

ASADOR EL TAHITI

STARTERS

Homemade Fish and Prawns Croquettes	8,00€
Iberic Ham from "Guijuelo"	16,00€
Beef Sirloin Carpaccio with Cheese "Idiazabal"	12,50€
Beans with Vegetables	8,50€
Asparagus from "Navarra"	10,00€
Warm Salad of Squid and Prawns	16,50€
Salad of "Tricio" Peppers with Tuna Roe	15,50€
Sausage Grilled Rioja	8,00€
Black Pudding from "Burgos" with Peppers (15 min)	9,50€
Roasted "Piquillo" Peppers	8,00€
Grilled Prawns	19,00€
Clams Sauce	17,50€
Clams Garlic Oil	17,50€
Homemade Mi-cuit of Duck Foie	12,50€
Spanish Omelette (Spain Championship Finalist)	12,00€
Scrambled Eggs with Ham, Potatoes and grated truffle	15,00€

VAT NOT INCLUDED

Cooking Time 13:30 to 15:30 and 21:00 to 23:00

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MEAT

Roasted "Segovia" Suckling Pig with Potatoes	17,50€
Roasted Baby Lamb Shoulder with Potatoes	21,00€
Roasted Goat Meat with Potatoes (2 People)	37,00€
Charcoal Grilled Lamb Chops	14,00€
Charcoal Grilled Beef Sirloin with Garnish	19,00€
Charcoal Grilled Beef T-Bone Steak	33,00€/kg

FISH

Charcoal Grilled Wild Turbot "Orio Style" (min. 2-3 pers.)	S/M
Charcoal Grilled Sea Bream "Orio Style"	S/M
Charcoal Grilled Wild Anglerfish (Monkfish)	19,00€
Grilled Red Tuna	16,50€
Charcoal Grilled Nape Hake	17,00€
Charcoal Grilled Hake	17,00€
Hake with Clams Sauce	18,50€
Angles (in Seasons)	S/M

VAT NOT INCLUDED

Opening Time 13:30 to 17:30 and 21:00 to 01:00