



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Authentic Iberian ham - Ibesa 24€ - *gluten free*
- Cheese Board 7€/person - *gluten free*
- Angus beef jerky 22€ - *gluten free*
- Discarlux beef “sobrasada” 14€ - *gluten free*
- Pericana de Capellá (dried grilled peppers and tomatoes, with dried and salted fish typical of the area) 14€ - *gluten free*
- Russian salad with “chatka” 13€
- Anchovy “Marinera” (Spanish potatoe salad) 4,5€ each
- Tuna tartar, Leek ash vinaigrette, crispy leeks, cured yolk and candied leek gel 24€ - *gluten free*
- Oysters Nathalie & San Sebastian 5€ each - *gluten free*
- Burrata salad, tomato, guacamole, cashews and spicy sweet and sour vinaigrette 16€ - *gluten free*
- Traditional salad 13€ - *gluten free*
- Tomato with pickles and salted dried fish 16€ - *gluten free*
- Cured salmon brioche with sea urchin butter 16€

TO SHARE - HOT DISHES:

- Roasted potatoes with olive and tomato aioli 10€ - *gluten free*
- Grilled Chistorra Arbizu 10€ - *gluten free*
- Grilled octopus, mashed potato and smoked paprika mayonnaise 21€ - *gluten free*
- Stewed pig's trotters ½ 10€ / 16€ - *gluten free*
- “Torrezno” (fried pig) with caper berry mayonnaise 10€ - *gluten free*
- Ham croquette 2€ each - *gluten free*
- Tuna stew croquette 3,5€ each - *gluten free*
- Braised cow gizzard with sautéed mushrooms ½ 13,2€ / 17€ - *gluten free*
- Goose egg, potato, mushroom cream and cured and braised bacon 24€ - *gluten free*
- Fried cod, with eggplant “alioli” 15€ - *gluten free*
- Iberian ham croquette 1,1€ each - *gluten free*

NOT TO SHARE - INDIVIDUALS:

- Pickled Oyster 5,5€ / ud - *sin gluten*
- Puffed rice, steak tartar, Jerez's mayonnaise and truffle 9€ - *gluten free*
- Lobster ravioli with shrimp sauce 9€
- Ravioli with venison, foie, mushrooms and pickled sauce 9€
- Sautéed scallop, pig trotter carpaccio, orange foam, glacier and its juice 8€ - *gluten free*
- Cold soup with aromatic herbs, garlic cream and salmon 11€ - *gluten free*
- Garlic soup 9€ - *gluten free*

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MAIN COURSE, RICE AND FIDEUÁ:

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

From 6 people, 2 rice will be served)

- Rice with veal sweetbreads and mushrooms -soupy- 17€ - *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 cauliflower and cod 16,5€ - *gluten free*
- Rice with stingray 16,5€ - *gluten free*
- Rice with squid and tender garlic 21€ - *gluten free*
- Beef cheek and mushroom rice 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 shrimp 28€ - *gluten free*
- Fideuá 000 17€
- Traditional cannelloni with parmesan and truffle 15€
- Fideuá with duck, truffle and foie 24€

MAIN COURSE, MEAT:

- Grilled beef chop 110€/kg minimum for 2 people - *gluten free*
- Dry Aged Cow chop 80€/ kg minimum for 2 people - *gluten free*
- Jersey cow chop, grilled 55€/kg - *gluten free*
- Stewed beef tail with French fries 21€ - *gluten free*
- Grilled sirloin steak, mashed cheese and potato, onion and mushroom sauce 25€ - *gluten free*
- Grilled Iberian pork shoulder, “trinchat” and smoked sauce 21€ - *gluten free*
- Suckling pig at low temperature, sweet potato cream and sage foam 21€ - *gluten free*

MAIN COURSE, FISH:

- Grilled hake, Korean noodles, caper berry cream and parmesan 21€ - *gluten free*
- Braised sea bass, pickled mushrooms, snow peas and beetroot and orange foam 21€ - *gluten free*
- Cod in juice with its fried bread crust 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*
- 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 dried salted fish

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

Tomato with pickles and salted dried fish - *gluten free*

Salad - *gluten free*

Fried cod with its sauce - *gluten free*

Roasted potatoes and aioli - *gluten free*

Grilled Chistorra Arbizu - *gluten free*

Fried egg with bacon and mushrooms - *gluten free*

Main Dish

Cod in its juice - *gluten free*

Grilled Iberian pork - *gluten free*

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

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

Cannelloni

Dessert to choose.

30 € VAT included

Drink and coffee not included

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PICAETA MENU

“Marinera” with dried tuna

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

Fried egg with bacon and mushrooms - *gluten free*

Tuna croquettes - *gluten free*

Grilled Chistorra “Arbizu” - *gluten free*

Braised pork - *gluten free*

Dessert to choose

28€ VAT included

Drink and coffee not included

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TASTING MENU

Prior reservation 24 hours in advance

Welcome Aperitif

Mini brioche with salmon and sea urchin butter

Steak Tartar, sherry mayonnaise and grated truffle - *gluten free*

Menu

Pickled Oyster - *gluten free*

Tuna, leek texture and cured yolk - *gluten free*

Garlic soup - *gluten free*

Tuna tripe rice - *gluten free*

Ravioli with venison, foie and mushrooms with pickled meat juice

Grilled Iberian pork, “trinchat” and smoked sauce - *gluten free*

Osmotized fruit with lemon cream,

vanilla bavaroise and caramel - *gluten free*

Chocolate, truffle and olive oil ice cream - *gluten free*

55 € VAT included

Drink and coffee not included

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VEGAN & VEGETARIAN MENU

Starter - *Choose 3 starters to share*

National and international cheese board *V - gluten free*

Pericana (dried grilled peppers and tomatoes) *VV - gluten free*

Potato salad *V*

Salad *V - gluten free*

Roasted potatoes with olive and tomato aioli *V - gluten free*

Cold aromatic soup *V - gluten free*

Main dish - *Choose 1*

Fried goose egg with potatoes and mushroom cream *V - gluten free*

Burrata, guacamole, cashews and spicy
sweet and sour vinaigrette *V - gluten free*

Rice with mushrooms and vegetables *VV - gluten free*

Dry rice with mushrooms and vegetables *VV - gluten free*

Mushroom and vegetable Fideuá *VV*

Dessert to choose

30 € VAT included

Drink and coffee not included

VV = vegan

V = vegetarian

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