



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Authentic Iberian ham - Ibesa
Valle de los Pedroches 24€ - *gluten free*
- Angus & Wagyu beef jerky 21€ - *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 “Marinera” (Spanish potatoe salad) 4,5€ each
- Salmon “Marinera” (Spanish potatoe salad) 4,5€ each
- Pericana de Capellá (dried grilled peppers and tomatoes,
with dried and salted fish typical of the area) 14€ - *gluten free*
- Tuna tartar, sour, spicy yogurt cream
and black olives 24€ - *gluten free*
- Sea bass, lychee and sweet potato ceviche 22€ each - *gluten free*
- Oysters Nathalie & San Sebastian 5€ each - *gluten free*
- Traditional salad 13€ - *gluten free*
- Seasonal tomato with chives, pickles and
salted dried fish 16€ - *gluten free*
- Brioche with picaña, chilli, pistachio, anchovy mayonnaise,
apple and smoked Idiazábal cheese 4,5€ each

TO SHARE - HOT DISHES:

- Spiced and fried ratte potatoes with sun-dried
tomato “alioli” and olives 9€ - *gluten free*
- Bacon and mushroom croquette
with chimichurri 3,5€ each - *gluten free*
- Iberian ham croquette 1,1€ 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*
- Grilled gizzard, potato, thyme and
aromatic sauce ½ 13,2€ / 17€ - *gluten free*
- Fried cod, with eggplant “alioli” ½ 10€ / 16,5€ - *gluten free*
- Roman style squid (battered) with three sauces 18€ - *gluten free*
- Fried goose egg, potato, bacon, yolk
and truffle sauce 24€ - *gluten free*

NOT TO SHARE - INDIVIDUALS:

- Oyster Perú style 5,5€ / each - *gluten free*
- Scallop tartare, coconut cream with turmeric, mango,
hot chili and fried corn powder 8€ - *gluten free*
- Lobster ravioli, pea and lime gel, galley sauce 9€
- Puffed rice, steak tartar, Jerez's mayonnaise
and truffle 9€ - *gluten free*
- Smoked tomato salmorejo, egg, fried ham and
asparagus sponge cake 7€ - *gluten free*
- Fried poached egg, morel cream and roasted foie 12€ - *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 rabbit and meatballs -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 broad beans 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 chickpeas 18€ - *gluten free*
- Rice with shrimp 28€ - *gluten free*
- Fideuá 000 17€
- Traditional cannelloni 15€
- Fideuá with duck, truffle and foie 24€

MAIN COURSE, MEAT:

- Beef sirloin, potato, corn foam and aromatic sauce 25€ - *gluten free*
- Saguesa Cow chop 80€/ kg minimum for 2 people - *gluten free*
- Grilled beef chop 110€ minimum for 2 people - *gluten free*
- Suckling pig at low temperature, sweet potato cream and sage foam 23€ - *gluten free*
- Stewed beef tail 19€ - *gluten free*
- Grilled Iberian pork shoulder Joselito with Parmesan cream, braised eggplant and olives 19€ - *gluten free*
- Jersey cow chop, 700 gr approx, grilled 38,5€ - *gluten free*

MAIN COURSE, FISH:

- Hake Basque style 21€ - *gluten free*
- Braised tuna, corn stew, pea foam and corn cracker 24€ - *gluten free*
- Cod, sautéed vegetables and “ajoblanco” (almond and garlic sauce) 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€
- Airy fritters, pumpkin and vanilla cream,
meringue milk ice cream and pipe cookie 7,7€
- Chocolate bundt cake with hazelnut ice cream 7,7€ - *gluten free*
- Lemon cream, seasonal fruit, vanilla bavaroise
and caramel 7,7€ - *gluten free*
- Caramelized French toast with cream, passion fruit,
citrus gel and chocolate mousse 7,7€
- 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

Cured “picaña” coca (bread), chilli, pistachio, anchovy mayonnaise, apple and Idiazábal cheese

Pericana de Capellá (dried grilled peppers and tomatoes, with dried and salted fish typical of the area)

Cheese board with quince and apple compote

Braised gizzard, potato, aromatic sauce and thyme

Fried egg, bacon and yolk sauce

Grilled Chistorra Arbizu

Stewed pig trotters

Salad

Plato principal

Cod, sautéed vegetables and “ajoblanco” (almond and garlic sauce)

Grilled Iberian pork shoulder Joselito with Parmesan cream and eggplant

Rice with stingray -soupy- (2 people minimum)

Cheek beef and mushroom rice

Cannelloni

Dessert to choose.

30 € VAT included

Drink and coffee not included

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PICAETA MENU

Russian salad with tuna

Cured “picaña” coca (bread), chilli, pistachio, anchovy mayonnaise, apple and Idiazábal cheese

Pericana de Capellá (dried grilled peppers and tomatoes, with dried and salted fish typical of the area)

Fried egg, bacon and yolk sauce

Mushroom and bacon croquette with chimichurri

Grilled Iberian pork shoulder with Parmesan cream and eggplant

Dessert to choose

Lemon sorbet, foam and meringue

Chocolate and hazelnut

Fritters, pumpkin cream and meringue milk ice cream

28€ VAT included

Drink and coffee not included

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TASTING MENU

Prior reservation 24 hours in advance

Welcome Aperitif

Mini steak tartar with sherry and truffle mayonnaise
Mini coca bread) with cured “picaña”, chili, pistachio, anchovy mayonnaise, apple and Idiazábal cheese

Menu

Smoked tomato “salmorejo”, fried ham and asparagus sponge cake
Scallop tartar, coconut and turmeric cream, corn powder
Lobster ravioli, peas and lime gel, “galeras” sauce
Egg, morels and foie
Roasted tuna, “choclo” (corn) stew, peasant and grapefruit foam
Low temperature cooked suck, mushrooms, sweet potato and sage foam

Lemon cream, seasonal fruit, vanilla bavaroise
Caramelized French toast, passion fruit, citrus gel and chocolate mousse

55 € VAT included

Drink and coffee not included

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VEGAN & VEGETARIAN MENU

Choose on of each section (1st, 2nd, 3rd and Dessert)

1st

Smoked tomato “salmorejo”, egg and asparragus V

Sweet potato ceviche with lychee VV

2nd

Egg with stewed morels V

Corn stew, sweet potato, pea foam and corn cracker VV

3rd

Vegetable “fideuá” (minimum 2 people) VV

Rice with vegetables VV

Dessert

Lemon sorbet VV

Apple pie without ice cream VV

Chocolate and hazelnut V

30 € VAT included

Drink and coffee not included

VV = vegan

V = vegetarian

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