



In room Dining

the snacking temptation

A TASTING OF PINTXOS a must, but this one is better, without the hustle and bustle of the local bars, you'll get a Chef's selection of 5 traditional pintxos 25,00

FOIE-GRAS mi-cuit terrine, from the "Landas" in the south of France, figs marmelade and raisins-nuts toasted bread 24,00

CROQUETTES selection, tradition rules, made of bechamel and Iberian ham and codfish 12,00

IBERIAN CURED HAM served with toasted bread and shot of tomato and virgin olive oil 24,00

NACHOS grated with Cheddar cheese and served with 4 sauces; barbecue, sour cream, guacamole and taco 14,00

EAST MEETS WEST samosas, chicken nuggets, thai skewer and crispy mozzarella, served with barbecue and sour cream sauce 17,00

good for you

CHICKEN CONSOMME with its cubes and vermicelli 12,00

VEGETABLES WOK sautéed with drops of soya sauce 15,00

VEGETARIAN SALAD green leaves, avocado, cherry tomatoes, white asparagus, mozzarella pearls and nuts 14,00

THE CAESAR SALAD green leaves bouquet, marinated chicken and croutons, the secret is in the dressing 17,00

TIGER PRAWNS salad with cream cheese, alfalfa sprouts and chives krispies 17,00

TOASTED GOATS CHEESE salad with fresh green leaves and raspberry oil 16,00

PARMIGIANA SALAD rocket, cherry tomatoes, mushrooms, Parmigiano-Reggiano and tapenade vinaigrette 16,00

HAKE LOINS coated in egg, juicy and boneless, served with roasted peppers 26,00

indigenous experiencies

PORRUSALDA the traditional strong and recomforting soup made of potatoes and leeks with codfish flakes, you cannot leave without trying it 13,00

ANCHOVIES from the Cantabrian Sea, hand cleaned, tender and slightly salty, these are unique, a great discovery; with red peppers 23,00

CHEESE PLATTER from the Basque country, Gorria, Beltza, blue goat, Fraisoro and cream of Gaztazarra with Txakoli, served with black cherries marmelade 24,00

ARTICHOKES AND ASPARAGUS from Navarra served in a vegetables vinaigrette, Modena vinegar and nuts 17,00

BLACK RICE with king prawns and squid; the black squid sauce its one of the greatest contributions of the Basque cuisine to the world gastronomy 19,00

CODFISH LOINS with the traditional Vizcaina sauce made of sundried peppers 24,00

PANTXINETA with Intxaursalsa, a delicious and sweet walnuts soup that combines perfectly with the puff pastry filled with custard cream 9,00

burger menu and something else you can chose between beef or chicken meat for any of the burgers

THE MARICRIS beef meat, tomato, lettuce, bacon, cheese and sweet onion, with the final touch of homemade bread fresly baked 21,00

GOURMET Kobe beef meat, tomato, lettuce and mozzarella di bufala; nothing else in order to enjoy with the exciting flavour of the Wagyu cattle 28,00

MEXICAN chicken, tomato, lettuce, bacon and Cheddar cheese, served with taco sauce and potato wedges 21,00

ITALIAN beef meat, tomato, rocket and Gorgonzola cheese; pretty different 21,00

THE ROSSINI beef meat, foie-gras escalope, sweet onion and bacon; the "chic" burger in Donosti 26,00

THE CLUB SANDWICH turkey, bacon, tomato, lettuce and egg; cannot be missed in a luxury hotel 19,00

PIZZA CAPRICCIOSA ham, mushrooms and olives on a freshly baked base with tomato, mozzarella and oregano 17,00

PIZZA 4 CHEESES mozzarella, brie, emmental and blue cheese on a freshly baked base with tomato, mozzarella and oregano 17,00

you name it

SANDWICH tell us your favourite 5 ingredients and we will combine them with English style bread 19,00

tomato, lettuce, boiled egg, tuna, bacon, turkey, chicken, ham, cheese, white asparragus, egg omelette, mushrooms, iberian cured ham,chorizo, mozzarella

PENNE, SPAGHETTI or TAGLIATELLE with your choice of sauce: carbonara, bolognesa or aglio-olio-pepperoncino 17,00

POTATO OMELET "TORTILLA" 19,00 you can choose between the Donosti tradition of codfish egg omelet or the original potato, egg and onion "tortilla"

not done yet?

RISOTTO with wild mushrooms and foie, melted with authentic Parmigiano-Reggiano 21,00

SIRLOIN STEAK Rioja wine reduction and crispy cheese with quince 25,00

ESCALOPE MILANESE very thin veal cutlet tenderly covered in breadcrumbs and fried, served with french fries 23,00

FREE RANGE CHICKEN breast, roasted and then grated with cheese, served on a bed of wok vegetables 23,00

AMERICAN BREAKFAST scrambled eggs, sausages, bacon and roasted tomato 19,00

worth the calories

CHOCOLATE sponge cake with a liquid heart of candied milk, served warm 14,00

CRÈME BRÛLÉE with cinnamon mousse 12,00

APPLE TART homemade thin puff pastry, freshly baked and served with vanilla ice-cream 15,00

SWEET TASTING leave it to us, and like pintxos tasting, we'll serve you the Chef's selection of 5 irresistible sweet bites 18,00

FRUITS seasonal, fresh, carefully peeled and cut, served as a salad 10,00

ICE-CREAMS daily selection of different flavours 7,00

this is not for grown ups

ABC SOUP 6,00

FRITTERS PLATTER croquettes, fish fingers and nuggets 13,00

PENNE BOLOGNESE or spaghetti carbonara 9,00

STEWED RICE with tomato sauce and sausages 9,00

HAKE loins coated in egg, juicy and boneless 16,00

ESCALOPE MILANESE very thin veal cutlet tenderly covered in breadcrumbs and fried, served with french fries 15,00

MINI-BURGER beef meat, tomato, lettuce and cheese; kids version 15,00

ICE-CREAM daily selection of the flavours kids love 6,00

FRUITS seasonal, fresh, carefully peeled and cut, served as a salad 6,00

Asian Corner by Café Saigon (Daily from 13:00 to 15:30 hours and from 20:00 to 23:00 hours)

VIETNAM SOYA BEAN soup with vermicelli 11,00

WONTON SOUP a classic from Asian cuisine 9,00

FRESH SPINACH SALAD with sesame seeds 9,00

SPRING ROLLS café Saigon, one of their specialities 9,00

CRISPY PRAWNS 17,00

PRAWNS in green curry sauce 18,00

FRIED RICE saigon Café 7,00

THAI NOODLES with seafood 12,00

SUSHI & SASHIMI selection of 10 pieces 16,00

SOYA BEAN NOODLES sautéed with vegetables 9,00

SEA BASS steamed with ginger sauce 19,00

SQUID grilled with Saté sauce 18,00
DUCK breast with spicy curry aubergine 17,00
CHICKEN with lemon grass 16,00
BEEF Szechuan style 17,00
PORK SPARE RIBS with five fragrances 14,00

bebidas / beverages

SELECTION OF NATURAL FRUIT JUICES 7,00
FRESHLY BREWED COFFEE OR BLENDED TEA 5,00
EXPRESO, CAPUCCINO, MOCHACCINO, CHOCOLATE 6,00
SOFT DRINKS 6,00
MINERAL WATER 7,00
BEERS Keler | San Miguel | Heineken | Budweiser | Guinness | Coronita 7,00
NON ALCOHOLIC BEER Kaliber 5,00

SPARKLING WINES (CAVA)

Anna de Codorníu 29,00
Agustí Torelló Mata Brut Nature 30,00
Non Plus Ultra Cuvée Maria Cristina 35,00
AOC CHAMPAGNE
MUMM Cordon Rouge 72,00
Moët Chandon Brut 80,00
Veuve Cliquot Ponsardin Brut 82,00
Dom Perignon 240,00
Louis Roederer CRISTAL 390,00
VINOS BLANCOS white wines 375 cl 750 cl
Txakoli Txomin Etxaniz, D.O. Getariako Txakolina 19,00
Rimat Casal, D.O. Costers del Segre 18,00
Gran Viña Sol D.O. Penedés 14,00 26,00
Marqués de Riscal Verdejo, D.O. Rueda 12,00 18,00
VINOS ROSADOS rosé wines
Las Campanas, D.O. Navarra 12,00 16,00
Marqués de Riscal, D.O. Rueda 18,00
VINOS TINTOS red wines
Azpilicueta Crianza, D.O.Ca. Rioja 21,00
Marqués de Arienzo Crianza D.O.Ca Rioja 23,00
Marqués de Riscal Reserva, D.O.Ca. Rioja 18,00 32,00
Barón de Chirel Reserva, D.O.Ca. Rioja 71,00

Notes: Prices do not include VAT. Please let the Guest Service Center know about those ingredients contained in the menu that may cause you allergic reactions. Not all services are available 24 hours, please contact the hotel staff in you need more information. Ask for our exclusive programme of great international wines by the glass