
Gernika

MENU

APPETIZERS TO SHARE

(TO SHARE EVERY 4 PEOPLE)

2 Pinchos to choose per person.

Russian salad with quail egg,
tuna belly and wasabi mayonnaise.

Octopus with truffled potato and melted tetilla cheese.

XXL duck cannelloni with mushrooms and parmesan cheese.

Oxtail meatballs with mushrooms.

Traditional bread with tomato

DESSERT

Chocolate brownie with vanilla ice cream.

DRINKS

White and red wine Clamor (D.O. Costers del segre)

Rosé wine Viore (D.O. Toro)

(One bottle for every four people)

A glass of cava included.

Coffee included.

ERP 35€
VAT INCLUDED

BILBAO BERRIA
L A B A R R A

Barcelona

MENU

WELCOME CREAM

Vichyssoise with crispy ham and AOVE.

APPETIZERS TO SHARE

(TO SHARE EVERY 4 PEOPLE)

Beef carpaccio with parmesan cheese, arugula and mustard ice cream.

Garlic shrimp (jospes).

Pods salad, dried tomato and pesto.

Traditional bread with tomato.

MAIN DISHES

Atlantic cod confit with seasonal mushrooms.

Low temperature veal cheeks
with truffled potato parmentier.

DESSERT

Passion "chuchu" with lime aroma.

DRINKS

White and red wine Clamor (D.O. Costers del segre)

Rosé wine Viore (D.O. Toro)

(One bottle for every four people)

A glass of cava included.

Coffee included.

ERP 45€
VAT INCLUDED

BILBAO BERRIA

L A B A R R A

Bilbao

MENU

WELCOME CREAM

Pumpkin cream with km0 mussels.

APPETIZERS TO SHARE

(TO SHARE EVERY 4 PEOPLE)

Tomato, tuna belly and guacamole salad.

Seasonal mushrooms risotto with goat cheese.

XXL duck cannelloni with mushrooms and parmesan cheese.

MAIN DISHES

Sea bass from the Cantabrian Sea with baked, sliced potatoes.

Duck magret with apple tartar and red wine reduction.

DESSERT TO CHOOSE

Soft chocolate cake with vanilla ice cream.

Cheesecake with red fruit ice cream.

DRINKS

White wine Viore Verdejo (D.O. Costers del segre)

Rosé wine Viore (D.O. Costers del segre)

Red wine Monte Real (D.O. Rioja)

(One bottle for every four people)

A glass of cava included.

Coffee included.

ERP 55€
VAT INCLUDED

BILBAO BERRIA
LA BARRA

Guggenheim MENU

WELCOME CREAM

Pumpkin cream with km0 mussels.

APPETIZERS TO SHARE

(TO SHARE EVERY 4 PEOPLE)

Artichoke flower with duck foie (4 units).

Seasonal mushrooms risotto with goat cheese.

Warm salad of burrata with baby evil cherrys.

Iberian cured ham with traditional bread with tomato.

MAIN DISHES

Hake "suquet" with prawns.

Bilbao Berria txuleton (ribeye) with french fries,
padrón and piquillo peppers.

DESSERT TO CHOOSE

Soft chocolate cake with vanilla ice cream.

Cheesecake with red fruit ice cream.

DRINKS

White wine Marqués de Riscal (D.O. Rioja)

Rosé wine Viore (D.O. Costers del segre)

Red wine Viña Pomal (D.O. Rioja)

(One bottle for every four people)

A glass of cava included.

Coffee included.

ERP 64€

VAT INCLUDED

BILBAO BERRIA

L A B A R R A

Pintxos

MENU

6 Pintxos + 1 Drink **20€**

8 Pintxos + 2 Drinks..... **25€**

DRINK TO CHOOSE

Water, soft drink or beer.

1 bottle of house wine.

(every 4 people)

BILBAO BERRIA

L A B A R R A
