



Restaurante ARALAR Jatetxea  
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## LUNCH

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### COLD CANAPÉS

Home-made foie toast with tomato jam  
Gilda (pintxo made with olives, anchovy fillet and spicy pepper)  
Tomato tumaca toast with iberian ham  
Anchovy fillet and vinaigrette marriage  
Small glass of king crab  
Quail egg, surimi and prawn skewer  
Smoked salmon and mascarpone cheese canapé  
Iberian ham mini baguette  
Galician style octopus skewer  
Wild mushrooms and caramelized onion on grilled toast  
Goat cheese and iberian ham canape  
Anchovy fillet and sweet piquillo pepper cracker  
Cured beef mini log and idiazabal cheese  
Vegetable sandwich 1/4  
(Any proposals made by the customer will be considered)

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### HOT CANAPÉS

Deep-fried squid rings “rabas” skewers  
Ham or wild mushrooms croquettes on toast with iberian ham  
Canapés: potato tortilla, cod, black pudding sausage  
King prawn skewer with crunchy corn  
“Bratwurst” sausage and fried bacon mini pintxito snack  
Iberian ham and goat cheese melted ensemble  
Txistorra chorizo on mini corn tortilla  
Spoon of pil-pil style or biscayne style cod  
Black pudding sausage on toast with caramelized onion  
Chicken and pineapple skewer with curry  
(Any proposals made by the customer will be considered)

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### DESSERTS

Small cakes, assorted tea pastries, chocolate and cream profiterol, Walnut and chocolate brownie, Torrija

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## DRINKS

Water 1/3

Water 1l.

Fizzy drinks and fruit juices

Carlsberg,

Red, rosé, white wine, txakoli

Crianza red wine // itsasmendi txakoli

Cava glass

“Brut zero” cava // Juve y camps cava

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