



tasting menu 35,70 eur. + 7%ex-vat

Crunchy king praw salad with smoked salmon tartar and a cream of vegetable escalivada.

Slow cooked farmhouse eggs served on a bed of potatoes dressed with virgin olive oil and spring onions jus.

*Cod fillet, «Club Ranero» style,
on a bed of baked potatoes.*

Lamb roasted at 70°C, served with a butternut pumpkin cream and sheepsmove milk foam.

*French toast soaked in fresh cream and egg yolk,
caramelised in saucepan and served with cheese ice cream.*

*Pear ravioli stuffed with mascarpone and plums with
armagnac ice cream*

snacks not included in the menu

*Premium cured Spanish ham with slices of grilled
homemade bread spread with farmhouse tomato
and virgin olive oil.*

16,00

Home-made Iberian ham croquettes.

9,00

*Piquillo peppers
softened in pure olive oil.*

10,20

Sautéed white prawns

6 unit.

12,00

12 unit.

24,00

*before enjoying your meal, have a drink
to whet your appetite...*

*and then, for 33,50 eur. (ex-7%vat) choose a
starter, main course and dessert from the
Bodegon dishes.*

starters

*Sautéed king praw salad with smoked salmon tartar and a
cream of vegetable escalivada.*

*Fish and seafood soup, donostiarra fashion, served with clams,
prawns, mussels and dices of garlic-flavoured angler-fish.*

*Confited cod in virgin olive oil, with broken eggs and garlic and
chilli peper creamy soup, zurrurutuna.*

*Baby tomato stuffed with roast squid glazed in its gravy
on a bed of black rice with cuttlefish and Carranza cheese
sauce.*

*Fresh pasta ravioli filled with Donostia style spider crab
and served with wild mushrooms and a champignons cream.*

*Slow cooked farmhouse eggs served on a bed of potatoes dressed
with virgin olive oil and spring onions jus.*

*Creamy rice with baby cuttlefish with virgin olive oil
andslivers of Idiazábal cheese.*

*Sauté of octopus with roasted potatoes and wild asparagus,
bathed in smoked tuna juice and a touch of paprika from la Vera.*

main courses

Grilled hake, potatoes joined with virgin olive oil and mushroom juice.

*Baked lobster and its saffron creamy rice
(supplement to menu price of 6,50 eur. per person).*

*One-piece grilled turbot, traditional style,
garnished with oven-baked potatoes and a sauce of garlic
and chilli fried in olive oil (for two)
(supplement to menu price of 10,00 eur. per kilogram).*

*Sautéed squid with garlic oil on stewed and caramelized spring
onion and Begihaundi juice.*

*Cod fillet, «Club Ranero» style,
on a bed of baked potatoes.*

*Barbecue beef chop (serves 2)
served with sautéed potatoes and peppers
(supplement to menu price of 16,00 eur. per kilogram).*

*Veal tail stewed in red wine, accompanied with polenta cream
and a shot of peppers and roasted vegetables.*

*Lamb roasted at 70°C, served with a butternut pumpkin cream
and sheep milk foam.*

*Grilled veal sweetbreads with sautéed green beans and soft broad
beans, juice of roasted onions and air of peas.*

desserts

*French toast soaked in fresh cream and egg yolk,
caramelised in saucepan and served with cheese ice cream.*

*Pistachio nut and sour almond soufflé cooked in a cocotte,
with white ice cream.*

*Warm green apple pie with rosemary trifle
and milk ice cream.*

*Caramelised pineapple and apple with old rum, coconut ice cream
and croquant violet clouds.*

Selection of homemade ice-creams.

*Junket prepared at the table, at once,
and served with heather honey.*

*Pear ravioli stuffed with mascarpone and plums with armagnac
ice cream.*

Manten Berasategui .

*The bread to ensure not a drop remains on your plate is loaves baked
each day according to an old farmhouse recipe.*

*We serve natural, 100% Arabian, full-bodied «Illy» coffee,
topped by a lavish, aromatic, hazelnut colour, sweet froth.*

The perfect end to your Bodegon meal. Try one!

**Bezeroak horrela nahi izanez gero, menua euskaraz ere eskuragarri dute.*

**Drinks and coffee non-included.*