

## TXOKO SEAFOOD

### DIFFERENT ELABORATIONS

Selection of 3 oysters (Ponzu sauce and spring onion, fried with wasabi mayonnaise, natural with passion fruit pearls)	19 €
Selection of 6 oysters (Chef´s selection) “Txoko” seafood box ( Scallops, razor clams and oysters )	34 €
“Txoko” razor clams trio (“Al fino”, pickled and crispy )	19 €
Grilled scallops with “mojo verde”	16 €
	21 €

## TARTARS AND SALADS

### RAW AND CURED

Steak tartar “LUISMI”	22 €
Red tuna tataki with turnip and wakame salad	21 €
Local fish marinated in “mojo rojo” with orange and crispy seaweed	18 €
Lasarte salad ( Martin´s favourite )	18 €
Beef carpaccio with wild rocket and parmesan cheese	17 €
White fish ceviche Peruvian style	19 €
Piparra peppers in tempura	11 €
Flavoured tomatoes with anchovies and tuna belly	15 €
“Gazpacho” with crusty Iberian ham	9 €
Pear carpaccio in red wine with toasted goat cheese and crispy focaccia with bacon	17 €

## IBERIAN CHARCUTERIE CASALBA AND SELECTION OF CHEESE

EVERYTHING WILL BE ACCOMPANIED BY TOASTED BREAD AND TOMATOES

Gran Reserva Iberian ham	29 €	Galician beef jerky	18 €
Iberian chorizo	11 €	Charcuterie platter	21 €
Iberian salchichon	11 €	Cheese plater	13 €
Cured pork loin	22 €		
Beef charcuterie	19 €		

## TRADITION IN A DISH

WITH THE TOUCH OF MARTIN BERASATEGUI

Russian salad	11 €	Two texture of octopus under a bed of potatoes and their foam	15 €
Creamy croquettes	12 €	Cantabrian anchovies with smoked cod and confit red peppers	16 €
Our fried squid “Andaluzian style”	15 €	Mussels with coriander and lemon grass	12 €
“Txoko” bravas potatoes	12 €		

**All the dishes from the menu are made for sharing, please ask our ladies and gentlemen to get the best experience**

All the prices include 7% VAT

## SPOON DISHES

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### HOMEMADE FLAVOUR

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Ravioli of stewed oxtail in red wine with fennel cream and canarian potato foam	26 €
As a risotto, squid stew with expelette peppers	24 €

## FISH

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### THE BEST FROM OUR COAST

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Grilled hake	23 €
Our local fish	26 €
Monkfish in green sauce with clams	25 €

## MEAT

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DELICIOUS, TENDER AND TASTY. JUST FOR ONE OR TO SHARE

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Iberian pork feather loin	23 €
Veal cheeks in red wine	22 €
Chicken supreme	18 €
Honeyed lamb shank slow cooked during 10h with "ras el hanout"	27 €

Tomahawk with Dry Aged 45 days (1.6kg-2.8kg)	80 €/Kg
Entrecote	28 €

## GARNISHES

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### CREAMY , CRUNCHY AND FRESH

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French fries matches style	5 €
Creamy mashed potatoes	5 €
Green salad	5 €
Padrón peppers	5 €
Cauliflower cream with gratinated cheese	6 €
Tomato in textures	6 €
Confited red peppers	7 €

**Service, bread and appetizers 3 € per person**

## SAUCES

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### THE BEST TO ACCOMPANY YOUR MEAT

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Green pepper	3 €	Bearnesa	3 €
Hunter´s sauce	3 €	Chimichurri	3 €

## DESSERTS

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### IRRESISTIBLE

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Caramelized rice pudding	8 €
Refreshing pineapple	8 €
Tatin cake	8 €
Chocolate and nut brownie	8 €
Caramel pudding with Chantilly cream	8 €
Lemon pie	8 €

If you have any special diet, request or questions, allergies ( egg, nuts, etc), our Ladies and Gentlemen will be pleased to help you choose your menu

All the prices include 7% VAT