

FOR SHARING

Iberian Ham with Picos and Regañás	19,00 €
Iberian Table (Ham, Lomo, Chorizo y Salchichón)	22,00 €
Cheese Mix Special Selection of the Month	17,00 €
Assortment of Regañás with GaztaGazteiz Cream Cheese with...	
• Anchovy from Santoña	
• Mild Curry and Salt Flakes	
• Iberian Ham	13,00 €
Ox carpaccio with parmesan cheese and basil	14,00 €
Assortment of Croquettes (Ham, Txipirón and Mushroom) (6 units)	12,00 €
Anchovies from Santoña with Confit Piquillos	13,00 €
Broken eggs with Iberian ham and Fries	13,50 €
Fried Squid with ali oli black of its ink	11,00 €
Cod Omelette with Country Eggs Cider House Style	11,50 €
Braised Octopus with Red Mojo and Roasted Garlic Ali Oli	21,00 €
Rock Mussel in White Wine with Pepper and Zucchini Vinaigrette	14,50 €
Clams in green sauce	24,00 €
Litell Scallops with Soft Ginger, Coriander and EVOO Adobo	18,00 €
Baked prawns	24,00 €
Complete Mixed Salad	11,50 €
Xibaris Special Lobster Salad	18,00 €

RICE for 2 people)

Rice with Clams	40,00 €
Black Rice with Squid	36,00 €

FISH

Monkfish and Prawn Skewers with Sauteed Vegetables	21,00 €
Baked Sea Bass with Getaria Txakoli Tximixurri	19,00 €
Red Tuna Tataki Marinated with Soy Sauce and Lime	21,00 €
Txipirones in their Ink Traditional style	18,00 €
Alkorta Cod Loin with Piperrada	19,00 €

MEAT

Premium Angus Txuleta from Valle de la Ulzama (1kg) with Green Salad	42,00 €/kg
Piquillo Peppers Candied in Olive Oil	8,00 €
Ox Man Sirloin with Roasted Potatoes	20,00 €
Iberian Secret Roasted at low temperature with Crudit� de Mango	18,00 €

DESSERTS

Homemade Chocolate Brownie with Vanilla Ice Cream	5,90 €
Xibaris Cheese Cake with Raspberry Jam	5,90 €
Crepe Filled with Seasonal Fruit and Hot Chocolate	5,90 €
Copa de Helados	4,50 €

MENU INFANTIL

Spaghetti with Tomato, Ham Croquette, ½ Ox Sirloin, Fries

Dessert

Drink

16,00 €

Bread 1.20 €

Suplement Terrasse 10%

Prices including VAT

For information on allergens consult our staff

