

SPANISH CLASSICS

PINTXOS

Traditional San Sebastián skewers 16 grs. Anchovies, olives and pickled peppers, served on homemade bread

Cider marinated black pudding Piquillo peppers, served on homemade bread

Potato cake with spicy tomato sauce Ibérico ham dust

Cider marinated chorizo 60 grs Padrón peppers, served on homemade bread

Soufflé pillow 80 grs. Shrimp, mascarpone, and Cantimpalo chorizo

Sirloin and wild mushrooms ragout 30 grs. Black alioli and parmesan cheese

TO SHARE

Selection of spanish olives (gordal and kalamata) -----

Cinco Jotas acorn-fed Iberico with tomato garlic, rustic puree and crystal bread 75 grs . -----

Iberic ham croquettes with grape reduction 8 pcs. -----

Octopus croquettes with garlic aioli and black aioli 4pcs. -----

Padron peppers with citric vinaigrette -----

Piquillo peppers stuffed with white tuna over marmitako sauce 120 grs 4 pcs. -----

Cantabrian anchovies, gordal olives and fresh dressing 120grs. -----

Cider marinated smoked Asturias chorizo 150grs. -----

White wine Galician Coquina shells 200grs. -----

Cider marinated black pudding 150grs. -----

Galician Octopus 180 grs. -----

Garlic shrimp with guajillo peppers 220grs. -----

EGG CLASSICS

Spanish Tortilla

Classic

Ibérico ham 45grs.

Chorizo Cantimpalo 45grs.

Black puddin 45grs.

Spanish Style Eggs

Classic

Ibérico ham 45grs.

Chorizo Cantimpalo 45grs.

Black puddin 45grs.

AITANA CLASSICS

APPETIZERS

Beet and yam chips, foie Gras and fig terrine, grape reduction and pistachio powder 4 pcs. ----

Foie Gras and pistachio terrine, fresh chef's salad and spices homemade bread 100grs. -----

Tuna tartare with avocado puree and nori crisps 120 grs. -----

Scallops with habanero and lemon aguachile 150 grs. 150grs. -----

Bass ceviche with smoked tomato sauce, red onion, cucumber and lime juice 150grs. . -----

Green ceviche with Ensenada's seafood (scallop, octopus and shrimp) 150 grs. -----

Softshell crab tostadas with beans, avocado puree and chipotle mayonnaise 140 grs. 4pcs. ----

Octopus tacos with pork chicharron and avocado puree 120 grs. 4 pcs. -----

Rib eye tacos with caramelized onion and cilantro 150 grs. 4pcs. -----

Roasted suckling pig tacos with avocado and homemade mexican salsas 150 grs. 4 pcs. -----

This establishment offers top quality raw dishes and are the responsibility of the person who consumes them. Prices in Mexican pesos with 16% tax included. The weight shown represents the portion of protein. MP is "market price" and varies daily.

SOUPS

Asturian Fabada (pork and bean stew) ----- 1/2. ----- Full-----
Andalusian Gazpacho (spanish chilled tomato soup) -----
Organic heirloom tomato soup with ricotta cheese gnocchis -----
Lentil soup with Iberic ham and fried poached egg -----

SALADS

Bonito salad with white asparagus, cherry tomato, spinach, and arugula 85grs. -----
Ricotta, mascarpone and walnut filled guavas with baby spinach and endive salad 4 pcs. -----
Heirloom tomato and burrata salad with pesto -----
Grilled lettuce hearts with vinaigrette and Dukkah dust (pecan, hazelnut and pistachio)-----
Roasted pear salad, organic mixed baby greens, leek vinaigrette, gorgonzola ice cream -----
Salt baked beets with goat cheese cream, citric vinaigrette and spicy beet reduction -----

RICE AND PASTA

Black rice with squid, shrimp, seabass
and alioli 60 grs.

Saffron rice with quail and chilhuacle alioli 80grs.

Wood-burning rice with ribeye black angus, spanish chorizo
and dried chili alioli 400grs.

Grana Padano risotto with dehydrated tomato,
roasted pinenuts and purple basil tartar.

Ribeye ragout garganelli 160grs.

Tagliatelle with shrimps, oven dried tomato, kalamata olives
and rosemary oil 100grs.

FROM THE OCEAN

Red Snapper with prawns sauce, wild mushrooms and confit potato puree 180grs. -----
Sea Bass with herbs marinade, rustic potatoes, and organic vegetables 180grs. -----
Striped Bass with creamy white beans, spinach muslin and chorizo 180grs. -----
Vizcaina cod loin 180grs. -----
Seared salmon with lentil cous cous, cucumber and greek yogurt 200grs. -----
Grilled seared tuna with hazelnut and tomato chutney 180grs. -----

Catch of the day

National / 500grs.		Imported *MP
<ul style="list-style-type: none">- Salted crust <i>(35 min)</i>- Guetaria style <i>(25 min)</i>- Fried tomato and capers <i>(25 min)</i>		

FROM THE LAND

Confit piglet with sweet potato puree, dried fruits and homemade gravy 160grs. -----
Asturian Cachopo (veal breaded fillet) with potatoes and spicy tomato sauce 220grs. -----
Beef tongue with olive oil and cilantro sauce, smashed potato and braised onions 160grs. -----
Organic chicken supreme with pea pure, cherry tomatoes and lemon vinaigrette 300grs. -----
Braised pork cheeks with parmesan and mushroom risotto 180grs. -----
Ancient mustard honey glazed pork ribs with creamed spinach and confit potatoes 380grs. ---
Beef sirloin with Oporto sauce, smoked potato Puree and organic vegetable 200grs. -----
Beef sirloin with smoked potato puree and foie Gras sauce 200grs. -----

Grill	Ribeye 500grs.		Beef Txuleton 1kg.
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Sides

Chef's salad -----	Brussels sprouts with dukkha -----
Heirloom tomato slices -----	Spinach with cream -----
Potato gajo with piquillo -----	Lionese potatoes -----
Royal lemon potatoes -----	Tartufo corn -----

DESSERTS

Basque tart

Cured manchego cheese fondant with fig
mamalade, balsamic sauce and vanilla ice cream

Homemade torrijas marinated in vanilla cream,
berry jelly and creole vanilla ice cream

Classic churros with chocolate sauce, artisan
sweet milk and vainilla sauce

Sticky date cake, vanilla glaze, fresh
pomegranate, walnuts and yogurt ice cream

Gluten free mexican corn cake, vanilla sauce and
chopped toasted almonds

Metate chocolate fondant with caramelized
banana and artesanal yogurt ice cream

Assorted seasonal sherbets
(guava, passion fruit and mango)

Semi cured manchego cheese with ate of quince,
tejocote and guava

* Prices in Mexican Pesos with 16% tax included

DIGESTIVE LIQUEURS

Carajillo 95 ml.
espresso y Licor 43

Carajillo Aitana 135 ml. Shakeado
espresso, JW Black y Licor 43

Café Irlandés 180 ml.
espresso doble, Whisky, Kahlua y crema batida

Irlandés Aitana 210 ml.
Baileys, espresso, Whisky y Kahlua

Agavero -----
Amaretto Disaronno -----
Baileys -----
Campari -----
Chartreuse Amarillo -----
Chartreuse Verde -----
Chinchón Dulce -----
Chinchón Seco -----
Drambuie -----
Fernet Branca -----
Frangelico -----
Galliano -----
Grand Marnier -----

Kahlúa -----
Licor 43 -----
Limoncello -----
Orujo Blanco -----
Condes De Albarei -----
Orujo De Hierbas -----
Condes De Albarei -----
Pacharán Basarana -----
Pacharán Zoco -----
Sambuca Blanco -----
Sambuca Nero -----
Strega -----

COFFEE & TEA

Ristretto 30 ml. -----
Espresso Forte 45 ml. -----
Espresso Doble 90 ml. ----
Espresso Decaf 45 ml. ----
Espresso Macchiato 50 ml. -----
Americano 120 ml. -----

Americano Decaf. 120 ml. -
Capuccino 240 ml. -----
Latte 240 ml. -----
Moka 240 ml. -----
Tés 120 ml. -----
Jarra De Té Helado 500 ml.

**pregunte por nuestras infusiones*

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