

RESTAURANTE

Zumeltzegi



GASTRONOMIC OFFER

PREMIUM 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	5.50€
Grilled Foe	3.50€
Iberica cheek sauce	3.80€
Grilled squid	3.50€

RATIONS BAR

Idiazabal Cheese	9.00€
Ham Croquette	9.00€
Squids	7.50€
Eggs with fried potatoes and mushrooms or Txistorra	8.50€
Octopus	16.00€
Iberica cheek sauce	16.00€
"Pil-Pil" Islandia cod	16.60€
Iberian ham	17.00€
1/2 Kgr T-Bon with potatoes and peppers	19.00€
Hake "Kokotxas" with clams	18.50€

PINTXOS-RATIONS VEGANS / VEGETARIAN

Mushroom toast	3.20€
Vegetable skewer in tempura	3.50€
Mushroom pintxo	2.30€
Avocado Tripi	2.00€
"Guernica" Green peppers	7.00€
"Ibarra" chilli peppers (seasonal)	6.00€
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	0.50 €/i

MENU ZUMELTZEGI

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
Fish cake
Peppers stuffed with cod bechamel
Scrambled juicy mushrooms and prawns with Puff pastry

MAIN DISH

Icelandic cod pil-pil made
Grilled hake or Koskera
Squid grilled or in its own ink
Baked suckling lamb
Iberian "pluma" with potato and onion creams
Grilled steak with mushroom sauce and green pepper

HOME MADE DESSERTS

Tiramisu Zumeltzegi
Chocolate mousse
Lemon sorbet with cava
Apple Pudding with Passion Fruit

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

Price 25 € 10% VAT NOT Included

MENU DONOSTIA

The best of Zumeltzegi

STARTERS

Crepes crab gratin with seafood sauce
Wheat eels with squid
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
Monkfish loins with vegetables
Baked suckling lamb
Sirloin grilled with oport sauce
T-bone steak (500gr)

HOMEMADE DESSERTS

Tiramisu Zumeltzegi
Chocolate mousse
Lemon sorbet with cava
Apple Pudding with Passion Fruit

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

Price 36 € 10% VAT NOT Included

