

STARTERS

Txipirones Grilled mini squid, served with vinalgrette or Donostiarra.	\$11.900
Donostiarra Shrimp Grilled with refried olive oil, garlic, chili pepper, parsley and drops of vinegar.	\$12.500
Sauce Shrimp In Pil-Pil (Spicy Garlic) Sauce In olive oil, spicy red chili, garlic, and parsley.	\$13.500
Salmon Ceviche With red onion, spring onion, green chili and Rocoto.	\$15.900
Mixed ceviche with Salmon Salmon with Shrimp and Octopus.	\$16.900
Tuna Ceviche With red onion, spring onion, green chili and Rocoto.	\$16.900
Mixed ceviche with Tuna Tuna with Shrimp and Octopus.	\$16.900
Kokotxas a La Donostiarra Southern Hake Barbells.	\$15.900
Boiled Abalones Served with onion, parsley and mayonnaise. (3 units)	\$21.500
Parmesan Glams served on the shell with parmesan cheese and parsley.	\$16.900
Oysters Fresh from our nursery. (12 pieces)	\$15.900
Oysters Borde Negro Fresh from our nursery. (10 pieces)	\$16.900
Salmon Tartare With avocado, fresh ginger & Ikura (salmon roe)	\$14.900
Fried Diced Conger Eel With tartar sauce.	\$15.500
Sea Urchins (Seasonal) Served with toast and green salsa (onion and parsley).	\$21.500
Puyes Donostiarra style or Pilpil	\$22.500
King Crab Timbale	\$26.000

FISHES

Tuna \$15.500	Southern Hake \$15.500
Baby Rainbow Trout \$14.500	Salmon \$14.500
Golden Conger Eel \$15.500	Chilean Seabass \$20.500
Conger Eel Cheeks \$15.500	

SUGGESTIONS OF THE HOUSE

Donostiarra Sautéed olive oil, garlic, spicy red chili, parsley and droops of vinegar.
Zortziko Clarified butter, drops of lemon and parsley.
Capers in Black Butter
Salsa Vizcaina Tomato, bell pepper, onion, garlic and laurel.
Fried or Grilled

SIDE DISHES

Hot Side Dishes

A lo pobre (Fried onion, French fries and fried eggs.) \$6.000	Sauteed or Steamed Asparagus \$5.100
Rice \$3.200	French Fries, Boiled Potatoes or Sauteed Potatoes \$4.900
Fried Onion \$2.900	Traditional or Spicy Mashed Potatoes \$4.500
Sauteed Mushrooms or Mushrooms In Garlic Sauce \$5.100	Spinach at Cream \$5.200
Spicy Potatos \$5.000	Sauteed Vegetables \$4.500

Cold Side Dishes

Broad Beans Salad \$5.900	Mixed Salad \$6.500
Avocado Salad \$6.500	Avocado Added \$3.900
Chilean Salad \$5.500	

CASA VALDÉS SPECIALTIES

Tortellini's Crab Black homemade pasta stuffed with lemon crab in shellfish stock with sour cream, salmon roes and vegetables.	\$14.500
Conger Eel Broth Typical chilean soup, with conger, seafood and boiled potatoes	\$16.500
Whole Split King Crab (Value per kilo, confirm weight)	\$90.000
Crab Chupe (Bread-Based Stew) Crab meat gratin in cream, bread and fried spices.	\$16.500
Abalone Chupe (Bread-Based Stew) Abalone gratin in cream, bread and fried spices.	\$21.500
Beef Fillet Medallion 250 gr.	\$15.900
Octopus Galician or Donostiarra (San Sebastian) style.	\$16.500
Seafood Risotto Prepared with Arborio rice, a seafood selection and parmesan cheese.	\$15.900
Marinara Soup southern hake with scallops, shrimp, clams and mussels.	\$16.500
Piquillo Peppers Dressed roasted red peppers stuffed with crab meat accompanied with rice and Viscaina (Roasted pepper) sauce.	\$14.900
Chickpea Curry Served with basmati rice	\$11.900

DESSERTS

Profiterols \$5.900
Seasonal Fruit \$5.500
Homemade Ice Cream or Sorbet \$5.500
Bitter Chocolate Mousse \$5.500
Tarte Tatin \$6.500
Tres Leches Cake \$5.900
Brownie With homemade vanilla ice cream and chocolate sauce. \$5.900
Catalan Cream \$5.400

CAFETERIA

Express Coffee \$3.500	Tea or Infusions \$3.500
Double Express \$4.500	Express Coffee with Milk \$3.900

BEVERAGES

Mineral Water \$3.900	Berrysur Juice (Raspberry - Blueberry) \$4.500
Soft Drinks \$3.900	Lemonade \$4.100
Mango Juice \$3.900	Premium Mineral Water Andes \$4.900
RedBull \$5.500	Jugos Nielay KO (Manzana) \$4.200