



**Menu**  
Restaurante  
**ARTABRIA**

**Starters**

**Iberian ham croquettes with string fries**

Croquetas caseras de jamón ibérico 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)

**Norway Lobster and leek cake**

Pastel de cigalas y puerro

**Cold dish of spider crab and monkfish**

Salpicón de centollo, buey y algo de rape

**Prawns tartar with trout roe**

Tartar de langostinos con huevas de trucha

**Foie balls with raspberry sauce and pistachios**

Bombones caseros de foie con salsa de frambuesa y pistachos

**"Txangurro" canelón with green sauce**

Canelón de Txangurro con salsa verde



## 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 with barbecue sauce and potato deluxe**

Costilla de Black Angus con salsa barbacoa y patata deluxe

## Our Desserts

**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

**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

## 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

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## TASTING MENU

We have **5-course tasting menu** available with 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.

Ask for more information.

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

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

*Updated on September 3, 2019*