

AITEN-ETXE

We are delighted to have you in our restaurant, located in this iconic building that represents and is part of the history of Zarautz.

Here, tradition and quality are paramount. we grill our dishes and look towards the sea and the surroundings to offer a menu with local and seasonal flavors. A gastronomic proposal based on locally sourced products, crafted with creativity and originality.

Enjoy a complete and memorable gastronomic experience with our selection of national and international wines, carefully chosen to offer the perfect pairing with each of our dishes.

Ongi etorri. Eta on egin.

STARTERS

National or french oysters (per unit):

Natural.	5,30 €
With Per Sé Naccarii caviar.	11 €
With 'Ajo blanco' (white garlic soup) and cucumber.	9 €
Charcoal grilled.	7 €

Erreka: Home-smoked and marinated rainbow trout from Yesa reservoir with river plankton, marinade emulsion, and tomato ice cream. 10 €

Brioche with butter, beef bacon, and Per Sé Naccarii caviar. 27 €

Hand-cut Iberian Jabugo ham, crispy bread, crushed tomato from Zarautz, extra virgin olive oil. 33 €

Homemade octopus and squid croquettes. 26 €

Sea anemone from the Bay of Biscay, Codium seaweed vinaigrette with Aizarnazabal kiwi. 30 €

Oxtail nuggets with kimchi emulsion and 'Palo Cortado' wine. 32 €

Seasonal marinated vegetable salad. 18 €

Sweet pepper, cured egg yolk, and tuna belly salad. 24 €

Haricot beans and clams. 35 €

To eat with your hands

FROM THE GRILL

GRILLED FISH

Sea bream.	100 € /Kg
Turbot.	95 € /Kg
Monkfish.	70 € /Kg
Grilled octopus with local Andean potatoes (0 km) and our mojo sauce.	29 €
Salted hake taco with its emulsion made from its bones.	30 €
Cod taco with pil-pil made from cod cheeks and plankton	34 €
Fine clams: 'Marinera' or 'green sauce' style.	35 €
Sole, meunière style.	40 €

GRILLED MEATS

Beef txuleta.	55 € /Kg
'Premium' national beef txuleta.	88 € /Kg
Beef fillet with seasonal boletus and foie.	30 €
Iberian Pluma with twice acorn-fed pigs.	38 €
Duck cooked for 12 hours with mole and corn.	35 €
Farm chicken cooked at low temperature, finished on the grill with its own juices.	33 €

SIDES

Fried potatoes.	10 €
Marinated red peppers from Lodosa.	15 €
Lettuce and onion.	10 €

DESSERTS

Chef's selected cheese board.	22 €
Carob brownie with blackberry ice cream.	11 €
Spiced nougat and violet ice cream.	12 €
Melon and cucumber sorbet.	9 €
Lemon and cava sorbet.	9 €
Goxua.	10 €
Cheesecake.	10 €