

### Cider house menu

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#### Meat free Menu

Salt cod omelette

Fried cod with peppers

Grilled hake

Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and

cigarrillo" biscuits

Txiri (cider from the barrels)

Bread

39.90 € / PERSON

for 2 people

Salt cod omelette
Fried cod with peppers
T-bone steak (one 800gr t-bone steak for 2 people)
Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
Txiri (cider from the barrels)
Bread

39.90 € / PERSON

Hake nape menu

# Hake tail menu for 2 people

Salt cod omelette
1 Grilled hake tail
1 T-bone steak (800gr)
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

**46.30 € / PERSON**\* *TOTAL: 92,6* e

Salt cod omelette
1 Grilled hake nape
1 T-bone steak (800gr)
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

48.90 € / PERSON
\* TOTAL: 97.8 e

## Short Cider House menu for 2 people

Salt Cod omelette Salad

#### To choose:

1 T-bone steak (800g) **or** Grilled hake
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

34.90 € / PERSON
\* TOTAL: 69,8 e

# Hake Tail menu for 3 people

Salt cod omelette
1 Grilled hake tail
1 T-bones steak (800g)\*

Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits

Txiri (cider from the barrels)

Bread

**37.40 € / PERSON** 

\* TOTAL: 112,2 e

\*Add a t-bone steak more to the menu: +10€ / pp

## Hake nape menu for 3 people

Salt cod omelette
1 Grilled hake nape
1 T-bone steak (800gr)\*

Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits

Txiri (cider from the barrels)

Bread

**38.90 € / PERSON** 

\* TOTAL: 116,7 e

\*Add a t-bone steak more to the menu: +10€ / pp

## Hake nape menu for 4 people

Salt cod omelette
1 Grilled hake nape
2 T-bones steak (800g)
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

41.30 € / PERSON

\* TOTAL: 165,2 e

## Hake nape menu for 5 people

Salt cod omelette
2 Grilled hake napes
2 T-bones steaks (800gr)
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

42.90 € / PERSON

\* TOTAL: 214,5 e

### Vegan menu

Salad (lettuce and tomato)
Crispy broccoli
1/4Lb Linda McCartney textured soy burger with sautéed
vegetables from Navarre
Dessert: vegan cheese, quince jelly, walnuts.
Txiri (cider from the barrells)
Bread

**34.40 € / PERSON** 

## Hake tail menu for 4 people

Salt cod omelette
1 Grilled hake tail
2 T-bones steak (800g)
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

**39.90 € / PERSON** 

\* TOTAL: 159,6 e

## Hake Tail menu for 5 people

Salt cod omelette
2 Grilled hake tails
2 T-bones steaks (800gr)
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

41.15 € / PERSON

\* TOTAL: 205,75 e

### Vegetarian menu

Salad (lettuce, tomato and onion)
Vegetables omelette (pepper and onion) or cheese omelette
1/4Lb Linda McCartney textured soy burger with sautéed
vegetables from Navarre
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and
cigarrillo" biscuits
Txiri (cider from the barrels)
Bread

34.40 € / PERSON

## Youth Menu (Up to 18 years old)

Salt cod omelette
Fried cod with peppers
T-bone steak
Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits
Organic Apple juice or watter
Bred

**34.30** € / PERSON

## Short youth menu (Up to 18 years ols)

Salt cod omelette Salad

#### To choose:

T-bone steak or hake Dessert: Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits Our organic Apple juice or watter Bred

31.40 € / PERSON

## Other Options

Bordatxo o Alberro (Astigarraga), tomato salad €6 Bordatxo farmhouse (Astigarraga) tomato, letuce and onion salad €5

#### Variety of omelette

Iberian ham, vegetables or cheese €6,5 Egg omelette €4,5

T-bone steak meatballs €9,9 (only under 14 years old) Roasted apple (Octuber-Noviember) €4,5 / unit Homemade Apple cake (Octuber-November) €4,90 / portion

At Petritegi we take in consideration the special needs of our clients: celiacs, different allergies, pregnancy ...

\* On request Tuesday to Friday

### Allergens

Chorizo in cider: sulfits (cider).

Cod omelette: egg and fish. Ham or vegetables omelette: egg Cheese omelette: egg and milk-lactose. Salad: sulfits (Apple cider vinegar). Grilled hake: fish and sulfits. Fried hake bites: fish and egg. Cod casserole in sauce: fish, egg and gluten.

Vegetable burger: gluten, celery, soya and nuts. Vegan "chorizo": soya.

Broccoli: gluten. Made in a factory that works with nuts, milk, egg, fish, crustaceans, soya, sulfits and molluscs.

Soja burger: soya.

Vegan "cheese": may contain traces of soy, nuts and sesame.

Txuleta meetballs: gluten and egg. Idiazábal cheese: milk-lactose.

Walnuts: Nuts.

"Teja and cigarrillo" biscuits: nuts, egg, gluten, lupin beans, milk-lactose, soya and sesame seeds.

Ice-cream: milk-lactose, nuts. Apple juice: sulfits.

Baked apple: sulfits. May contain traces of gluten. Homemade apple cake: milk-lactose, egg, gluten, soya, lupin beans and sesame seeds.

### Children menu (Up to 14 years old)

Serrano ham omelette Txuleta meatballs with tomato sauce Ice-cream Organic Apple juice or water **Bread** 

17.40 € / PERSON

### Beverage menu

Petritegi natural cider D.O. Euskal Sagardoa €5 Petritegi natural cider, €4,5 Petritegi Organic natural cider D.O. Euskal Sagardoa €5,50 Petritegi natural cider D.O. Euskal Sagardoa Premium €7 Petritegi Sparkling natural cider €10.50 Sagar Krash, cider, €2,90 Petritegi organic apple juice €4 Wine of the year (red, rose or white) €9 Bottle of water €3,50 Coffee €1,45\* Latte or infusion €1,55\*

#### **Allergens**

Natural cider: sulfits Organic apple juice: sulfits Wine: sulfits \* Except Saturdays