



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- 100% pure Iberian acorn-fed ham Ibesa €24 - *gluten-free*
- National cheese board €7/pers - *gluten-free*
- Black Angus beef cured meat €22 - *gluten-free*
- Pericana de Capellá €13 - *gluten-free*
- Anchovy toast with escalibada and white cheese €4.5 each
- Russian salad with smoked eel and pickles
(with a slight spicy touch) €11 - *gluten-free*
- “Coca de pisto” (bread with roasted vegetables), dehydrated
black olives, smoked cod and aromatics €4.5 each
- Tuna tartar with ginger and grape “ajoblanco” €24 - *gluten-free*
- Nathalie & San Sebastián natural oyster €5 each - *gluten-free*
- Salad €14 - *gluten-free*
- Corvina ceviche with corn and sweet potato €21 - *gluten-free*

TO SHARE - HOT DISHES:

- Grilled octopus, mashed potato, paprika mayonnaise 21€ - *gluten-free*
- Pork trotters stewed with chickpeas ½ 10€ / 16€ - *gluten-free*
- Torrezno with caper berry mayonnaise 11€ - *gluten-free*
- Ham croquette 2.20€ each (3 units minimum) - *gluten-free*
- Matured pork chop
croquettes 3.5€ each (2 units minimum) - *gluten-free*
- Braised cow sweetbread, mustard and lime
sauce, artichoke and thyme chips ½ 13.2€ / 17€ - *gluten-free*
- Artichoke flower with carbonara 4.5€/unit - *gluten-free*
- Fried cod, with braised aubergine all i oli 15€ - *gluten-free*
- Fried goose egg, parsnip cream,
mushrooms and artichokes 25€ - *gluten-free*

NOT TO SHARE - INDIVIDUALS:

- Oyster with marinade 5.5€ / unit - *gluten-free*
- Steak tartar, rice crispy, sherry
mayonnaise and truffle 10€ - *gluten-free*
- Deer ravioli, foie, mushrooms and pickled sauce 9€
- Tapioca and beetroot crispy, sea bass, coconut and
kumquat, coriander and lime 10€ - *gluten-free*
- Avocado tofu, dashi jelly, smoked eel, chestnut
gel and corn crispy 8€ - *gluten-free*
- Salmon gyozas, truffle sauce and sweet potato puree 9€ (2 units)

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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- 17€ - *gluten-free*
- Rice with stingray -soupy- 16,5€ - *gluten-free*
- Rice with duck -soupy- 21€ - *gluten-free*
- Rice with artichokes and cuttlefish -soupy- 17€ - *gluten-free*
- Rice with cauliflower and cod 17€ - *gluten-free*
- “Senyoret” rice - rice with prawns and squid cooked in fish broth- 18€ - *gluten-free*
- Rice with squid, tender garlic and artichokes 21€ - *gluten-free*
- Rice with stingray 17€ - *gluten-free*
- Rice with shrimp 28€ - *gluten-free*
- Beef cheek and mushroom rice 17€ - *gluten-free*
- Rice with duck, truffle and foie 24€ - *gluten-free*
- Rice with vegetables 18€ - *gluten-free*
- “Paella Valenciana” 19€ - *gluten-free*
- Rice with iberian prey and vegetables 19€ - *gluten-free*
- Fideuá 000 (fish) 17€
- Traditional cannelloni with parmesan and truffle 15€
- Fideuá with duck, truffle and foie 24€

MAIN COURSE, MEAT:

- Dry Aged Cow chop 80€/ kg minimum for 2 people - *gluten-free*
- Jersey cow chop, grilled 60€/kg - *gluten-free*
- Stewed beef tail with French fries 21€ - *gluten-free*
- Grilled sirloin steak, with Café Paris souce 25€ - *gluten-free*
- Grilled Joselito Iberian pork shoulder 700 grams 45€ - minimum for 2 people - *gluten-free*
- Suckling pig at low temperature, sweet potato cream and sage foam 21€ - *gluten-free*

MAIN COURSE, FISH:

- Grilled hake, sweet potato noodles, sea urchin cream and capers 21€ - *gluten-free*
- Low-temperature cod in crust and galley juice 17€ - *gluten-free*
- Braised sea bass, poached apple and onion with vanilla aroma and cauliflower cream 21€ - *gluten-free*



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DESSERTS:

- Chocolate, hazelnut ice cream, caramelized hazelnuts and orange biscuit 8€ - *can be ordered gluten-free*
- Creamy Cheesecake 8€ - *gluten free*
- Nougat soup with crunchy chocolate and coffee ice cream 9€
- Apple and marzipan tart with cinnamon ice cream 8€ - *can be ordered gluten-free (15 minutes)*
- Pineapple cream, cocoa soil, pineapple cake and coconut ice cream 8€ - *gluten free*
- Lemon cream, osmotized fruit and vanilla bavaroise 8€ - *gluten free*
- Mandarin sorbet, foam and dry meringue 7€ - *gluten free*
- Ice cream with cookie
1 scoop 3€ 2 scoops 6€ 3 scoops 7€

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 smoked eel and pickles (slightly spicy) - *gluten-free*

Coca de ratatouille, black olives, smoked cod and aromatics

Pericana de capellá - *gluten-free*

Varied salad - *gluten-free*

Artichoke flower with carbonara sauce - *gluten-free*

Matured sirloin steak croquette - *gluten-free*

Fried cod with smoked aubergine all i oli - *gluten-free*

Braised cow sweetbread with mustard and lime sauce,
artichoke and thyme chips - *gluten-free*

Main Dish

Grilled pork fillet - *gluten-free*

Cod in it's juice "suquet" - *gluten-free*

Rice with veal sweetbreads and mushrooms -soupy - *gluten-free*

Stingray broth rice - *gluten-free*

Traditional cannelloni with parmesan and truffle bechamel

Dessert to choose

Chocolate, hazelnut ice cream and orange biscuit

Creamy cheesecake - *gluten-free*

Mandarin sorbet, foam and dry meringue - *gluten-free*

32€ VAT included

Drink and coffee not included

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PICAETA MENU

Russian salad with smoked eel and pickles

(with a slight spicy touch) - *gluten-free*

Coca de ratatouille, black olives, smoked cod and aromatics

Pericana de Capellá - *gluten-free*

Artichoke flower with Carbonara sauce - *gluten-free*

Matured sirloin steak croquette - *gluten-free*

Braised cow sweetbread with mustard and lime sauce,
artichoke and thyme chips - *gluten-free*

Dessert to choose

Chocolate, hazelnut ice cream and orange biscuit

Creamy cheesecake - *gluten-free*

Mandarin sorbet, foam and dry meringue - *gluten-free*

30€ VAT included

Drink and coffee not included

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TASTING MENU

Prior reservation 24 hours in advance

Welcome Aperitif

Coca (bread) with ratatouille, black olives, smoked cod and aromatics
Pork chop croquette with purple picanha - *gluten-free*

Menu

Avocado tofu, dashi jelly, smoked eel, chestnut gel
and corn crisp - *gluten free*

Tapioca and beetroot crisp, sea bass, coconut and kumquat,
coriander and lime - *gluten free*

Deer ravioli, foie, mushrooms and pickled sauce

Artichoke carbonara - *gluten free*

Grilled hake, sweet potato noodles, sea urchin cream - *gluten free*

Grilled sirloin steak, with Café Paris sauce - *gluten free*

Dessert

Pineapple cream, cocoa soil, pineapple sponge cake
and coconut ice cream - *gluten free*

Chocolate, caramelized hazelnut ice cream and orange biscuit

Petit Four

Corn and chocolate rock

Orange financier

Grape, ginger and lime shot

55 € VAT included

Drink and coffee not included

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VEGAN & VEGETARIAN MENU

Starter - *Choose 3 starters to share*

Avocado tofu, dashi jelly, smoked eel, chestnut gel
and corn crisp - *gluten free*

Vegetable sweet potato ceviche - *gluten free*

Coca with ratatouille and parmesan

Pericana with olive oil - *gluten free*

National cheese board - *gluten free*

Artichokes carbonara - *gluten free*

Salad - *gluten free*

Main course to choose

Vegetable broth rice - *gluten free*

Dry vegetable rice - *gluten free*

Vegetable fideuá

Fried goose egg, parsnip cream, mushrooms
and artichokes - *gluten free*

Dessert to choose

30 € VAT included

Drink and coffee not included

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