

RICE COOKER'S MENU

(M-F AT LUNCH)
except public holidays

Begin with

a little bit **knife-cut ham** (12,00€)
and our **bluefin tuna talochip** with mahonese (3,95€)

Starters

to choose

Tomato salad with Ortiz tuna with Basque spicy peppers

Russian salad (Top 10 best from Spain)

Iparralde fish soup

Small mussels

Fried artichokes with truffed mayonnaise and bacon crystal

Pan fried **langoustine** (8 uds. supl. 2,50€ pers.)

Main dishes

(pour 2 invités)

Black rice with squid and tomatoes

Rice with vegetables

Creamy rice with monkfish and prawns
(extra charge. 2,50 € pers.)

Brothy rice with lobster
(extra charge. 9,50€pers.)

Grilled baby squid with pumpuy onion

Grilled Iberian **pork tears** (intercostal meat) with our garlic, parsley and soya dressing

Desserts

to choose

Crème Brulée

Farmhouse yogurt with blueberry jam and muesli

Lemon pie

23,50€

Includes loaf bread, white verdejo or red joven Mitarte D.O. Rioja.

The price of the menu includes the maximum half bottle of wine per person.
All that is not specified in the menu will be charged in part



INFORMATION ON
ALLERGENS

Reservations at: www.laescotilla.com

