

KMO MENU

With this Km0 menu, we offer you local, seasonal, high-quality products, contributing to the support of local production systems and the sustainability of the planet.

COLD STARTERS

- * Smoked buffalo cecina €18,00
- * Iberian ham €20,00
- * Selection of special cheeses €23,00
- * Tomato salad with tuna belly €15,00
- * Foie mi-cuit, raisin bread and red berry
& Garnacha jam €18,00
- * Asparagus tips with Eguren Ugarte EVOO and wine salt €14,00
- * Burrata salad, tomato, grilled peppers and basil pesto €15,00

HOT STARTERS

- * Idiazábal cheese croquettes (6 pcs.) €9,00
- * Carabinero prawn croquettes (6 pcs.) €9,00
- * Ham croquettes (6 pcs.) €9,00
- * Stuffed mussels "tigres" (6 pcs.) €11,00
- * Tempura piparras (Basque green peppers) €14,00

OUR STEWS

Vegetarian and vegan options available upon request.

- * Riojan-style potatoes (for 2 people) €16,00
- * Traditional pochas beans (for 2 people) €17,00

(VAT INCLUDED)

THANK FOR YOUR TRUST

Laguardia, 1st april, 2026

KMOMENU

MAIN COURSES

- * Truffle-filled Spanish omelette €8,00
- * Riojan-style blood sausage €12,00
- * Riojan-style cod €18,00
- * Kokotxas in pil-pil sauce €23,00
- * Baby squid in their ink €19,00
- * Pork cheeks in Tempranillo sauce, with
fries and grilled peppers..... €20,00
- * Grilled lamb chops with salad or fries €20,00
- * Dry-aged Galician blond beef T-bone steak (1 kg, price per kg) €60,00/kg
- * Fried eggs with potatoes and caviar €23,00

DESSERTS

- * Traditional Goxua €6,50
- * Russian cake with hot chocolate €6,00
- * Idiazábal cheese truffles coated in white chocolate (4pcs.) €8,00
- * Dulce de leche coulant €6,00
- * Seasonal fresh fruit €5,00

(VAT INCLUDED)

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