



Restaurante ARALAR Jatetxea
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LUNCH

COLD CANAPÉS

Homemade foie toast-(Homemade foie over toast with tomato jam and wine salt)
Anchovie, olive and piparra "gilda" - Anchovie, olive and green pepper cold brochette)
Ham over "tomaca" toast - (Iberian ham over tomato spreaded toast)
Shangurro glass - (glass of spider crab meat with a vegetable sauce)
Quail egg, chatka and prawn brochette
Smoked salmon canape stuffed with "piperrada" , mascarpone cheese and pesto -
(piperrada:vegetables mix)
Iberian ham "pulga" - (roll and iberian ham small sandwich)
Brochette of "pulpo a feira" - (paprika, salt and olive oil seasoned octopus brochette)
Wild mushrooms and caramelized onion on grilled toast
Mushroom and caramelised onio over toast
Torrezno - (Deep fried thick piece of fresh bacon)
Jerky beef and Idiazabal cheese "tronquito" (piece of juicy jerky beef and Idiazabal cheese)
Vegetable sandwich 1/4
(Any proposals made by the customer will be considered)

HOT CANAPÉS

Battered squid strips brochette with alioli sauce - (alioli:garlic sauce emulsified in oil)
Ham or boletus croquettes over bread toast and iberian ham
Potatoe omelette, cod or black pudding canapes
Crispy prawn brochette with paprika mayonnaise
"Bratwurst" sausage and fried bacon small pincho with mustard sauce
Chistorra in a smalll flat corn roll- (chistorra: a think kind or paprika seasoned sausage)
Canapé of pil-pil cod or biscayan stlye cod - (cod in a creamy sauce of cayenne and garlic emusified in olive oil or in a red pepper mash sauce)
Chard stalk stuffed with iberian ham and blue cheese sauce
Cajun style chicken brochette with a curry sauce
Roasted red pepper stuffed with boletus and mushrooms and seasoned with a blue cheese sauce

Brick filled with a fine vegetable crush and goat cheese
Pasta brick filled with a fine vegetable crush and goat cheese
(Any proposals made by the customer will be considered)

DESSERTS

Assortmen of pastries, Cream and chocolate profiterols, Walnut and chocolate brownie, Battered white bread caramelised in a liquor sugar, Homemade egg and chocolate flan

DRINKS

Water 1/3
Water 1l.
Fizzy drinks and fruit juices
Carlsberg,
White, claret and Crianza red Rioja wine
Txakoli (typical basque fruity white wine)
Cava (typical catalán sparkling white wine)
“Brut zero” cava // Juve y camps cava
