

ENEKO BASQUE

SELECCIÓN DE LATERIO / *Laterio Selection*

Sabores marinos enlatados de la mano de "LOS PEPERETES" seleccionado exclusivamente para ENEKO BASQUE

Flavours of the sea in cans from "LOS PEPERETES" hand selected exclusively for ENEKO BASQUE

Mejillones en escabeche <i>Pickled mussels</i>	20,50€
Navajas al natural <i>Natural razor clams</i>	20,50€
Sardinas en aceite de oliva <i>Olive oil Sardines</i>	16,50€
Boquerones en vinagre <i>Anchovy in vinegar</i>	16,00€

IBÉRICOS AL CORTE / *Iberian cuts*

Ibéricos 100% de la mano de "MONTARAZ" seleccionados exclusivamente para ENEKO BASQUE

Iberian cold cuts 100% iberico from "MONTARAZ" hand selected exclusively for ENEKO BASQUE

Chorizo <i>Chorizo</i>	14,00€
Salchichón <i>Salchichón</i>	14,00€
Coppa <i>Coppa</i>	13,50€

A LA LLAMA / *To the flame*

Entrantes a la llama sobre carbón de encina / Starters cooked over an oak charcoal flame

Morcilla de puerro de Beasain (Pais Vasco) <i>Beasain black pudding (Basque Country)</i>	14,00€
Txistorra de Arbizu <i>Arbizu txistorra sausage</i>	14,00€
Cogollos a la llama con vinagreta e Idiazabal <i>Flame-grilled baby lattuce with vinaigrette and Idiazabal cheese</i>	12,00€

EL PUCHERO DEL DIA/ *The stew of the day*

Los guisos de Eneko / Eneko's stews

Guiso de garbanzo y manitas de cerdo <i>Chickpea and pig's trotters stew</i>	17,00€
Sopa de ajo y huevo poche <i>Garlic soup with poached egg</i>	15,00€
<i>Guiso del día</i>	()

ENEKO BÀSQUE

PESCADOS / Fish

Lomo de merluza a la brasa y bilbaína <i>Grilled hake fillet with bilbaina sauce</i>	34,00€
Lubina la brasa y bilbaina <i>Grilled sea bass with bilbaina sauce</i>	33,00€
Pescado del día ()	()

CARNES / Meats

Picada de chuleta y foie a la brasa <i>Grilled pork chop and foie gras tartare</i>	24,00€ 24,00€
Mollejas de ternera asadas al carbón <i>Charcoal-grilled veal sweetbreads</i>	22,00€ 22,00€
Pluma ibérica 100% a la brasa <i>100% Iberian Pluma, grilled</i>	27,00€ 27,00€
Entrecot a la brasa <i>Grilled Entrecôte</i>	28,00€ 28,00€
Chuleta a la brasa (750gr) <i>Grilled steak (750 gr)</i>	56,00€ 56,00€
Chuleta a la brasa (1100gr) <i>Grilled steak (1100gr)</i>	76,00€ 76,00€

GUARNICIONES / Side dishes

Lechuga de caserío y cebolleta <i>Farmhouse lettuce and spring onion</i>	7,00€ 7,00€
Pimientos de piquillo asados al carbón <i>Charcoal-grilled piquillo peppers</i>	7,00€ 7,00€
Patatas fritas <i>French fries</i>	7,00€ 7,00€

POSTRES / Dessert

Torrija a la brasa <i>Grilled French toast</i>	8,00€ 8,00€
Goxua a nuestro estilo <i>Goxua in our own style</i>	8,00€ 8,00€
Tarta de queso azul Urdiña (Pais Vasco) <i>Urdiña blue cheese cake (Basque Country)</i>	9,00€ 9,00€

Servicio de pan 1,00€ por commensal
Bread service: €1.00 per person

Basque Organiko

Eguzkiaren musua... *“The Kiss of the Sun”*

Tomato soup with virgin olive oil and mini corn talo

Nutritional information: Rich in natural antioxidants (vitamins C and E) with a light, cleansing profile. The perfect start to balance body and digestion.

Itsasoaren lainoa... *“The Mist of the Sea”*

Blue fish tartare with citrus

Nutritional information: A source of high-quality protein and heart-healthy fats (omega-3), supporting cardiovascular health and mental focus.

Lurra eta ortua... *“The Earth and the Garden”*

Farm egg yolk over wheat stew

Nutritional information: Combines complete proteins and whole carbohydrates, providing sustained energy and satiety. Rich in B-group vitamins, essential for metabolism.

Sua eta haize gorria... *“The Fire and the Red Wind”*

Grilled cod with carrot textures and organic bread crumbs

Nutritional information: A source of lean protein and essential minerals (iodine, phosphorus) that support muscle function and overall energy balance.

Mendiko bihotza... *“The Heart of the Mountain”*

Roasted beef with red pepper blossom

Nutritional information: High in protein, iron, and zinc a nourishing dish that promotes vitality and strengthens the immune system.

Udazkenaren xarma... *“The Charm of Autumn”*

Herb gatzatua with wild forest honey

Nutritional information: A soft dairy dessert rich in calcium and natural probiotics that support digestion and gut health. A gentle, balanced way to end the menu.

55 € p.p

Allergens & Calories



Basque Organiko

Short Organiko Menu

Gilda

Eguzkiaren musua... *“The Kiss of the Sun”*

Tomato soup with virgin olive oil and mini corn talo

Nutritional information: Rich in natural antioxidants (vitamins C and E) with a light, cleansing profile. The perfect start to balance body and digestion.

Lurra eta ortua... *“The Earth and the Garden”*

Farm egg yolk over wheat stew

Nutritional information: Combines complete proteins and whole carbohydrates, providing sustained energy and satiety. Rich in B-group vitamins, essential for metabolism.

Sua eta haize gorria... *“The Fire and the Red Wind”*

Grilled cod with carrot textures and organic bread crumbs

Nutritional information: A source of lean protein and essential minerals (iodine, phosphorus) that support muscle function and overall energy balance.

Or

Mendiko bihotza... *“The Heart of the Mountain”*

Roasted beef with red pepper blossom

Nutritional information: High in protein, iron, and zinc a nourishing dish that promotes vitality and strengthens the immune system.

Udazkenaren xarma... *“The Charm of Autumn”*

Herb gatzatua with wild forest honey

Nutritional information: A soft dairy dessert rich in calcium and natural probiotics that support digestion and gut health. A gentle, balanced way to end the menu.

Menu available on Wednesday, Thursday and Fridays for lunch from 1:00 PM to 3:30P

46€ p.p

