

STARTERS

Ⓢ Acorn iberian ham	22€
Crunchy toast with grated tomato and extra virgin olive oil	3€
Iberian ham croquettes	10€
Ⓢ Cantabrian anchovies in olive oil with green pepper (6 units)	15€
King crab-filled croissant with citrus and spicy touch	4€
Cuttlefish <i>marmitako</i>	14€
Tuna steak with foie and vegetables	14€
Papardelle, morel mushroom cream and foie	16€
Boneless oxtail <i>gyozas</i> with cuttlefish sauce	12€
Crunchy artichokes, beef jerky and pickled paté	12€
Sweetbreads of lamb with red pepper and parmentier	14€

FISHES

Red tuna back cheek with tomato	19€
Hake with roasted butter, citrus and asparagus	20€
Ⓢ Cod with their barbels grilled and pilpil sauce	20€

MEAT

Ⓢ Pork trotters, his tripe sauce and grilled red prawn	18€
Oxtail meatballs, parmentier and truffled pecorino cheese	17€
Ⓢ Grilled entrecote, Bearnaise sauce with <i>piparras</i> and potatoes with onion	22€
Ⓢ Veal snout and tripe <i>a la riojana</i>	15€

Bread and apperitif (per person) 2,00€

(IVA 10% INCLUDED)

Ⓢ gluten free

GRILLED AND PRODUCT MENU

Starters

King crab-filled croissant with citrus and spicy touch

Squid fritter with roasted garlic *ali-oli* sauce

Ⓢ Grilled asparagus with *romesco* sauce

Ⓢ Grilled *chorizo* from Arbizu

Main dish (to choose)

Ⓢ Cod with their barbels grilled and pilpil sauce

Ⓢ Grilled entrecote, Bearnaise sauce with *piparras*
and potatoes with onion

Dessert

Caramelized french toast with vanilla ice cream

laQuisquillosa
restaurante

PVP: 43€

Wine paring (Optional): 17€ per person

(IVA 10%, butter, homemade bread are included)

This menu will only be served on the whole table.

Ⓢ gluten free

TRADITIONAL MENU

Iberian ham croquettes

Ⓢ Cod skewered appetizer

Ⓢ Grilled mussels with pickling brine

Crunchy artichokes, beef jerky and pickled paté

Ⓢ Veal snout with black pepper

Cuttlefish *marmitako*

Oxtail meatballs, parmentier and truffled pecorino cheese

Crepe suzette 2019



laQuisquillosa
restaurante

PVP: 39€

Wine pairing (Optional): 17€ per person

(IVA 10%, butter, homemade bread are included)

This menu will only be served on the whole table.

Ⓢ gluten free

DESSERTS

Caramelized french toast with vanilla ice cream	6€
Sacher cake (the most popular chocolate cake)	6€
Tiramisu	6€
Crepe suzette (orange, liquor and caramel)	6€
Cheesecake	6€
Our cheese selection	10€

All our desserts are homemade.

SWEET WINES

Supurao Ojuel	5€
D.O.Ca. Rioja Tempranillo & Garnacha pasificadas. Ecológico (10,5°)	
Ochoa	4,50€
D.O. Navarra Moscatel de grano menudo (12,5°)	
Don P.X. Toro Albalá	4,50€
D.O. Montilla-Moriles Generoso. Doble encabezado (17°)	
Valverán 20 Manzanas	5€
D.O.P. Sidra de Asturias Sidra de hielo. (9,5°)	
Barbeito Boal	5€
Madeira D.O.P. Reserva 5 años. Medio dulce (18,8°)	

(IVA 10% INCLUDED)

TEA SELECTION

Tradicional selection	2€
Blue tea	2€
Green tea	2€
Rooibos masala chai	2€
Red tea	2€

GIN-TONICS

Seagrams / Citrus peel	8€
Nordes / Lemon peel and glasswort	9€
Martin Miller's / Ginger and lime	9€
Tanqueray Ten / Lime peel	9€
Bulldog / Liquorice	9€
G'Vine Nouaison / Strawberry and cardamom	10€

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