



THE "NOKELES"



FROM LA KABA, ON FRESHLY TOASTED BREAD

-Smoked Salmon 3,20€
dill oil, vinaigrette of peppers and onions

-Smoked cod 3,20€
spicy oil, sweet onion,
and red spring onion with lemon

-Smoked sardine 3,10€
Natural tomato and olive oil

-Anchovy 3,10€
vinaigrette of peppers and candied garlic oil.

-Cantabrian anchovy 3,20€
salted and with olive oil

-Smoked trout 3,20€
Lumpfish roe y dill oil

-Smoked eel 3,20€
with wakame seaweed

-Matrimonio 3,10€
(anchovy+trout)





FAST BITES



LITTLE DELIGHTS...

GILDAS

Classical with olive oil 2,20€

Beef jerky, Cabrales cheese and olive oil 2,50€

Anchovies, grilled spring onion,
aceituna y aceite girasol 2,50€

Boquerón, cebolleta a la parrilla,
olive and sunflower oil 2,50€

HOT PINTXOS

Dumplings (consult ingredients) 2,50€

Chorizo cooked with cider ("Barkaiztegi") 2,50€

Chicken skewer 100grs with mustard and honey sauce 4,50€

Spicy meat ball 2,80€

Artichoke confit in olive oil with Tricio peppers 4,20€

Tigres with hot tomato sauce 3,50€





THE TOASTS



FROM LA KABA, CUT TO SHARE

From the Sea...

- Smoked norwegian salmon and cheese cream 9,50€
- Smoked cod with artisan riojan peppers 9,50€
- Trout from the Pyrenees with its vinaigrette
(peppers and spring onion) 9,40€
- Pickled tuna with Cantabrian anchovy and peppers 9,40€

From the Ground ...

- Iberian ham with crushed tomato and olive oil 9,50€
- Guijuelo Iberian dewlap with melted mozzarella 8,70€
- Four cheese, balsamic of módena and critic jam 8,70€
(blue, semi-cured, goat and mozzarella)
- Leek yolks with artisan red peppers and pesto 9,00€





IBERIANS FROM SALAMANCA



- Iberian assortments 120g 24€
- Acorn-fed Iberian shoulder ham 100g/60g 22€/14€
- Acorn-fed Iberian loin 100g/60g 22€/14€
- Iberian chorizo or salami 100g/60g 16€/10€





Delicatessen



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- Leek yolks from Navarra 12,80€
with vinaigrette and soft mayonnaise
- vegetable stew with smoked tuna from Getaria 25€
- Anchovies and trouts of Santoña 8,50€
with vinaigrette, grated tomato y olive oil (6unid)
- Bonito in marinade 15,80€
with anchovies, peppers, olives and olive oil
- Roasted Iberian Shoulder, olive oil and
La vera paprika 9,50€
- Beef jerky (León) 16€
- Churro lamb pate from Castilla 14,90€
with figs in syrup, citrus jam and
balsamic of Modena
- Ripened raw sheep's milk cheese (Valladolid) 13€
- wild boar's head with vinaigrette and anchovy 11€





GOURMET SANDWICHES



SMALL DELIGHTS...

Iberian shoulder or acorn-fed Iberian loin 8,00€

Mixed Iberian ham and Emmental cheese 8,50€

Bonito from the northside in marinade
with grated tomato, anchovies,
peppers and olive oil 8,50€

Iberian dewlap with emmental cheese
and riojano peppers 8,50€

Iberian chorizo or salami 7,50€

ALL OF THEM MADE WITH
HOT BREAD !!





COFFEES AND SWEETS



OUR DELICIOUS COFFEES

Shakerato	2,50€
Irish	5,50€
Carajillo	5,00€

A LITTLE SWEET

Chocolate coulant with cream and citrus jam 4,50€

olite's Donuts 0,80€





FOR VEGANS...



-Artichoke cooked at a low temperature
with olive oil and riojan peppers from Tricio

-Leek yolks from Navarre
with vinaigrette and olive oil

-vegetable stew with smoked tuna



FOR COELIACS...



-Artichoke cooked at a low temperature
with olive oil and riojan peppers from Tricio

-Leek yolks from Navarre
with vinaigrette and olive oil

-vegetable Salad

-Cider-cooked sausage

-Smoked fish

-Pickled bonito
with antxoas and piperrak

-Iberian Sausages

* For any lunch or dinner reservations
we can always prepare something special
in advance. Please ask at the bar.