

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	11,0€
Warm salad of squid and nuts	13,0€
Donostia fish soup with clams	9,00€
Panache of vegetables from the garden	12,0€
Iberian ham selection "Carrasco"	22,0€
Anchovies in extra virgin olive oil	17,0€
Scrambled eggs with mushrooms and prawns	14,0€
Mi-cuit foie with apple and peach sauces and raisins	16,0€
Spider crab gratin with seafood sauce	10,0€
Peppers stuffed with cod béchamel	12,0€

SEAFOOD AND FISHS

Grilled sole or with meuniere sauce	23,0€
Donostia baked spider crab	18,0€
Icelandic cod with pil-pil sauce	17,0€
Grilled shrimps from huelva	19,0€
Grilled prawns	17,0€
Hake Cogote	22,0€
Grilled hake or Koskera	18,0€
Clams in seaworthy sauce	19,0€
Squid grilled or in its own ink	19,0€
Grilled monkfish	22,0€
Monkfish Medallion stuffed with mushroom	21,0€
Hake "Kokotxas" with clams	23,0€
Grilled wild turbot	23,0€
Wild sea bass with refried (2 people)	45,0 €

MEATS

Baked suckling lamb	21,0€
Sirloin grilled with oporto sauce	21,0€
Iberian cheeks with mashed potato	17,0€
Iberian "pluma" with potato and onion creams	17,0€
Duck breast with potato strudel and sour sauce Grilled	18,0€
steak with mushroom sauce and green pepper	17,0€
ANGUS BLACK USA Entrecot with green pepers	23,0€
T-bone steak	43,0 €/kg

HOMEMADE DESSERTS INCLUDED IN MENUS

Lemon sorbet with cava	5,0€
Tiramisu Zumeltzegi	5,0€
Cheese cake	5,0€
Yogurt cream with raspberry and mango	6,0€
Apple Pudding with Passion Fruit	5,0€
Vanilla ice cream, cream and chocolate	6,0€
Petit choux filled with cream and hot chocolate	7,0€
Bread service	1,0€

Prices VAT included

Midday and midweek nights, except Friday night, weekends and festive

STARTERS

- Tomato salad, tuna belly, octopus and buds
- Donostia fish soup with clams
- Crepes crab gratin with seafood sauce
- Vegetable Mix with egg
- Peppers stuffed with cod bechamel
- Scrambled juicy mushrooms and prawns with Puff pastry

MAIN DISH

- Icelandic cod pil-pil made
- Grilled hake
- hake "Koskera" made
- Squid grilled
- Squid in its own black ink
- Baked suckling lamb
- Duck breast with potato strudel and sour sauce
- Iberian "pluma" with potato and onion creams
- Grilled steak with mushroom sauce and green pepper
- Iberian cheeks with mashed potato

HOME MADE DESSERTS FROM MAIN MENU

Included

Bread, water, Wine Rioja Crianza or DO Rueda or DO Navarra Rose

Price 25 € VAT Included

**STARTERS**

- Crepes crab gratin with seafood sauce
- Panache of vegetables from the garden
- Mi-cuit foie with apple puree, peach and raisins
- Warm salad of squid and nuts
- Iberian ham selection "Carrasco"
- Grilled prawns

MAIN PLATE

- Monkfish Medallion stuffed with mushroom
- Hake Cogote
- Wild sea bass with refried 2 Pax + 4 €/pax
- Grilled wild turbot + 4 €/pax
- Monkfish loins with vegetables
- Baked suckling lamb
- Sirloin grilled with oport sauce
- T-bone steak (500gr)

HOMEMADE DESSERTS FROM MAIN MENU**Barne:**

Bread, water, wine or Rioja Crianza DO Rueda and DO Navarra Rose

Price 39 € VAT Included