crab gratin with seafood sauce  
 Monkfish and hake with clams and prawns  
 Sirloin grilled with oporto sauce  
 Homemade desserts from main menu  
 Bread and water service included

**Price 35 €**

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## MENU ZUMELTZEGI

### STARTERS

Tomato salad, tuna belly, octopus and buds  
 Donostia fish soup with clams  
 Crepes crab gratin with seafood sauce  
 Panache of vegetables from the garden  
 Homemade ham croquettes  
 Warm salad of squid and nuts (+3 €)  
 Scrambled juicy mushrooms and prawns with Puff pastry  
 Mi-cuit foie with apple and peach sauces and raisins (+3 €)  
 Iberian ham selection "Carrasco" (+5 €)  
 Grilled prawns (+3 €)

### MAIN DISH

Icelandic cod pil-pil made  
 Grilled hake or hake "Koskera" made  
 Hake Cogote  
 Squid grilled or Squid in its own black ink  
 Grilled wild turbot 500 grs (+5 €)  
 Iberian "pluma" with potato and onion creams  
 Sirloin grilled with oporto sauce or T-bone steak 500 grs (+5 €)  
 Baked suckling lamb (+5 €)  
 Monkfish Medallion stuffed with mushroom (+5 €)  
 Duck breast with potato strudel and sour sauce  
 Grilled steak with mushroom sauce and green pepper  
 Wild sea bass with refried 1 Kgr (2 people)  
 Iberian cheeks with mashed potato

### HOME MADE DESSERTS FROM MAIN MENU

Bread and water service included

**Price 22 € Monday to Friday, except holidays**

**Price 27 € Saturdays, Sundays and holidays**