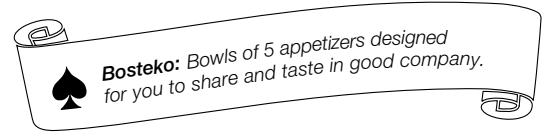


## STARTERS

- Iberian ham with tomato and cristal bread..... 20,00  
 Prawns (12 units) ..... 20,00

## SALADS

- Cod salad ..... 17,00  
 Fresh squids salad..... 15,00  
 Marinated partridge salad..... 16,00  
 Duck salad with slivers of foie gras..... 17,00



## HOME MADE DISHES

	Individual	Bosteko ♠
Fish soup .....	12,00	48,00
Seasonal Vegetables .....	12,00	48,00
White beans with clams .....	18,00	72,00
Chickpeas with seafood .....	18,00	72,00

## FISH DISHES

	Individual	Bosteko ♠
Grilled squids with sliced potatoes.....	17,00	68,00
Line-caught hake baked, in green sauce or in prawn sauce.....	18,50	74,00
Baked turbot .....	19,00	76,00
Fillet of desalted cod baked .....	19,00	76,00

## MEAT DISHES

	Individual	Bosteko ♠
Beef Sirloin steak .....	20,00	
Entrecôte with garnishing .....	45,00/kilo	
Braised beef cheeks.....	16,50	66,00
Tripes and Cheeks.....	16,00	64,00
Seasonal deer sirloin.....	18,00	72,00

## LIGHT SNACK MENU

Cristal red peppers with anchovies.....	15,00
Tuna underside on vegetables .....	14,00
Deer carpaccio .....	15,00
Balfegó red tuna tartar .....	20,00
Potatoes garnished with anchovies .....	11,00
Black pudding with red peppers .....	12,00
Red pepper filled with beef stew .....	4,00/Unit.
Our home-made croquettes of...	
Iberian ham (6 units).....	6,00
Idiazabal cheese with iberian ham accompaniment (6 units) .....	12,00

## A LA CARTE

# ME NU