



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Authentic Iberian ham ½ 18,7€ / 24,2€ *gluten free*
- Iberian assortments of Joselito 18,7€ *gluten free*
- Russian salad 9,9€ *gluten free*
- Anchovy “coca” with slow cooked red peppers and cheese 4,4€ each
- Pericana de capellà - crushed dried peppers and salted fish with olive oil ½ 8,8€ / 11€ *gluten free*
- Salad 13,2€ *gluten free*
- Oysters Nathalie & San Sebastian 4,62€ each *gluten free*
- Tuna tartare, cured yolk, mayonnaise and tempura 22€ *gluten free*
- Burrata, avocado cream, spiced tomato, tapenade and puffed rice 18,7€ *gluten free*

TO SHARE - HOT DISHES:

- Mushroom and torrezno (marinated and fried bacon strips) croquette 3,3€ each *gluten free*
- Grilled octopus, mashed potato and smoked paprika mayonnaise 18€ *gluten free*
- Stewed pig's trotters with Pedrosillano chickpeas ½ 9,9€ / 15,4€ *gluten free*
- Roasted veal sweetbreads, sautéed mushrooms and artichokes ½ 13,2€ / 16,5€ *gluten free*
- Goose egg, crumbs, mushroom cream and braised pork cheeks 24€
- Fried cod, caper and anchovy mayonnaise, beetroot cream ½ 9,9€ / 16,5€ *gluten free*
- Pig trotter and shrimp gyouza, parmesan béarnaise and braised lettuce ½ 12,10€ (4 ud) / 24,20€ (8 ud)

NOT TO SHARE - INDIVIDUALS:

- Oyster with pumpkin and frozen lime 5€ *gluten free*
- Fried scallop, grape foam and Hollandaise sauce 7,7€ *gluten free*
- Venison, chestnut and foie cannelloni 8,8€ *gluten free*
- Puffed rice, steak tartar, Jerez's mayonnaise and truffle 8,8€ *gluten free*
- Royal de foie, pickled mushrooms and pumpkin 11€ *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- 17,5€ *gluten free*
- Pig trotters and “callos” rice -soupy- 15,4€ *gluten free*
- Rice with stingray -soupy- 15,4€ *gluten free*
- Rice with ham and chorizo 16,4€ *gluten free*
- “Senyoret” rice - rice with prawns and squid cooked in fish broth- 16,5€ *gluten free*
- Rice with stingray 16,5€ *gluten free*
- Rice with cauliflower and cod 16,5€ *gluten free*
- Rice with squid and tender garlic 18,7€ *gluten free*
- Rice with iberian prey and vegetables 17,6€ *gluten free*
- Rice with duck, truffle and foie 24€ *gluten free*
- Rice with shrimp 24€ *gluten free*
- Fideuá 000 15,4€
- Fideuá with duck, truffle and foie 24€
- Traditional cannelloni 13,2€

MAIN COURSE, MEAT:

- Grilled beef tenderloin, potato, mushrooms and spiced sauce 22€ *gluten free*
- Cow chop 70€/ kg minimum for 2 people *gluten free*
- Suckling pig at low temperature, apple and its juice 19€ *gluten free*
- Stewed beef tail with mashed potato 16,5€ *gluten free*
- Grilled Iberian pork belly, pear, walnut sauce and its juice 19€ *gluten free*
- Jersey cow chop, 700 gr approx, grilled 38,5€ *gluten free*

MAIN COURSE, FISH:

- Hake Basque style 21€ *gluten free*
- Braised sea bass, potato cream, peas, “ajo quemado” and beetroot air 19,8€ *gluten free*
- Crusted cod, caramelized onion and Manchego cheese cream 16,5€ *gluten free*



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

DESSERTS:

- Chocolate coulant, coffee cream
and vanilla ice cream 7,7€ *gluten free*
- Spiced peach, crumble, lime and cardamom jelly,
cocoa sponge, gel and ice cream 7,7€ *gluten free*
- Mascarpone cream, chocolate, orange and coffee 7,7€
- False French toast with caramelized cream
and chocolate ice cream 7,7€
- Cheesecake with pistachio cream 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
1 scoop 2,2€ 2 scoops 4,4€ 3 scoops 6,6€

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



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

NATXO SELLÉS MENU

Choose three entrees to share

Russian salad *gluten free*

National cheese board *gluten free*

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

Roasted veal sweetbreads *gluten free*

Fried egg, crumbs, mushroom cream and
braised pork cheeks *gluten free*

Stewed pig's trotters *gluten free*

Fried cod, caper mayonnaise and beetroot cream *gluten free*

Main course to choose from:

Cod, caramelized onion and cream cheese *gluten free*

Grilled Iberian pork belly, walnut sauce and thyme sauce *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

Russian salad *gluten free*

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

Burrata, avocado cream and melon *gluten free*

Mushroom and “torrezno” croquettes *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

26,4 € VAT included

Drink not included

www.restaurantenatxoselles.com



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TASTING MENU

Prior reservation 24 hours in advance

Welcome Aperitif

Mushroom and “torrezno” croquettes *gluten free*

Anchovy toast with slow cooked red peppers

Menu

Royal de foie, Pumpkin gel and pickled mushrooms *gluten free*

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

Deer cannelloni, bitter chestnut and foie

Fried scallop, mushrooms, grape foam and meat juice *gluten free*

Sea bass, potato, shrimp juice and beetroot *gluten free*

Braised Iberian pig pen, walnut sauce and thyme sauce *gluten free*

Peach textures *gluten free*

Mascarpone, orange and coffee

55€ VAT included

Drink not included

www.restaurantenatxoselles.com



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

VEGAN & VEGETARIAN MENU

Choose three entrees to share

Red pepper and cheese toast *V*

Crushed dried peppers with olive oil *gluten free VV*

Russian salad *gluten free V*

National cheese board *gluten free V*

Sautéed mushrooms and artichokes, mashed potatoes and hummus *V*

Caramelized onion “coca”, “causa” and beet air *VV*

Vegetable croquettes with hummus *gluten free VV*

Main course:

Vegetable Rice *gluten free VV*

Vegetable Fideua *VV*

Burrata, avocado cream, melon and tapenade *gluten free V*

Goose egg, mashed potato, mustard
sauce and thyme ash *gluten free V*

Dessert

28,6 € VAT included

Drink not included

VV = vegan

V = vegetarian

www.restaurantenatxoselles.com