



LA VASCA

es Mexicana



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Our version of

Guacamole

Served with corn tortilla chips - "totopos"

Classic Guacamole. €10,50

Freshly mashed avocado with pico de gallo, cilantro, jalapeño, and lime

Guacamole with Txistorra. €13,50

Our classic guacamole topped with sautéed Basque chorizo (txistorra) in its own juices

Guacamole with Soria Pork Rinds. €14,50

Classic guacamole topped with extra crispy "torreznos" from Soria

Appetizers

Mexican Gilda. €4

A reinterpretation of the classic Basque "Gilda" with Gordal olives, jalapeño, and anchovies

House Nachos. €16,50. Half portion: €10

Crispy corn chips with melted double cheese, pico de gallo, sour cream and our signature guacamole

Our Fusion Nachos. €19,50

Our House Nachos base topped with tender slow-cooked Iberian pork cheeks and our signature guacamole

Crispy Red Tuna Toast. €6,50

Crispy corn tortilla with marinated red tuna, avocado, and chipotle-lime mayo

Basque Octopus Toast. €6

Octopus with chipotle mayo, smoked paprika (Pimentón de La Vera), and extra virgin olive oil

Artichoke & Idiazabal Toast. €6,50

Artichoke with melted Basque Idiazabal cheese and truffle oil

Chicken Mole Croquette. €2,50

Creamy chicken croquette served on a mole sauce base

Txuleta (Ribeye) Croquette. €2

Txuleta croquette topped with chipotle mayonnaise

Basque Shrimp and Octopus Ceviche. €19

Shrimp and octopus in a cucumber and green apple "aguachile"

Russian Salad with Red Tuna. €16. Half portion: €10

Creamy potato salad with red tuna tartare, habanero mayonnaise, and piparra peppers

Melted Cheese with Txistorra. €12,50

Freshly melted cheese served with txistorra (fast-cure sausage) cooked in its own juices

Cochinita Pibil Cannelloni. €16. Half portion: €10

Cannelloni stuffed with slow-roasted pork (cochinita), topped with a light mole béchamel and a touch of truffle

Tacos

Ask about the off-menu tacos

Basque-Style Oxtail Taco. €7,50

Shredded oxtail, melted cheese, pickled onion, and piparra peppers

Txistorra Taco. €5,50

Txistorra (Basque sausage), melted cheese, refried beans, and pickled red cabbage

Beef Tenderloin Taco. €7,50

Beef tenderloin with a cheese crust, arugula, and habanero mayonnaise

Iberian "Secreto" Taco. €6

Confit Iberian pork "secreto" with piquillo peppers, guacamole, pico de gallo, and chipotle mayonnaise

Basque Chicken Tinga Taco. €5,50

Shredded chicken stewed in piperrada (pepper and onion sauce) with smoky notes, pickled onion, and an avocado slice

Battered Cod Taco. €6

Crispy battered cod with avocado, coleslaw, and lime mayonnaise

Vegetarian Mushroom & Zucchini Taco. €5,50

Sautéed mushrooms and grilled zucchini with pico de gallo and habanero mayonnaise

Quesadillas

Classic Ham and Cheese Quesadilla. €12

Corn tortilla with ham and melted cheese, served with guacamole

Iberian Pork Cheek Quesadilla. €13

Tender Iberian pork cheek with pickles and chipotle mayonnaise

Sautéed Mushroom Quesadilla. €12,50

Sautéed mushrooms with melted cheese, cilantro, and onion

Desserts

Basque Cheesecake. €7,50

Creamy Basque-style cheesecake served with honey and walnuts

Mezcal Chocolate Truffle. €3

Intense chocolate truffle with notes of mezcal and a light spicy touch

Mexican "Torrija" (French Toast). €8,50

Caramelized brioche-style toast with dulce de leche and hints of cinnamon

Our story is simple:

La Vasca has a Basque father and a Mexican mother. This fusion was born not only from her roots but also thanks to a friend—now a partner—who had the wonderful idea of turning this dream into a reality.

We hope you enjoy this blend of Northern Spain and the marvelous gastronomy of Mexico. Pair each dish with a good tequila, a margarita, or a mezcal, and let yourself be carried away by this experience that celebrates the union of two cultures in every bite.



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