



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Pure Iberian acorn-fed ham Ibesa €24 - *gluten-free*
- National and International cheese board €8/pers - *gluten-free*
- Black Angus beef cured meat €24 - *gluten-free*
- Pericana de Capellá 13€ - *gluten-free*
- Seasonal tomatoes, salted fish and pickles ½ 17€/21€ - *gluten-free*
- Sea bass ceviche with grapes, pickled cauliflower and rocotto crystal 24€ - *gluten-free*
- Vegetable salad, quail egg and pesto vinaigrette, stracciatella and white shrimp 22€ - *gluten-free*
- Russian salad with tuna, pickles and chili €11 - *gluten-free*
- Tuna tartare, with basil and melon ajoblanco, avocado jel and toasted sesame €24 - *gluten-free*
- French oyster Guillardau n°2 €5 each - *gluten-free*
- Anchovy brioche with aubergine and anchovy butter €4,5 each - *gluten-free*

TO SHARE - HOT DISHES:

- Grilled octopus, mashed potato, paprika mayonnaise €22 - *gluten-free*
- Pork trotters stewed with chickpeas ½ €10 / €16 - *gluten-free*
- Torrezno (crispy pork) with caper berry ½ €8 / €12 - *gluten-free*
- Venison and mushroom stew croquette with lemon thyme mayonnaise €3,5 each - *gluten-free*
- Aladroc meatballs (fish meatballs) with chipotle mayonnaise €4/pers - *gluten-free*
- Roasted veal sweetbreads, fennel bulb “trinxat” and potato with lemon sauce ½ €13,5 / €20 - *gluten-free*
- Fried cod with tamarillo ketchup ½ €12 / €18 - *gluten-free*
- Fried goose egg, potato, mushrooms, piparras, and glazed bacon €25 - *gluten-free*
- Tempura artichokes, sliced truffles, ham and yolk sauce, and grilled cuttlefish ½ €12 / €24

NOT TO SHARE - INDIVIDUALS:

- Oyster Peru style €6 / unit - *gluten-free*
- Steak tartare with crispy crust and sherry mayonnaise €11 - *gluten-free*
- False partridge mushroom and foie gras with morel cream €11 - *gluten-free*
- Potato foam, french fries, egg, and mushroom duxelle €10 - *gluten-free*
- Roasted scallop, sea urchin foam, and refried cardoon and swiss chard €10 - *gluten-free*
- Stew duck ravioli with foie gras sauce €10

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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- 21€ - *gluten-free*
- Pig trotters and “callos” rice -soupy- 18€ - *gluten-free*
- Rice with stingray -soupy- 19€ - *gluten-free*
- Rice with cuttlefish and tuna -soupy- 17€ - *gluten-free*
- Rice with cauliflower and cod 18€ - *gluten-free*
- “Senyoret” rice - rice with prawns and squid cooked in fish broth- 19€ - *gluten-free*
- Rice with squid and tender garlic 21€ - *gluten-free*
- Rice with stingray 19€ - *gluten-free*
- Rice with shrimp 35€ - *gluten-free*
- Deer and mushroom rice 21€ - *gluten-free*
- Rice with duck, truffle and foie 25€ - *gluten-free*
- “Paella Valenciana” 19€ - *gluten-free*
- Rice with iberian prey and vegetables 19€ - *gluten-free*
- Fideuá 000 (fish) 18€
- Traditional cannelloni with parmesan 15€
- Fideuá with duck, truffle and foie 25€

MAIN COURSE, MEAT:

- Dry Aged Cow chop 90€/ kg minimum for 2 people - *gluten-free*
- Jersey cow chop, grilled 70€/kg minimum for 2 people - *gluten-free*
- Oxtail stewed in red wine 21€ - *gluten-free*
- Grilled sirloin steak, with Café Paris sauce and shallots 27€ - *gluten-free*
- Braised Iberian “pluma”, sautéed pear, and Torta del Casar cream €19 - *gluten-free*
- Joselito iberian presa, mushroom puff pastry gratined with lemon thyme mayonnaise and mushroom ash 195€ - *gluten-free*
- Suckling pig at low temperature, thyme foam and it's juice 25€ - *gluten-free*

MAIN COURSE, FISH:

- Confit cod, flame-grilled eggplant, and sesame foam 22€ - *gluten-free*
- Braised sea bass, pear compote, and spinach cream 22€ - *gluten-free*
- Tuna tacos, cauliflower cream, flame-grilled onion wedges, and glass olives 25€ - *gluten-free*



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DESSERTS:

- Peanut mousse and flambe banana ice cream €9
- Cheesecake with cookie cream (baked and creamy) €8
- Nought soup, crispy liquid chocolate paper, and coffee ice cream €9
- *Apple and marzipan tart with shortbread ice cream (can be adapted) €9 *Preparation time 15 min.
- Crispy cone, pineapple foam, spinach cream, and vegetable gels €9
- Osmotized fruit, lemon cream, and vanilla bavaroise €9
- Fried torrigation with cocoa milk and spices, tonka bean cream, and chocolate ice cream €8
- Mandarin sorbet and dry meringue €8
- Ice cream with cookie 2 scoops 6€

SWEET WINES:

- Casta Diva Miel - Gutiérrez de la Vega 5,5€/glass
- Oremus Tokaji Aszú 5 Puttonyos 2013 75€ /bottle 0,50l
- Pedro Ximénez 2019 4,4€/glass
- Vino dulce de invierno - Javier Sanz Viticultor 8€/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 and eel - *gluten-free*

Spiced tomato with pickles - *gluten-free*

Pericana - *gluten-free*

Venison stew croquette - *gluten-free*

Fried cod with tamarillo - *gluten-free*

Stewed trotters - *gluten-free*

Crispy pork with capers - *gluten-free*

Fried egg, potato, mushrooms, and bacon - *gluten-free*

Main course

Iberian plumilla with mushroom puff pastry

Confit cod with aubergine and sesame - *gluten-free*

Spicy rice with venison and mushrooms - *gluten-free*

Fish fideuà

Traditional cannelloni

Dessert of your choice

Creamy cheesecake with cookie cream - *gluten-free*

Fried toastie toast with chocolate ice cream

Mandarin sorbet and dry meringue - *gluten-free*

34 € VAT included

Drink and coffee not included

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PICAETA MENU

Russian salad with tuna and eel - *gluten-free*

Vegetable salad with stracciatella and pesto - *gluten-free*

Pericana - *gluten-free*

Fried egg, potato, mushrooms, and bacon - *gluten-free*

Torrezno with capers - *gluten-free*

Sliced grilled penny - *gluten-free*

Dessert of your choice

Creamy cheesecake with cookie cream - *gluten-free*

Fried toastie toast with chocolate ice cream

Mandarin sorbet 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

Appetizers

Tempura artichoke, truffle, and ham

Venison, mushrooms, and rosemary

Menu

Sea bass ceviche with grapes, cauliflower, and hot peppers

Roasted scallop, sea urchin espuma, refried cardoons,
and Swiss chard leaves

False partridge mushrooms with morel cream

Duck ravioli with foie gras sauce

Roasted cod, flame-grilled eggplant, and sesame espuma

Braised Joselito Iberian pork shoulder,
mushroom and cinders puff pastry

Desserts

Crispy cone, pineapple foam, spinach cream, and vegetable gels

Infused brioche, tonka bean cream, and chocolate

Petit Four

Smoked corn and chocolate rocks

Orange Financier

Mini cheesecake

60 € VAT included

Drink and coffee not included

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VEGAN & VEGETARIAN MENU

First Course

Vegetable ceviche with grape and cauliflower

Vegetable salad with stracciatella and pesto

Second Course

Poached egg, potato and truffle foam

Tempura artichokes, creamed morel mushrooms,
and sautéed cardoons and Swiss chard

Third Course

Creamy rice with mushrooms and artichokes

Vegetable cannelloni with parmesan cheese and truffle

Dessert

Mandarin sorbet

Creamy cheesecake with cookie cream

Warm apple pie with cinnamon ice cream

34 € VAT included

Drink and coffee not included

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