

## COLMADO

|  |                  |
|--|------------------|
| <b>Gillardeau Oyster No. 3</b>   | <b>€6.5/pc</b>   |
| <b>Gordal olives stuffed</b><br>With Red Martini   | <b>€5 / €10</b>  |
| <b>Classic Gildas</b><br>Anchovy, marinated white anchovy, or Manchego cheese with anchovy           | <b>€3.5/pc</b>   |
| <b>Gilda Top</b><br>With hand-cut steak tartar   | <b>€7.5/pc</b>   |
| <b>Gilda Sukalde</b><br>With cured beef and tuna tartar  | <b>€8.5/pc</b>   |
| <b>Russian Salad</b>   | <b>€6 / €10</b>  |
| <b>Marinated white anchovies</b><br>With fruit and piparrak (Basque chili peppers)                   | <b>€8 / €12</b>  |
| <b>Northern Cheese Board</b>   | <b>€10 / €16</b> |
| <b>Iberian Cebo Ham Shoulder (80g)</b>   | <b>€14</b>       |
| <b>Gran Reserva long-cured beef</b><br>From Bodega El Capricho                                       | <b>€28</b>       |
| <b>Red tuna tiradito</b><br>With pico de gallo, sliced avocado, soy sauce, and ponzu                 | <b>€26</b>       |
| <b>Santoña anchovy with smoked butter (1 pc)</b><br>Served on brioche bread                          | <b>€4.5/pc</b>   |
| <b>Ribeye Steak Tartar</b><br>Seasoned with cured egg yolk, ribeye fat oil, capers, and spring onion | <b>€25</b>       |
| <b>Tomatoes with tuna belly</b><br>Seasonal tomatoes, piparras, spring onion, and vinaigrette        | <b>€16</b>       |

## HOT DISHES

|  |                |
|--|----------------|
| <b>Ox croquette</b><br>With cured beef from Bodega El Capricho   | <b>€4/pc</b>   |
| <b>Oxtail "Bikini" sandwich</b><br>Stewed oxtail on brioche bread with Tetilla cheese, cured egg yolk, and truffle | <b>€6/pc</b>   |
| <b>Ribeye mini burger</b><br>With foie micuit and caramelized onion  | <b>€6.5/pc</b> |
| <b>Beef tenderloin mini sandwich</b><br>From Bodega El Capricho  | <b>€7.5/pc</b> |
| <b>Battered hake bites</b><br>Served with roasted red peppers  | <b>€32</b>     |
| <b>Beef entrecote</b><br>30-day aged   | <b>€36</b>     |