Varrafina Bites

Joselito ham croquette (each)	2,50 €
Gilda with marinated anchovy from Santoña (each)	3,75 €
Natural oyster	5,50 €
Oyster with "choricero" pepper ponzu	5,50 €
Galician scallop with "gazpachuelo" and “viajero” oil	6,00 €
Red shrimp toast with semi-salted butter	8,00 €
Aged picanha brioche with cured egg yolk (BEST STEAK MF26)	9,00 €
Montaraz Único 100% Iberian ham	29,00€

Starters

Homemade russian salad with piparras and white tuna	15,00 €
*** Add-on: wild red tuna tartare	9,00 €
Artichoke flower with its cream, foie gras and smoked eel	18,00 €
Onion soup with brioche and smoked cheese	16,00 €
Candied leek with truffle velouté	17,00 €
VarraFina crispy pig’s ear with brava sauce	18,00 €
Wild red tuna tartare with Málaga-style cold soup	23,00 €
Open omelette with red prawn tails, pil-pil sauce and Basque pickled peppers	26,00 €

Main Courses

Hook-caught baby squid stewed with squid-ink sauce and aioli	24,00 €
Roasted Iberian pork with seasonal vegetables with garlic sauce	22,00 €
40-day loin meatballs with Pemrigord sauce	24,00 €
40-day dry-aged picanha steak tartare	24,00 €
Aquanaria sea bass loin with beurre blanc and celeriac	26,00 €
Rossini Sirloin	32,00 €
Premium 40-day dry-aged beef rib steak	53,00 €
* Confit piquillo pepper	8,50 €
* Basque salad with Trocadero lettuce and spring onion	8,50 €
* Fried Álava potato with Idiazábal cheese	8,50 €

Desserts

Spanish-style cheesecake	8,50 €
Caramelized french toast with vanilla custard	9,00 €
Chocolate cake with nuts and orange	9,00 €

In compliance with Royal Decree 1420/2006 of 1 December, all menu items containing fish have been previously frozen to safeguard against Anisakis.

*We also offer a detailed allergen guide to help you identify the ingredients in our dishes.

VARRA

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SALVIST

VARRA Cooking time