

# DON TXOKO

All our Menu is to share.

Our dishes will be served as soon as they are ready in the recommended order to ensure you have the best possible dining experience.

Our kitchen is not an allergen free environment.

We cannot cater to allergies.

Olivas: Marinated unpitted olives 3

Almendras fritas: Fried almonds 3

Matrimonio: Cantabrian anchovies & pickled anchovies from Cádiz, extra virgin olive oil 16

Quesos artesanos: Artisan cheese selection 11.5

Jamón Ibérico: Hand carved Iberian Jamón 15

Croquetas: Croquettes of the day (2 units) 7

Tortilla de patatas: Spanish omelette (cooked to order) 12

Setas: Girolles & shiitake mushrooms, potato, pumpkin 14

Patatas bravas: Potatoes, brava sauce, aioli 8

Gambas al ajillo: Prawns, chilli, garlic 14

Costilla desmechada: Pulled pork ribs roulade, shallot, carrot, PX 18

Rémol: Charcoal grilled whole wild brill, bilbaína sauce 80/kg  
*(Check the boards to find our whole fish available)*

## **From Unique Old Galician Blond Cattle**

*(Check the boards to find our steaks available)*

Txuletón de Rubia Gallega: Premium Old Galician Blond Rib Eye 135/Kg

Lomo bajo de Rubia Gallega: Premium Old Galician Blond Sirloin 128/Kg

*Only with our Steaks*

*Roasted Piquillo peppers 7.5*

*Creamed spinach 7.5*