



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Authentic Iberian ham - Ibesa
Valle de los Pedroches 24€ *gluten free*
- Discarlux beef jerky 18€ *gluten free*
- Iberian assortments of Joselito
(copa, chorizo y salchichón) 18€ *gluten free*
- Table of national and international cheeses 6,60€/person *gluten free*
- Discarlux beef “sobrasada” 120gr 14€ *gluten free*
- Russian salad with tuna 10€
- Anchovy “coca” with slow cooked red peppers and cheese 4,5€ each
- Tuna tartare, cured yolk, mayonnaise and tempura 24€ *gluten free*
- Mini focaccia with toasted corn, smoked eggplant,
cured salmon and aromatic all i oli 4,5€ each
- Oysters Nathalie & San Sebastian 5€ each *gluten free*
- Ratte potato, avocado, sautéed and spiced tomato,
burrata, smoked sardine and walnuts 20€ *gluten free*

TO SHARE - HOT DISHES:

- Bacon and mushroom croquette
with chimichurri 3,5€ each *gluten free*
- Grilled Chistorra Arbizu 9€ *gluten free*
- Grilled octopus, mashed potato and smoked
paprika mayonnaise 21€ *gluten free*
- Stewed pig's trotters with
Pedrosillano chickpeas ½ 10€ / 16€ *gluten free*
- Corn “coca”, grilled cow gizzard, mustard,
cauliflower foam and perona ½ 13,2€ / 17€ *gluten free*
- Fried cod, spicy sauce, Parmesan “alioli”
and anchovy ½ 10€ / 16,5€ *gluten free*
- Braised artichoke halves, creamy
cured meat, foie and truffle ½ 11€ / 22€ *gluten free*
- Fried goose egg, ham foam, sautéed artichokes
“chicharrones” (crispy pork) 24€ *gluten free*

NOT TO SHARE - INDIVIDUALS:

- Oyster Perú style 5,5€ / each *gluten free*
- Parmesan Royal, Modena gelée, sweet potato,
pine nuts and basil 9€ *gluten free*
- Iberian ravioli, cava sauce and “tamarillo” 8€
- Puffed rice, steak tartar, Jerez's mayonnaise
and truffle 9€ *gluten free*
- Cured and aceviched tuna, braised avocado,
jasmine foam 8€ *gluten free*

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MAIN COURSE, RICE AND FIDEUÁ:

(minimum 2 people and 1 rice will be served per table.

From 8 people, 2 rice will be served)

- Rice with veal sweetbreads and mushrooms -soupy- 17,5€ *gluten free*
- Pig trotters and “callos” rice -soupy- 16,5€ *gluten free*
- Rice with ribs and artichokes -soupy- 16,5€ *gluten free*
- Rice with stingray -soupy- 16,5€ *gluten free*
- “Senyoret” rice - rice with prawns and squid cooked in fish broth- 18€ *gluten free*
- Rice with stingray 16,5€ *gluten free*
- Rice with squid, tender garlic and artichokes 21€ *gluten free*
- Rice with cauliflower and cod 16,5€ *gluten free*
- Rice with iberian prey and vegetables 19€ *gluten free*
- Rice with duck, truffle and foie 24€ *gluten free*
- Rice with sausages from Cocentaina 17€ *gluten free*
- Rice with ribs and artichokes 18€ *gluten free*
- Rice with suckling lamb chops and mushrooms 26€ *gluten free*
- Rice with shrimp 28€ *gluten free*
- Fideuá 000 17€
- Traditional cannelloni 15€
- Fideuá with duck, truffle and foie 24€

MAIN COURSE, MEAT:

- Grilled Friesian beef sirloin, calçots and spice sauce 24€ *gluten free*
- Saguesa Cow chop 70€/ kg minimum for 2 people *gluten free*
- Irish Angus Tomahawk 80€/kg peso aprox 1,400gr. *gluten free*
- Suckling pig at low temperature, sweet potato cream and sage foam 23€ *gluten free*
- Stewed beef tail 19€ *gluten free*
- Grilled Joselito mogote with cabbage textures 19€ *gluten free*
- Jersey cow chop, 700 gr approx, grilled 38,5€ *gluten free*

MAIN COURSE, FISH:

- Hake Basque style 21€ *gluten free*
- Roasted sea bass, chorizo crumbs, vichichoise and dressed chard leaves 20€
- Cod, flame-cooked eggplant, pine nuts, raisins and pil pil 17€ *gluten free*



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DESSERTS:

- Our selection 5 special cheeses 6,6€ *gluten free*
- Cheesecake with pistachio cream 7,7€ *gluten free*
- Chocolate coulant, coffee cream
and vanilla ice cream 7,7€ *gluten free*
- Nougat soup with crunchy chocolate and coffee ice cream 7,7€
- Hot apple pie with cinnamon ice cream 7,7€
- Santiago's tart, yogurt cream, fresh fruit
and lemon bavaroise 7,7€ *gluten free*
- Pineapple in three textures, creamy, freeze-dried and foam.
Accompanied by pineapple ice cream
and caramelized ovulate 7,7€ *gluten free*
- Osmotized pear, almond cream in the
base and citrus lettuce shaved ice 7,7€ *gluten free*
- Lemon sorbet, foam and dry meringue 7,7€ *gluten free*
- Bowl of ice cream
1 scoop 3€ 2 scoops 6€ 3 scoops 7€ *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

* We have information on allergens available to the consumer according to Rg. 1169/2011



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NATXO SELLÉS MENU

Choose three entrees to share

Russian salad with tuna *gluten free*

Mini focaccia, toasted corn, smoked eggplant and cured salmon

National cheese board with quince and apple compote

Roasted veal sweetbreads, corn “coca”, cauliflower foam

and perona green beans

Fried cod with spicy sauce, “alioli”, Parmesan and anchovy

Stewed pig's trotters

Braised artichoke halves, jerky cream and foie foam

Plato principal

Confit cod, eggplant, pine nuts and raisins, pilpil

Grilled “mogote” with spice sauce

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

Rice with veal sweetbreads and mushrooms -soupy-

Cannelloni

Dessert to choose.

30 € VAT included

Drink and coffee not included

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PICAETA MENU

Russian salad with tuna *gluten free*

Mini focaccia, toasted corn, smoked eggplant and cured salmon

Parmesan Royal, Modena gel, sweet potato, pine nuts and basil

Braised artichoke halves, jerky cream *gluten free*

Mushroom and bacon croquette with chimichurri

Roasted veal sweetbreads, corn “coca” and cauliflower foam

Postre a elegir

Lemon sorbet, foam and meringue *gluten free*

Santiago’s cake with yogurt cream

Chocolate coulant with vanilla ice cream *gluten free*

28€ VAT included

Drink and coffee not included

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TASTING MENU

Prior reservation 24 hours in advance

Welcome Aperitif

Discarlux beef “sobrasada”

Focaccia with toasted corn, eggplant, cured salmon and “alioli”

Menu

Parmesan Royal, Modena gel and pine nuts

Puffed rice, steak tartar and Jerez’s mayonnaise

Tuna tartar “ceviche style”, braised avocado and jasmine air

Poached egg, artichokes, ham foam and “chicharrones” (crispy pork)

Roasted sea bass, chorizo crumbs, vichichoise and chard leaves

Grilled Friesian beef sirloin, calçots and spice sauce

Osmosis pear, almond cream, citrus lettuce granita

Santiago’s tart, yogurt cream, fresh fruit, lemon bavaroisse

55 € VAT included

Drink and coffee not included

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VEGAN & VEGETARIAN MENU

Choose three entrees to share

1st

Parmesan Royal, Modena gel, pine nuts and basil V

Braised avocado with vegetable salad and jasmine air VV

2nd

Ratte potato, avocado, sautéed and spiced tomato,
burrata and walnuts V

Braised artichokes with cava sauce and sliced truffle V

3rd

Poached egg, candied artichokes, cauliflower and truffle foam V

Rice with mushrooms and artichokes -soupy- VV

Dessert

Osmosis pear, almond cream, citrus lettuce shaved ice VV

30 € VAT included

Drink and coffee not included

VV = *vegan*

V = *vegetarian*

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