

TAPAS

PATATAS BRAVAS. DOS SALSAS

Potatoes, alioli, spicy tomato sauce | 10

BOCADITOS DE BACALAO

Cod bites, vizcaina sauce | 17

GAZPACHO ESPECIAL

Fresh tomatoes cold soup | 12

CAZUELITA DE ARROZ NEGRO CON CAMARONES Y CALAMAR A LA PLANCHA

Calasparre rice, black squid ink, iberico lard, peas, shrimp | 14

GAMBAS AL AJILLO CON NUESTRO REFRITO ESPECIAL

Shrimps, special garlic rehah | 16

PULPO A FEIRA

Octopus, olive oil, potatoes, paprika, crystal salt | 18

PULPO A LA PARRILLA CON ESPUMA DE PATATAS Y ALIOLI DE PIQUILLO

Grilled octopus, potatoes foam, piquillo pepper alioli | 26

HUEVOS ESTRELLADOS TRUFADOS CON PATATAS ESPECIALES Y JAMON IBERICO DE BELLOTA 5J

Fried eggs, truffle oil, specials potatoes, Acorn-fed 100% Ibérico ham | 15

MEJILLONES AL TXACOLI

Mussels, Txacoli wine sauce | 19

ALMEJAS EN SALSA VERDE.

Steamed clams, green sauce | 17

PORK BELLY

Pork belly, mashed apples, grapes demiglass | 14

TORTILLA ESPAÑOLA

Spanish omellete, potatoes, onions | 14

TORTILLA VASCA ESTILO SIDRERIA

Cod fish omelette, green pepper, onions | 17

TARTAR DE ATUN CON FRESAS NATURALES Y VINAGRETA DE ESPARRAGOS VERDES

Tuna tartare, strawberries, green asparagus vinaigrette | 19

TARTAR DE SALMON CON AGUACATE Y MANZANA ACIDA

Salmon tartare, avocado, acid apple | 21

CARPACCIO DE VIEIRAS

Scallops carpaccio, pomegrade, vegetables | 28

CALAMAR FRITO Y EMULSION DE AJO Y CEBOLLINO

Baby squid, chives and garlic emulsion | 18

CROQUETAS. JAMON IBERICO DE BELLOTA 5J/BACALAO/BOLETUS Y TRUFA BLANCA

Bechamel croquettes 5J, cod fish, porcini mushroom-white truffle | 16 / 12 / 14

ALBONDIGAS CON SALSA DE TOMATE Y PATATAS PAJA

Meatballs, tomato sauce, "paja" potatoes | 14

CARNES

Guarnición a elegir: Vegetales al vapor salteados/Patata deluxe/Rissoto ideazabal/Pure de patatas
Select your side: Sauteed steamed vegetable/Deluxe potatoes/Ideazabal rissoto/Mashed potatoes

PECHUGA DE POLLO RELLENA DE ESPINACA, CHAMPIÑONES Y QUESO DE CABRA Y PIÑONES

Chicken breast stuffed with spinach, mushrooms and goat cheese and pine nuts | 18

CHULETON DE BLACK ANGUS MADURADO 25 DIAS CON PIMIENTOS DEL PADRON 36 OZ

Black Angus Ribeye 25 days dry aged processed, padron peppers | 78

CHULETITAS DE CORDERO

Lamb chops, grapes demie glass, rosemary | 29

HAMBURGUESA MARA'S

Black Angus 8 oz, Acorn-fed 100% Ibérico ham, tomato, arugula, mushrooms, idiazabal cheese | 18

TIMBAL DE RABO DE TORO

Beef oxtail, mashed potatoes | 28

SOLOMILLO DE BLACK ANGUS MADURADO 25 DIAS CON REDUCCION DE TINTO-SHITAKE

Black Angus beef sirloin 25 days dry aged processed, shiitake-red wine | 38

PESCADO

VIEIRAS AL HORNO CON ESCAROLA, VEGETALES, SETAS Y CITRICOS

Baked Scallops, escarole lettuce, vegetables, mushrooms, citrus | 36

BACALAO AL PIL-PII

Pil pil cod fish, creamy mashed potato, sundried tomatoes | 33

CARABINEROS AL GRILL CON REDUCCION DE JEREZ

Grilled red praw, cherry reduction sauce | M/P

SALMON A LA BRASA CON CREMA DE ESPINACAS

Grilled salmon, spinach cream | 31

LUBINA A LA SAL, 2 PERSONAS

Sea salt fish, 2 persons | 65

LOMITOS DE LUBINA CON TOMATE ASADO Y REFRITO DE AJOS

Branzino loins, roasted tomato, garlic rehash | 32

BACALAO A LA VIZCAINA

Vizcaina sauce, cod with butter souteed fingerling potatoes | 30

RODABALLO AL HORNO CON PURE DE AJOS ASADOS

Turbot fish, baked potatoes, crispy garlic, lemon sauce | 36

BOGAVANTE VIVO CON MANTEQUILA DE FINAS HIERBAS

Main lobster, fine herbs butter | 32

EMBUTIDOS Y QUESOS

JAMON IBERICO DE BELLOTA 5J

Acorn-fed 100% Ibérico ham | 45

QUESO DE CABRA GRATINADO

Goat cheese gratin, mashed apples, tomato jelly | 16

SURTIDO DE QUESOS CON MEMBRILLO Y NUECES

Assorted cheeses plate with sweet quince pure and walnuts | 23

SURTIDO DE IBERICO. JAMON IBERICO DE BELLOTA 5J, LOMO IBERICO, QUESO IDIAZABAL, QUESO DE CABRA, QUESO TETILLA Y QUESO AZUL

Assorted Ibérico plate: Acorn-fed 100% Ibérico ham, cured Ibérico pork loin, idiazabal cheese, goat cheese, "tetilla" cheese, blue cheese | 44

ENSALADAS

MARA'S SALAD. QUINOA, SALMON MARINADO, ARUGULA, TOMATES CHERRY, PEPINO, LOMBARDA Y AGUACATE

Quinoa, marinate salmon, arugula, cherry tomatoes, cucumber, red cabbage, avocado | 19

BOGAVANTE CON LECHUGAS ORGANICAS, MANGO, FRAMBUESAS Y VINAGRETA DE VERDURITAS

Maine lobster, organic lettuce, mango, raspberry, vegetables vinaigrette | 28

SPRING MIX, QUESO DE CABRA GRATINADO, GRANADA, ALMENDRA TOSTADA Y VINAGRETA DE MOSTAZA Y MIEL (ADD CHICKEN)

Spring mix, gratin goat cheese, pomegrade, toasted almonds | 16

SOPAS

FABADA ASTURIANA

White spanish beans, blood sausage, spanish sausage, pork belly | 16

BISQUET DE LANGOSTA

Lobster bisque, scallops, shrimps | 18

CALDO GALLEGO

White beans, collard greens, spanish sausage, pork belly, smoked pork | 11

LENTEJAS

Lentil, pork, spanish sausage | 11

SOPA BULLABESA DE PESCADO Y MARISCO

Bullavese soup, seafood, fresh fish | 18

CALLOS

Beef Tripe | 15

ARROCES Y PAELLAS

Price/Person

ARROZ CREMOSO DE ALCACHOFAS Y ALMEJAS

Creamy rice, artichoke, clams | 23

ARROZ MELOSO DE BOGAVANTE

Main lobster, mellow rice | 32

ARROZ MELOSO DE RABO DE TORO Y ESPARRAGOS

Beef oxtail, green asparagus | 26

PAELLA DE MARISCO(For 2 or more)

Seafood paella | 26

PAELLA IBERICA(For 2 or more)

Iberian meat paella | 25

* Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.