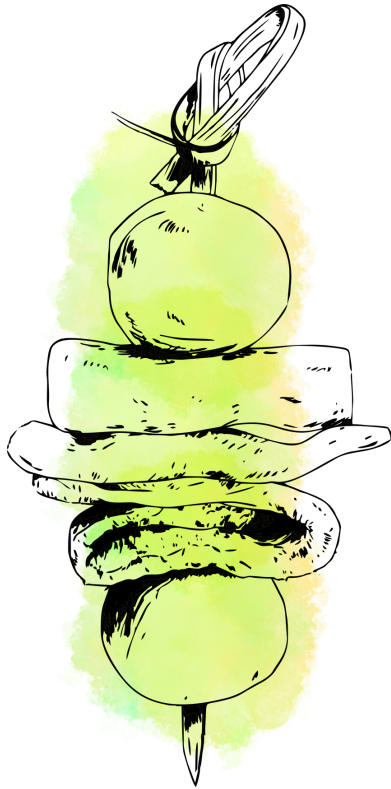


Sharing Tradition & Fun



Crispy Chicken Wings.....	75
<small>with BBQ Sauce & Cayenne Habanero Sauce (6 Units)</small>	
Squid Ink Croquetas.....	85
<small>(6 Units)</small>	
Iberico Ham Croquetas.....	85
<small>(6 Units)</small>	
Pork "Pata Negra" Sobrasada Toast.....	110
<small>with Honey</small>	
Escargots.....	110
<small>with Idiazabal Sauce In Puff Pastry</small>	
Mussels Marinara.....	115
<small>with Spicy Smoked Tomato Sauce</small>	
Spicy Green Peppers.....	115
<small>Stuffed with Seafood</small>	
Artichokes.....	120
<small>with Clams and Cider Sauce</small>	
Broken Egg Batavia Style.....	120
<small>with Txistorra (Basque Pork Sausage)</small>	
Artichoke & Iberico Ham Brochetas.....	125
<small>(2 Units)</small>	
Gratin Scallops.....	125
<small>with Lemon Alioli & Espelette (8 units)</small>	
Gilda, The Famous King of Pintxos	135
<small>(6 Units)</small>	
Garlic Prawns Prêt-à-Porter.....	135
Classic Garlic Prawns	135
<small>with Olive Oil, Garlic and Sherry Wine</small>	
Spanish Anchovies "Consortio"	140
<small>with Roasted Red Paprika (6 Units)</small>	
Marinated Salmon.....	140
<small>with Avocado Foam and Mustard Ice Cream</small>	
Duck Cannelloni.....	145
<small>with Truffle Sauce</small>	
Grilled Octopus.....	170
<small>with Boletus Cream & Espelette Pepper</small>	
Australian Wagyu Beef Tartare.....	275
<small>with Apple Sorbet</small>	
Foie Gras Ala Txoko.....	375
<small>with Apple Ginger and Raisin Walnut Bread</small>	

Vegetarian & More

Spanish Omelette Txoko.....	80
<small>(Add Truffle 25 Gr. +70k)</small>	
Seaweed Croquetas.....	80
<small>(6 Units)</small>	
Fried Potatoes.....	80
<small>Spicy Habanero Tomato Sauce & Foamy Alioli</small>	
Roasted Watermelon Steak.....	80
<small>with Mint and Pine Seeds</small>	
Fried Eggplant.....	95
<small>with Baba Ganoush & Honey</small>	
Charred Cauliflower Miso.....	110
<small>with White Beans Cream</small>	
Grilled Vegetables & Edamame Hummus.....	145
<small>with Spanish Herb Sauce</small>	



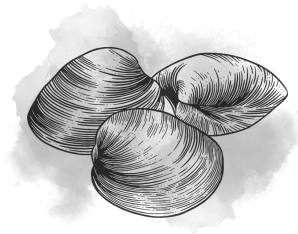
Starters

Iberico Acorn-fed Ham.....	475
<small>with Tomato Bread</small>	
Charcuterie Txoko (Tabla).....	425
<small>Iberico Ham, Iberico Pork Chorizo, Idiazabal Cheese & Green Olives</small>	
Chorizo Iberico, Spanish Pork Sausage.....	350
<small>with Paprika</small>	
Burrata Salad.....	195
<small>with Red Pesto Dressing</small>	
Tuna Tataki Salad.....	165
<small>with Seaweed & Sesame Dressing</small>	
French Green Salad.....	135
<small>with Dried Fruit Vinaigrette</small>	
Granma's Recipe Basque Seafood Soup.....	85
Pays Basque Onion Soup.....	85
<small>with Emmental Cheese Croutons</small>	

CONTAINS PORK VEGETARIAN SPICY

PRICES IN THOUSAND RUPIAH, EXCLUDING TAX AND SERVICE

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS



Paella

Individual Paella Pans (serves 2-3).

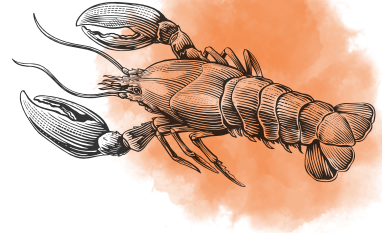
(Please allow up 30 minutes of preparation time for all paellas)

Paella & Fideua (Seafood, Black, Vegetarian, Chicken)....345
(Fideua Noodles)

Paella & Fideua (Lobster, Pork).....395
(Fideua Noodles)

Unique and Innovative







- Squid Ink Spaghetti.....155
with Fried Calamari
- Mushroom Ravioli.....160
with Truffle & Foie
- Seafood Pappardelle.....170
with Cherry Tomatoes & Lemon Confit
- Beef Cheek & Mushroom Mellow Rice.....185



From the Sea & Excitement

- Tuna Tenderloin.....165
Marmitako Sauce & Onion Panna Cotta
- Squid In Its Own Ink.....170
with Caramelized Onions
- Fish Fillet.....175
Cava Sauce & Clams
- Salmon.....190
with Squid, Edamame and Ginger Beetroot Sauce
- Grilled Whole Fish of The Day.....195
Lyonnaise Potatoes

From the Mountain

- Organic Half Roasted Chicken.....155
with Salad & Fried Sweet Potatoes
- Chicken Cordon Bleu.....165
with Black Pepper Sauce. Served with French Fries and Salad
-  Crispy Pork Belly.....185
with Black Garlic Alioli
-  Spanish Pork Sausage (Chorizo).....195
served with French Fries or Mashed Potato
- Duck Confit.....210
with Cassis Sauce
- Beef Cachopo.....255
with Truffle And Fried Eggs. Served with French Fries
-  Crispy Suckling Pig.....275
with Baby Corn Sauce, Lime & Jalapeño Jelly
-  Pork Ribs.....280
with Kalimotxo Sauce (Red Wine & Coca-Cola)
-  Grilled Iberian Pork.....295
with Tolosa Pisto and Idiazabal Cheese
- Lamb Shank.....325
Sweet Potato & Porto Wine Sauce
- Grilled Australian Beef Striploin Txuleta.....450 / 900
served with French Fries & Green Salad (250 Gr / 500 Gr)
-  Roasted Whole Suckling Pig.....2.850
Serves 8 People, Available To Order 48 Hours In Advance



Complimentary 1 (one) rustique bread & butter portion per table for dine in upon ordering your food.
40k++ per additional bread portion and 25k++ per additional butter portion.

CONTAINS PORK  VEGETARIAN  SPICY 

PRICES IN THOUSAND RUPIAH, EXCLUDING TAX AND SERVICE

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