

# ROOM SERVICE

Hours: 19:00 - 23:00. Contact us. Dial 9 on your telephone

## MENU

10% VAT included in the price.

Our menu can change depending on the seasonal products and the proposals of our kitchen team.  
Please inform in case of possible intolerances or allergies.

### STARTERS

- **Ham croquettes** ..... 14,50 €
- **Iberian ham** with salmorejo ..... 33,00 €
- **Our homemade Pâté de “Campagne”** with pickles ..... 19,00 €
- **Artisanal salt-cured anchovy fillets** from Getaria in olive oil ..... 17,50 €
- **Tomato salad**, salmorejo, tuna belly and piparras  
(pickled green chilli peppers) ..... 17,00 €
- **Grilled lettuce hearts** with roasted pepper vinaigrette, anchovies  
and Idiazabal cheese ..... 17,00 €
- **Confit leeks**, tuna belly, chive mayonnaise and mustard vinaigrette ..... 18,00 €
- **Preserved white asparagus** traditional vinaigrette and grated egg ..... 18,00 €
- **Traditional style onion soup** with comté cheese ..... 17,50 €
- **Pumpkin cream**, feta cheese and pumpkin seeds ..... 16,50 €

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### MAIN COURSES

- **IJH ribeye steak burger**, our IJH sauce, caramelized onion and cheddar cheese with garlic and parsley french fries ..... 24,00 €
- **Pulled pork sandwich** with barbecue sauce and garlic and parsley french fries ..... 20,00 €
- **Cochinita Pibil tacos**, pickled onions and red sauce ..... 19,50 €
- **Sous vide cod** with Basque piperade (sweet peppers stew) ..... 25,50 €
- **Roast turbot**, cauliflower cream and green asparagus ..... 27,00 €
- **Squid in its own ink sauce with polenta** ..... 23,00 €
- **Grilled beef tenderloin**, meat juice and green salad ..... 30,00 €
- **Slow-braised beef cheeks**, parsley pesto and straw potatoes ..... 24,00 €
- **Egg Tagliatelle** with sauce of your choice (bolognese, pesto or herbs butter) ..... 18,00 €

### DESSERTS

- **Cheesecake** in a jar with speculoos cookies and raspberry jam ..... 10,00 €
- **Caramelized french toast** with ice cream ..... 10,00 €
- Sheep's milk and vanilla **flan** ..... 10,00 €
- Homemade **ice creams** ..... 9,50 €
- **72% chocolate brownie**, dulce de leche, caramelized nuts and ice cream ..... 10,00 €
- **Roasted rum pineapple**, coconut and lemon sorbet ..... 10,00 €
- **Idiazabal local cheese** with apple paste and walnuts ..... 17,00 €

### SIDE DISHES

- French fries | Baby potatoes with garlic and parsley | Sautéed vegetables | Green salad | Piquillo peppers ..... 8,00 €
- Bread service, virgin olive oil ..... 2,50 €

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## DRINKS MENU

• Beer .....	5,50 €
• Glass of wine / Txakoki / Cava .....	6,00 €
• Glass of champagne .....	15,00 €
• Soft drinks / Juice .....	4,50 €
• Coffee & infusions .....	3,50 €
• Rum Brugal .....	9,00 €
• Gin Seagrams .....	11,00 €
• Vodka Absolut .....	11,00 €
• Whisky Johnnie Walker Black .....	11,00 €
• Brandy 1866 .....	11,00 €
• Patxaran Berezko .....	9,00 €
• Oporto 10 years Vale do Meão .....	9,00 €
• Pedro Ximenez .....	9,00 €
• Bottle of Rioja Bailara white wine .....	27,00 €
• Bottle of Rioja Bailara red wine .....	39,00 €



**Complimentary water** is available on your desk.

We are committed to sustainability and the KM0 philosophy. We micro-filter our water so that you may enjoy this with complete peace of mind. Quality water which is respectful of the environment. Our bottles are made from reusable glass, a material which safeguards contents and avoids generating waste.

We remind you that the bottle is for using in your room during your stay and that you may ask reception to refill it for you whenever you want to.

**If you would like to keep the bottle as a souvenir, you can purchase it for 15,00 €. Please advise at the Reception.**

We inform you that all the bottles and glasses have been disinfected and you can use them safely.