

BELTZ

Horario de lunes a sábado de 19.30 a 23.00

Para empezar

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| Jamón ibérico con tomate rallado y cortezas de pan cristal | 28€ |
| Anchoas del Cantábrico en salazón con daditos de pepino cru a la menta | 24€ |
| Carpaccio de pulpo, cous cous de coliflor al pimentón y vinagreta de remolacha y tomate | 22€ |
| Hongos salteados con crema fina de ajos tiernos y lascas de Ibérico | 22€ |
| Vieiras asadas con fondo de puerro y apio nabo, salsa de ají amarillo | 24€ |
| Langostinos saltados con toffee de alcachofas y consomé de miso | 24€ |
| Arroz cremoso de almejas con rape marinado y ali oli de aromáticas | 22€ |

Principales

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| Merluza frita con estofado de nabo y marisco, reducción de tempranillo | 24€ |
| Salmonete a la plancha con puntalete de chipirón y ajo negro, caldo de cítricos | 26€ |
| Lubina al horno con falso risotto de mejillones a la marinera y romesco | 26€ |
| Steak tartar, yema confitada y mousse de mostaza violeta | 26€ |
| Solomillo a la sartén con ñoqui de piquillo y salsa de Idiazabal al carbón | 26€ |
| Taco de paletilla de cordero a baja temperatura, quinoa de dátiles y castañas | 26€ |

Guarniciones

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| Verduras de temporada salteadas | 10€ |
| Parmentier de tubérculos a la trufa | 10€ |
| Patatas De luxe con parmesano | 10€ |

Postres

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| Peras al Armagnac con arena de mantequilla dulce y helado de arroz con leche | 10€ |
| Bizcocho de chocolate con chantillí de chocolate con leche y helado de cacao al cava | 10€ |
| Lingote de avellana con migas de zanahoria y canela, helado de leche fresca | 10€ |
| Helados y sorbetes caseros | 10€ |
| Tabla de quesos | 16€ |

IVA incluido

Nuestros productos pueden contener alérgenos como ingredientes, para cualquier aclaración dirijase a nuestro personal

BELTZ

Monday to Saturday 19.30 to 23.00

To start

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| Iberian ham with grated tomato and ciabatta bread | 28€ |
| Bay of Biscay salted anchovies with cucumber cru and mint | 24€ |
| Octopus carpaccio, cauliflower and paprika cous cous, tomato and beetroot vinaigrette | 22€ |
| Sautéed wild mushrooms with wild leek fine cream and Iberian ham | 22€ |
| Roasted scallops with turnip celery and leek stew, yellow chilli pepper sauce | 24€ |
| Sautéed king prawns with artichoke toffee and miso broth | 24€ |
| Creamy rice with clams, marinated monkfish and aromatic & garlic mayonnaise | 22€ |

Main courses

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| Fried hake with turnip and seafood stew, red wine reduction | 24€ |
| Grilled red mullet with creamy black garlic and squid puntalette, citric broth | 26€ |
| Roasted sea bass, false risotto with mussels "marinara" and romesco sauce | 26€ |
| Steak tartar, yolk and violet mustard mousse | 26€ |
| Beef tenderloin with roasted pepper gnocchi and smoked Idiazabal cheese sauce | 26€ |
| Lam shoulder roasted at low temperature with date and chestnut quinoa | 26€ |

Sides

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| Sautéed seasonal vegetables | 10€ |
| Tuber parmentier with truffle | 10€ |
| Deluxe potatoes with parmesan cheese | 10€ |

Desserts

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| Pears with Armagnac, sweet butter sand and rice pudding ice cream | 10€ |
| Chocolate cake with milk chocolate Chantilly cream and cocoa and cava sorbet | 10€ |
| Hazelnut dessert with carrot and cinnamon crumbs, fresh milk ice cream | 10€ |
| Homemade ice cream and sorbets | 10€ |
| Cheese board | 16€ |

VAT included

Our products may contain allergens as ingredients, if you have any doubt please contact our staff