Pago de Cirsus

á la Carte

STARTERS

GRAN RESERVA ACORN-FED IBERIAN HAM
Toasted bread and fresh tomato | 34 €

BURRATA AND VEGE SALAD
Rocket leaves, yoghurt mayonnaise, soy vinaigrette and aromatic herbs | 18 €

OCTOPUS AND MUSSEL SALAD
With lime and citrus dressing | 22 €

FOIE GRAS MILLE-FEUILLE WITH PAPAYA
Foie gras and papaya, served with red berry jam | 24 €

NAVARRE WHITE BEANS WITH KING PRAWNS
Traditionally cooked | 18 €

BABY SQUID CAPPUCCINO
Baby squid in its ink, slow-cooked egg, potato and seafood foam | 18 €

SEASONAL VEGETABLES FROM NAVARRE
Fresh seasonal vegetables with Iberian ham | 20 €

ROASTED LODOSA PEPPERS
Egg yolk and crispy pork belly | 16 €

SEAFOOD FIDEUÀ
Traditional Spanish noodle dish with seafood Minimum 2 people | 25 € per person

MAIN COURSES

SEA BASS FILLET WITH RATATOUILLE
Spanish-style vegetable stew and green herb sauce | 34 €

GRILLED TURBOT
Seasonal vegetables and Syrah wine sauce | 34 €

COD PIL-PIL
Cod loin with traditional Basque pil-pil sauce | 30 €

BEEF TENDERLOIN WITH MUSHROOMS
Sliced beef tenderloin with mushroom sauce | 34 €

BRAISED IBERIAN PORK CHEEKS
Creamy sweet potato purée and crispy cassava | 28 €

SLOW-ROASTED NAVARRE LAMB
Lamb terrine, mashed potatoes and roasting jus | 28 €

DESSERTS

CHEESE MILLE-FEUILLE
Cream cheese, seasonal fruits and homemade ice cream | 12 €

CHOCOLATE FONDANT
Venezuelan chocolate, Madagascar vanilla ice cream and spices | 10 €

DESSERT OF THE DAY | 10 €

T**RIO OF HOMEMADE ICE CREAMS** | 10 €

Amuse-bouche, extra virgin olive oil tasting and artisan breads | €5 p/p

ALL PRICES INCLUDE VAT

Our dishes may contain allergens. If you have any food allergies or intolerances, please inform our restaurant staff.
(EU Regulation No. 1169/2011)