

## STARTERS

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

## FISHES

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

## SUGGESTIONS OF THE HOUSE

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

## SIDE DISHES

### Hot Side Dishes

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

### Cold Side Dishes

<b>Broad Beans Salad</b> \$5.900	<b>Mixed Salad</b> \$6.500
<b>Avocado Salad</b> \$6.500	<b>Avocado Added</b> \$3.900
<b>Chilean Salad</b> \$5.500	

## CASA VALDÉS SPECIALTIES

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

## DESSERTS

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

## CAFETERIA

<b>Express Coffee</b> \$3.500	<b>Tea or Infusions</b> \$3.500
<b>Double Express</b> \$4.500	<b>Express Coffee with Milk</b> \$3.900

## BEVERAGES

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