



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Authentic Iberian ham ½ 18,7€ / 24,2€ *gluten free*
- Tuna belly Russian salad 9,9€ *gluten free*
- Anchovy “coca” with roasted peppers and cheese 3,85€ each
- Pericana de capellà - crushed dried peppers and salted fish with olive oil ½ 8,8€ / 11€ *gluten free*
- Cured salmon sashimi, Fondillon mayonnaise, pear and black garlic 18,7€ *gluten free*
- Salad 12,1€ *gluten free*
- Oysters Nathalie & San Sebastian 4,62€ each *gluten free*
- Sea bass, corn and roasted sweet potato ceviche 17,6€ *gluten free*
- Ratatouille XL “coca”, semi-cured and braised tuna, olives, basil and Parmesan ½ 8,8€ / 17,6€

TO SHARE - HOT DISHES:

- Free-range chicken croquettes, chipotle mayonnaise and spicy crunchy 3,3€ each *gluten free*
- Grilled octopus, mashed potato and smoked paprika mayonnaise 17€ *gluten free*
- Stewed pig's trotters with Pedrosillano chickpeas ½ 9,9€ / 15,4€ *gluten free*
- Roasted veal sweetbreads, mashed potato with smoked aubergine ½ 11€ / 15,4€ *gluten free*
- Fried goose egg, potato, bacon and truffle 22€ *gluten free*
- Fried cod, mushroom cream and mango vinaigrette ½ 7,7€ / 15,4€ *gluten free*

NOT TO SHARE - INDIVIDUALS:

- Oyster, tradition Peru 5€ *gluten free*
- Stewed pig's trotters and prawn gyouza, parmesan béarnaise and braised lettuce 7,7€
- Hake and smoked sardine cannelloni, cream cheese and corn 8,8€ *gluten free*
- Puffed rice, steak tartar, Jerez's mayonnaise and truffle 8,8€ *gluten free*
- Cucumber tartare, tomato soup, smoked sardines 7,7€ *gluten free*

MAIN COURSE, RICE AND FIDEUÁ:

(rice and fideuás, minimum 2 people and maximum 2 rice dishes or fideuás per table)

- Rice with veal sweetbreads and mushrooms -soupy- 16,5€ *gluten free*
- Rice with duck -soupy- 16,5€ *gluten free*
- Rice with stingray -soupy- 14,3€ *gluten free*
- Rice with ham and chorizo 14,3€ *gluten free*
- “Senyoret” rice - rice with prawns and squid cooked in fish broth- 14,3€ *gluten free*
- Rice with stingray 14,3€ *gluten free*
- Rice with cauliflower and cod 14,3€ *gluten free*
- Rice with squid and tender garlic 16,5€ *gluten free*
- Rice with iberian prey and vegetables 16,5€ *gluten free*
- Rice with duck, truffle and foie 19,8€ *gluten free*
- Rice with shrimp 24€ *gluten free*
- Fideuá 000 14,3€
- Fideuá with duck, truffle and foie 19,8€
- Traditional cannelloni 13,2€

MAIN COURSE, MEAT:

- Grilled beef tenderloin, “causa limeña”, foie foam and its juice 22€ *gluten free*
- Cow chop 70€/ kg minimum for 2 people *gluten free*
- Suckling pig at low temperature, apple and its juice 18€ *gluten free*
- Stewed beef tail with mashed potato 16,5 *gluten free*
- Grilled Iberian pork belly, aubergine cream and sweet and sour sauce 18€ *gluten free*
- Jersey cow chop, 700 gr approx, grilled 38,5€ *gluten free*

MAIN COURSE, FISH:

- Roasted hake, burnt sauce and crispy apple 17,6€ *gluten free*
- Braised sea bass, potato cream, peas, “ajo quemado” and beetroot air 16,5€ *gluten free*
- Cod, fake risotto, chickpeas and pig’s trotter cooking juice 16,5€ *gluten free*



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

NATXO SELLÉS MENU

Choose three entrees to share

Tuna belly Russian salad *gluten free*

Ratatouille “coca”, semi-cured and braised tuna and basil

Salad *gluten free*

Pericana de capellà - crushed dried peppers and
salted fish with olive oil *gluten free*

Roasted veal sweetbreads *gluten free*

Fried egg, potato and bacon *gluten free*

Stewed pig's trotters *gluten free*

Fried cod, mushroom cream and mango vinaigrette *gluten free*

Main course to choose from:

Roasted hake, burnt sauce and crispy apple *gluten free*

Grilled Iberian pork belly, aubergine cream and
sweet and sour saucee *gluten free*

Rice with veal sweetbreads and mushrooms

-soupy- (2 people minimum) *gluten free*

Rice with stingray -soupy- (2 people minimum) *gluten free*

Cannelloni

Dessert to choose.

28,6 € VAT included

Drink not included

www.restaurantenatxoselles.com



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

“PICAETA” MENU

Ratatouille “coca”, semi-cured and braised tuna and basil

Tuna belly Russian salad *gluten free*

Pericana de capellà - crushed dried peppers and

salted fish with olive oil *gluten free*

Free-range chicken croquettes, chipotle mayonnaise

and spicy crunchy *gluten free*

Fried egg, potato and bacon *gluten free*

Roasted veal sweetbreads, aubergine puree and thyme ash *gluten free*

Dessert to choose from:

Lemon sorbet, foam and meringue *gluten free*

Chocolate coulant with vanilla ice cream *gluten free*

Hot apple pie with cinnamon ice cream (15 min)

Caramelized brioche, orange and yogurt ice cream

24,2 € VAT included

Drink not included

www.restaurantenatxoselles.com



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TASTING MENU

Prior reservation 24 hours in advance

Welcome Aperitif

Cured salmon sashimi, Fondillon mayonnaise, pear
and black garlic *gluten free*

Ratatouille “coca”, semi-cured and braised tuna,
olives, basil and Parmesan

Menu

Puffed rice, steak tartar, Jerez’s mayonnaise and truffle *gluten free*

Cucumber tartare, tomato soup, smoked sardines *gluten free*

Hake and eel cannelloni, cream cheese and corn *gluten free*

Stewed pig’s trotters and prawn gyouza, parmesan béarnaise
and braised lettuce *gluten free*

Roasted sea bass, potato cream, peas, “ajo quemado”
and beetroot air *gluten free*

Grilled Iberian pork belly, aubergine cream and
sweet and sour sauce *gluten free*

Coconut mousse and roasted pineapple *gluten free*

Mascarpone, chocolate, orange and coffee cream *gluten free*

55€ VAT included

Drink not included

www.restaurantenatxoselles.com



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

VEGAN & VEGETARIAN MENU

Choose three entrees to share

- Escalivada (roasted peppers) “coca” and cheese V
- Crushed dried peppers with olive oil *gluten free* VV
- Russian salad *gluten free* V
- National cheese board *gluten free* V
- Ratatouille “coca” (bread) , basil and olives V
- Vegetable croquettes with hummus *gluten free* VV

Main course:

- Vegetable Rice *gluten free* VV
- Vegetable Fideua VV
- Cucumber tartare with tomato soup V
- Sweet potato and corn ceviche *gluten free* VV
- Fried egg, potato, mushroom cream *gluten free* V

Dessert

28,6 € VAT included

Drink not included

VV = *vegan*

V = *vegetarian*

www.restaurantenatxoselles.com



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

DESSERTS:

- Chocolate coulant with cappuccino 7,7€ *gluten free*
- Mascarpone, chocolate, orange and coffee cream 7,7€
- Coconut mousse and roasted pineapple 7,7€ *gluten free*
- Caramelized brioche, choco cream, orange gel, sheep ice cream 7,7€
- Nougat soup with crunchy chocolate and coffee ice cream 7,7€
- Hot apple pie with cinnamon ice cream 7,7€ (15 min)
- Lemon sorbet, foam and dry meringue 6,6€ *gluten free*
- Bowl of ice cream (nougat, cinnamon and chocolate) 6,6€ *gluten free*
- Ice cream 3,3€ *gluten free*
- Cheese board 8,8€ *gluten free*

SWEET WINES:

- Casta Diva Miel - Gutiérrez de la Vega 5,5€/glass
- Oremus Tokaji Aszú 5 Puttonyos 68,30€ /bottle 0,50l
- Pedro Ximénez 4,4€/glass
- Vino blanco Cristalí - Vins del Comtat 4,4€/glass
- Par, vino de naranja - Bodegas Iglesias 5,5€/glass