



Menu
Restaurante
ARTABRIA

Starters

Shellfish croquettes with string fries
Croquetas caseras de marisco con patatas paja

Toast with iberian ham and tomato
Tostas de jamón ibérico con tomate

Smoked reindeer carpaccio with Idiazabal cheese salad
Carpaccio de reno ahumado con ensalada de queso Idiazábal

Smoked salmon rolls with prawn sauce
Rollitos de salmon ahumado con tártara de langostinos

Octopus tempura on a bed of mashed potato
Tempura de pulpo sobre puré de patata

Fine crispy pastry filled small scallops with crab purée
Cestitas crujientes de zamburiñas con crema de nécoras

Crispy prawns tails, avocado and cream of garlic
Colas de langostinos crujientes, aguacate y emulsión de ajo

Artabria salad (lettuce, tomato, fruit, salmon and cheese, dressed with yogurt sauce)
Ensalada Artabria (lechuga, tomate, fruta, salmón y queso, aliñado con salsa de yogur)

Baked "Small Pilgrim's scallop"
Zamburiñas al horno

Cold dish of spider crab and monkfish
Salpicón de centollo, buey y algo de rape

Norway lobster tartar with trout roe
Tartar de cigala con huevas de trucha

Foie balls with raspberry sauce and pistachios
Bombones caseros de foie con salsa de frambuesa y pistachos



Our Rices

Carabineers risoto (minimum 2 persons)

Arroz caldoso de carabineros (mínimo 2 personas)

Rice with lobster (minimum 2 persons)

Arroz con lubrigante (mínimo 2 personas)

Ribbons with praws carpaccio

Cintas frescas salteadas con carpaccio de langostino

Our Fish Selection

Monkfish with gated cheese and creamy mushrooms rice

Rape con queso del país gratinado y arroz cremoso de setas

John Dory with prawn and green asparagus vinagrette

Sanmartiño con vinagreta de langostinos y espárragos verdes

Grilled cod with dried fruit vinagrette

Bacalao a la plancha con vinagreta de frutos secos

Hake with vegetables and seafood sauce

Merluza con verduras salteadas y salsa de marisco



Our Meats Selection

Foie of duck with apricot purée

Foie de pato con puré de orejones

Grilled sirloin steak or in roquefort sauce

Solomillo de ternera a la plancha o al roquefort

Sirloin steak with foie gras in Port wine

Solomillo de ternera con foie al Oporto

Roast leg of lamb

Paletilla de cordero asada

Black Angus ribs

Costilla de Black Angus

Our Desserts

Cheese Semifreddo with mango cream and raspberry

Semifrío de queso con espuma de mango y helado de frambuesa

Yogurt and currants icecream with almond biscuit

Helado de yogur con grosellas

Homemade white chocolates filled with passion fruit

Bombones caseros de chocolate blanco rellenos de fruta de la pasión

Gin-tonic with textures

Gin tonic en texturas

A large chocolate filled with praline hazelnut

Bombón XL de praline de avellana y chocolate

Lime and vanilla cheesecake

Cheesecake de lima y vainilla



Our creamy dark chocolate cake

Nuestra tarta cremosa de chocolate negro

Vanilla crunchy millefeuille with passion fruit icecream

Milhoja crujiente de vainilla con helado de fruta de la pasión

Tiramisu with "Ferrero" icecream

Tiramisú casero con helado de Ferrero

Lemon sorbet with cava

Sorbete de limón al cava

Hot Desserts

*can take between 5 and 10 minutes

Fried milk with custard icecream and Baileys cream licor

Leche frita con helado de dulce de leche y crema de Baileys

Hot hazelnut cake with passion fruit sorbet

Pastel caliente de avellana con sorbete de fruta de la pasión

TASTING MENU

We have **5-course tasting menu**: two starters, fish, meat and dessert.

A menu featuring a selection of dishes, our chefs proposal, depending on market availability of products and the season.

The tasting menu will be served for all guests at the table.

Valid every day of the week (lunch or dinner).

Updated on August 16, 2017