



entre museos
RESTAURANTE

STARTERS

- 1-Assorted Iberian cured meats with grated tomato (tumaca), virgin olive oil, and farmhouse bread** 22,00 €
Allergens: GLUTEN
- 2-Roasted octopus, paprika potatoes, and crispy bacon** 25,00 €
Allergens: MOLLUSKS
- 3-Fresh white prawns (12 units)** 26,00 €
Allergens: CRUSTACEANS
- 4-Wild king prawns (8 units)** 24,00 €
Allergens: CRUSTACEANS
- 5-Iberian ham croquettes** 16,00€
Allergens: GLUTEN, EGGS, DAIRY
- 6-Seafood and fish soup** 20,00 €
Allergens: MOLLUSKS, FISH, CRUSTACEANS
- 7-Sautéed baby broad beans and mushrooms with foie gras** 22,00 €
Allergens: GLUTEN
- 8-Creamy squid and scallop rice with parmesan** 24,00€
Allergens: MOLLUSKS, DAIRY

SALADS

- 9-Tuna belly salad with candied tomato and apple vinaigrette** 22,00 €
Allergens: FISH
- 10-Warm cod and king prawn salad with a light "pil pil" sauce** 24,00 €
Allergens: FISH
- 11-Smoked salmon salad with asparagus and endive crown with brie cheese** 24,00 €
Allergens: FISH, DAIRY



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FISH DISHES

12-Hake loin with king prawns and sautéed "piparra" peppers 26,00 €

Allergens: FISH, CRUSTACEANS

13-Hake in green sauce with clams and asparagus 26,00 €

Allergens: FISH, GLUTEN, MOLLUSKS

14-Battered hake with peppers 24,00 €

Allergens: FISH, GLUTEN, EGG

15-Cod prepared to your liking (pil pil or Biscay style) 26,00 €

Allergens: FISH, GLUTEN

16-Grilled cod with vegetables and wild asparagus "pil pil" 26,00 €

Allergens: FISH

17-Grilled baby squid with onions in Txakoli wine 24,00 €

Allergens: MOLLUSKS, SULPHITES

18-Roasted scallops over roasted pepper cream and walnuts with crunchy breadcrumbs (migas) 26,00 €

GLUTEN, MOLLUSKS, NUTS

Other fish available depending on market supply, please ask. | M/P (Market Price)



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MEAT DISHES

19-Sirloin steak with side garnish 26,00 €

20-Entrecôte (Ribeye) with side garnish 24,00 €

21-T-bone steak (1Kg) with side garnish 60,00 €

22-Duck magret with sweet coffee sauce 24,00 €

Allergens: **SULPHITES, GLUTEN**

**23-Sirloin medallion with foie gras and
sweet Port wine** 26,00 €

Allergens: **SULPHITES, GLUTEN**

24-Oxtail stewed in red wine 24,00 €

Allergens: **SULPHITES, GLUTEN**



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HOMEMADE DESSERTS

25-Cream puff pastry

Allergens: **GLUTEN, EGGS, DAIRY**

8,00 €

26-Walnut brownie

Allergens: **GLUTEN, EGGS, DAIRY, NUTS**

8,50 €

27-Baked cheesecake

Allergens: **GLUTEN, EGGS, DAIRY**

8,00 €

28-Yogurt ice cream

Allergens: **DAIRY**

8,00 €

29-Pears in red wine with rice pudding

Allergens: **DAIRY, SULPHITES**

8,00 €

30-Lemon sorbet with cava

Allergens: **DAIRY**

8,50 €

31-Escocés (Vanilla ice cream with espresso and whisky)

Allergens: **DAIRY, SULPHITES**

8,50 €

32-Valencian (Vanilla ice cream with orange juice and orange liqueur)

Allergens: **DAIRY, SULPHITES**

8,50 €

33-Irlandés (Irish coffee with cream)

Allergens: **DAIRY, SULPHITES**

8,50 €

Ask about more homemade dessert options



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SHARING PLATES

34-Iberian pork shoulder (Paletilla)	18,00 €
35-Ham croquettes	12,00 €
36-Tripe Biscay style (Callos a la Vizcaína)	15,00 €
37-Veal steak sandwich with peppers	12,00 €
38-Chicken, lettuce, tomato, and cheese sandwich	10,00 €
39-Pork loin and cheese sandwich	10,00 €
40-Fried eggs with potatoes	10,00 €
41-Fried eggs with ham	14,00 €
42-Fried eggs with bacon	12,00 €
43-Fried eggs with chistorra (spicy Basque sausage)	12,00 €
44-Patatas bravas and ali oli	6,50 €
45-Portion of black pudding (Morcilla)	12,00 €
46-Cod omelette (4 eggs)	14,00 €