

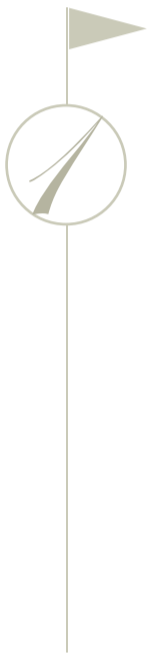


LA VERANDA



RESTAURANTE

STARTERS:



“MY UNCOOKED GARLIC PRAWNS” PRAWN CARPACCIO, GELATINIZED MANZANILLA SHERRY, BLACK GARLIC AND PRAWN HEAD EMULSION	€ 7,50
“HUERTA NAVARRA” LOCAL BABY VEGETABLES SAUTÉED WITH BEETROOT PESTO	€ 13,00
PEAR AND PARMESAN FAGOTINI IN GORGONZOLA SAUCE WITH IBÉRICO HAM SLIVERS	€ 12,00
HOMEMADE MAGNUM OF FOIE GRAS MI-CUIT, QUINCE AND GROUND PISTACHIOS	€ 14,50
FEO DE TUDELA TOMATO SALAD WITH TUNA BELLY AND FETA CHEESE	€ 13,00
OUR BOX OF FRIED SQUID STRIPS WITH TARTAR SAUCE	€ 12,50
GORRÁIZ ORIENTAL MIX GREEN SALAD WITH AVOCADOS AND ANCHOVIES	€ 10,50
CLUB SANDWICH (HAM, CHEESE, CHICKEN BREAST AND TARTAR SAUCE)	€ 11,00
ASSORTMENT OF IBÉRICO HAM AND CHISTORRA CROQUETTES	€ 9,50

MAIN COURSES...

€ 15,50
€ 16,00
€ 18,50
€ 14,00
€ 17,00
€ 16,50
€ 14,00

SLOW-COOKED SUCKLING LAMB SHANK WITH TURKISH FIGS ON A BED OF QUINOA	
MILD WHISKY GARLIC IBÉRICO PORK SHOULDER, IBÉRICO HAM AND PEDRO XIMÉNEZ STEWED BELTZA MUSHROOMS	
OX SIRLOIN, PIQUILLO PEPPER HONEY AND FOIE GRAS	
OUR HOMEMADE 100% “VALLE DEL ESLA” BEEF BURGER WITH CHIPS	
GRILLED TURBOT WITH CREAMY CAULIFLOWER AND BABY BROAD BEANS	
ASSORTED BLUEFIN TUNA (TATAKI, SASHIMI AND WITH ONIONS) WITH SOY SAUCE, OYSTER SAUCE AND WASABI	
FISH OF THE DAY	



DESSERTS:



“HOMAGE TO CHOCOLATE” BROWNIE, ROCK, SAUCE AND ICE CREAM	€ 6,00
WAFFLE WITH NUTELLA CREAM, FRUITS OF THE FOREST INFUSION AND HAZELNUT ICE CREAM	€ 6,00
ULTZAMA CURD, HONEY AND WALNUTS	€ 6,00
OUR VERSION OF CHEESECAKE	€ 6,00
FRUIT, FRUIT AND FRUIT	€ 6,00

*ALL OUR DESSERTS WILL BE SERVED WITH
CASTILLO DE GORRAIZ HOMEMADE ICE-CREAM.