TXOKO

Martin Berasategui

LET´S START

TO WARM UP

Flavoured tomatoes with anchovies and tuna belly	17 €/ Incl
Grilled Iberian pork vitello tonato and bread clouds	20 €/ Incl
Selection of 3 Oysters (ponzu sauce, fried and passion fruit)	21 €/ 2 €
Local fish marinated in ¨mojo rojo¨with orange and crispy seaweed	19 €/ Incl
Pear carpaccio in red wine with toasted goat cheese and crispy focaccia with bacon	18 €/ Incl
Lasarte salad (Martin´s favourite)	19 €/ Incl

TREASURE OF TARTAR

DON´T LEAVE WITHOUT TRYING...

Beetroot, avocado and acid apple	18 €/ Incl
Tomato and cheese	19 €/ Incl
Traditional sirloin steak served with crispy bread	21 €/ 2 €
Red tuna loin, tomato foam and coriander	21 €/ 2 €
Sea bass with cured yolk in ¨red mojo¨ and watercress	23 €/ 4 €
Red tuna belly	26 €/ 7 €
Wagyu:	
With a choice of dressing, Traditional or Asian	26 €/ 7 €
Selection of 3 Tartars of your choice	39 €/ 20 €

TRADITIONALLY

CHEESE AND CHARCUTERIE

100 % Acorn-fed Iberian Ham "Gran reserva"	28/ 9 €
Charcuterie platter	19 €/ Incl
Beef jerky	18 €/ Incl

WE ARE FRIED

THE 4 SINS OF TXOKO

Selecction of creamy croquettes	15 €/ Incl
Our fried squid ¨Andaluzian style¨	15 €/ Incl
Fried egg with chistrorra sausage and straw potato	15 €/ Incl

LEGENDARY...

WITH THE TOUCH OF MARTIN BERASATEGUI

¨Gazpacho¨with crusty Iberian ham	12 €/ Incl
Baby squids in their own ink with crispy rice	23 €/ 4 €
Russian salad	15 €/ Incl
Red pepper stuffed with beef	19 €/ Incl
Garlic prawns and chickpea crunch	24 €/ 5 €
Omellette with cod and spinach leafs	16 € / Incl

All our dishes are made to enjoy sharing. Ask our ladies & gentlemen for maximum enjoyment

Si requiere algún tipo de dieta especial o tiene alguna duda acerca de las alergias alimenticias, ej. Frutos secos, nuestras Damas y Caballeros estarán encantados de atenderle para elegir su menú. Todos los precios de la carta tienen el IGIC incluido

VITAMIN SEA

TO CONTINUE SHARING

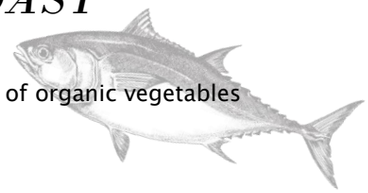
DON`T LEAVE FOR TOMORROW WHAT YOU CAN EAT TODAY

Fried seabass (2 persons)	32 €/ 13 €
Grilled octopus with paprika potatoes and black ali oli	21 €/ 2 €

FROM THE COAST

TO YOUR DISH

Local fish with our seleccion of organic vegetables	25 €/ Incl



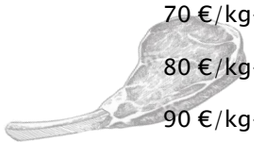
CARNIVOROUS

WITH THE BEST PRODUCT

Iberian pork feather loin	25 €/ Incl
Chicken supreme	19 € / Incl
Suckling lamb cooked 10 hours low temperature	26 € / 1 €
Entrecote	29 €/ 4 €
Slow cooked oxtail terrine	29 €/ 4 €

COOKED WITH THE CHEF`S KINDNESS

Canarian basta beef entrecot	70 €/kg-30 €/kg
Tomahawk Dry Aged 45 days (1.6kg-2.8kg)	80 €/kg-40 €/kg
Entrecot simmental with Dry aged 45 días	90 €/kg-50 €/kg
Canarian T-bone	100 €/kg-60 €/kg
Cachena beef boneless rib eye steak	115 €/kg-75 €/kg
Galician bone-in rib eye steak	130 €/kg-90 €/kg
Wagyu bone-in rib eye steak	150€/kg-110€/kg



Our meat selection is subject to availability; please ask to our ladies and gentlemen for further advice.

BETTER TOGETHER THAN ALONE

GARNISHES

French fries	5 €/ Incl
Creamy mashed potatoes	5 €/ Incl
Green salad	5 €/ Incl
Padron peppers	5 €/ Incl
Confitted red peppers	7 €/ 2 €

WITH A GOOD MEAT, A BETTER SAUCE

THE BEST CHOICE FOR DIPPING

Green pepper	3 €/ Incl
Bearnesa	3 €/ Incl
Chimichurri	3 €/ Incl
Tartar	3 €/ Incl

SWEET CORNER

WE KNOW YOU HAVE SPACE FOR A DESSERT...

Caramelized rice pudding	8 €/ Incl
Traditional crème caramel with chantilly cream	8 €/ Incl
Lemon pie	8 €/ Incl
Tocinillo de cielo	8 €/ Incl
Hazelnut brownie with cocoa and mandarine cream	9 €/ 1 €
Rum Baba with cream ice cream	11 € / 3 €

Bread and snack service 3 € per person
*Incl. dishes in HB (half board)

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