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## PRODUCTS

- Sliced Bellota Ham with salmorejo  
and regañá crushed with mallet 46€
- Cantabrian Sea Anchovies in oil with chilli bonbon 28€
- Lobster salad with mustard caviar 69€
- Fresh oysters 5,6€ oyster
- Vegetables from our orchard with walnut ajoblanco 32€
- Gooseneck barnacles roasted over holm oak wood 49€
- Scallop Tartare with gazpacho 33€
- Grilled mushrooms with low-temperature eggs 35€
- Grilled hake barbels with squid powder 48€
- Grilled Octopus on Sweet Potato and Mango Spheres 35€
- Clams grilled over lemon wood 44€
- Grilled cockles from Cambados 34€
- Red Tuna Tartar with a Broken Egg 35€

prices include VAT



# FISH

(minimum serving for 2 people)

Sea Bream cooked Orio-style 98€/kg

Grilled Turbot from the Cantabrian Sea 92€/kg

Wild Ocean Sole 94€/kg

Grilled red bream 108€/kg

Wild Seabass 88€/kg

Grilled Hake nape 77€



(per portion)

Hake in a Green Sauce with Pea Caviar 34,50€

Baby eels, only in season s/m

prices include VAT



## MEAT

Ox steak 76€/kg

1/4 Suckling lamb 24 h. 67° C (2 people) 69€

Fighting bull tail stew 38€

Underdone grilled pidgeon 42€

Trotters stuffed with mushrooms and truffles 37€

Roast suckling pig confit in its own juice 38€

Steak Tartare 43€

prices include VAT





## WE DARE YOU TO REFUSE ONE OF OUR DESSERTS?

Nitromousse at -196 degrees Centigrade 18€

Homemade milk curd 12€

Crème caramel with eggs from happy chickens 12€

Roast pineapple with coffee and cinnamon 13€

Our lemon pie 14€

A winning quartet of shepherd cheeses 22€

Toasted bread with cinnamon ice cream  
and lyophilized yogurt 14€

Idiazabal hot cheese cake 15€

Our own version of the strawberries with cream 15€

Coulant of 80% chocolate 14€

prices include VAT



## THESE ARE OUR SUPPLIERS

Eggs: Ainhoa Álava. Orduña

Bread: Aida Fuentes, Iza Okindegia. Orozko

Meat: Iturbe Anaiak. Gernika

Tomatoes and peppers: Joshua Ríos. Gaategiz Arteaga

Fish: Miguel Uriarte. Bermeo

Potatoes: Ricardo Fernández. Valle de Losa

Sheep's milk: Patxi Baskaran

Milk, Vegetables and White Beans: Juan Zabala. Getxo

Fungi, St. George's Mushrooms and Mushrooms:  
Alberto Barandiaran. Amorebieta

Oysters: Spéciale De Claire. Marenne

Salt: Fundación Valle Salado de Añana

Truffles: Fausto Pascual

Tear peas and lettuce: Aroa. Getaria

Mini vegetables, flowers and sprouts: Artzentaales-EKO

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