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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€



#### 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

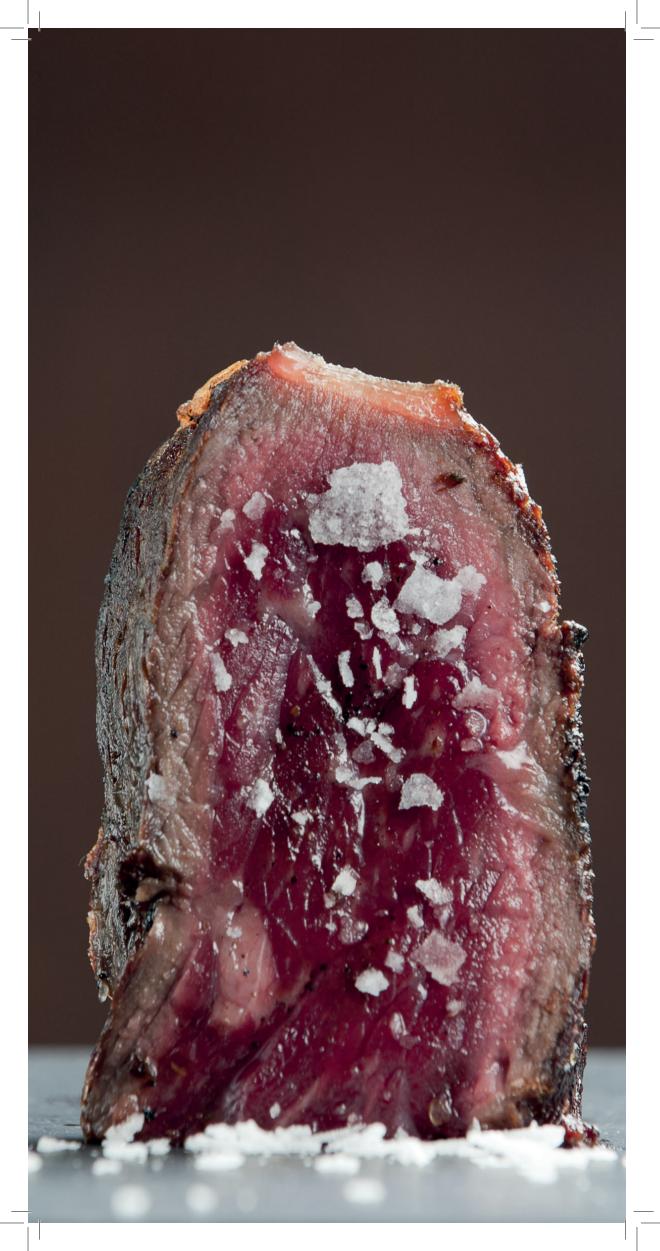
Grilled Hake nape 77€

(per portion)

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

Baby eels, only in season s/m



#### MEAT

Ox steak 76€/kg

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

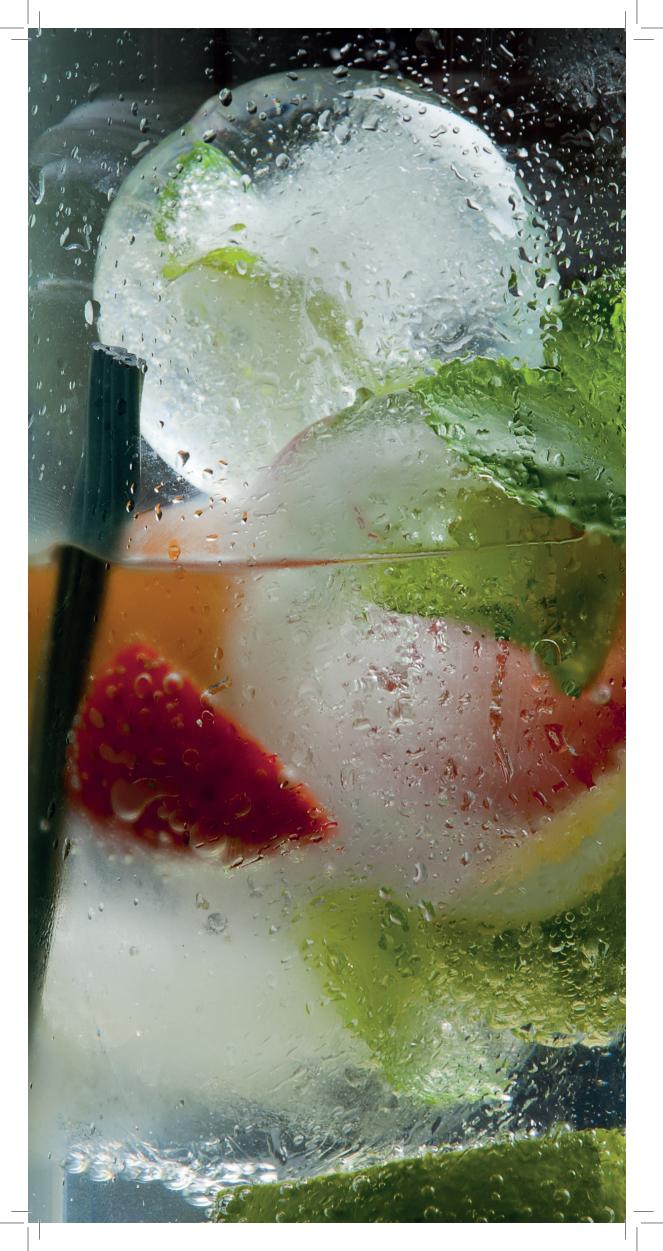
Fighting bull tail stew 38€

Underdone grilled pidgeon 42€

Trotters stuffed with mushrooms and truffles 37€

Roast suckling pig confit in its own juice 38€

Steak Tartare 43€



# WE DARE YOU TO REFUSE ONE OF OUR DESSERTS?

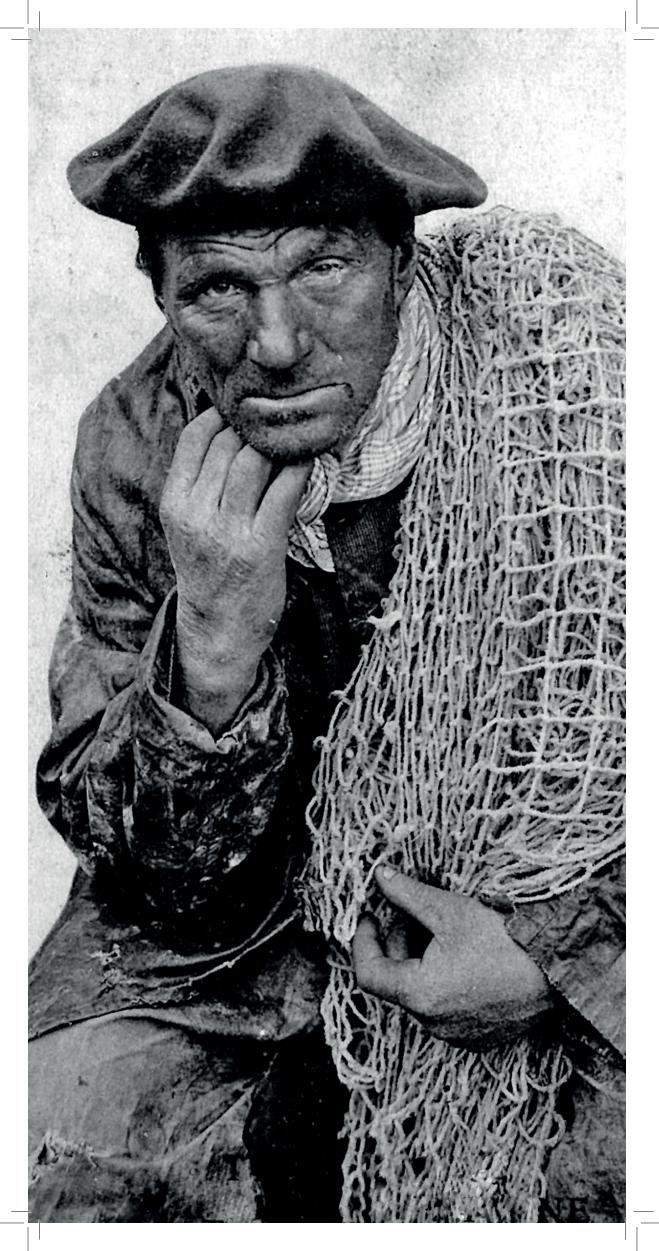
Nitromousse at -196 degrees Centigrade 18	€
Homemade milk curd 12€	
Crème caramel with eggs from happy chickens	12
Roast pineapple with coffee and cinnamon 13	<b>ʒ</b> €
Our lemon pie 14€	
A winning quartet of shepherd cheeses 22€	
Toasted bread with cinnamon ice cream	

Idiazabal hot cheese cake 15€

and lyophilized yogurt 14€

Our own version of the strawberries with cream 15€

Coulant of 80% chocolate 14€



### THESE ARE OUR SUPPLIERS

Eggs: Ainhoa Álava. Orduña

Bread: Aida Fuentes, Iza Okindegia. Orozko

Meat: Iturbe Anaiak. Gernika

Tomatoes and peppers: Joshua Ríos. Gautegiz 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: Artzentales-EKO

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