

Cider house menu

Cider House Menu

- Salt cod omelette
- Fried cod with peppers
- T-bone steak (one 800gr t-bone steak for 2 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits)
- Txiri (cider from the barrels)
- Bread

42.50 € / PERSON

Hake tail menu for 2 people

- Salt cod omelette
- 1 Grilled hake tail
- 1 T-bone steak (800gr)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

49.50 € / PERSON

** TOTAL: 99€*

Meat free Menu

- Salt cod omelette
- Fried cod with peppers
- Grilled hake
- Dessert (Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits)
- Txiri (cider from the barrels)
- Bread

42.50 € / PERSON

Hake nape menu for 2 people

- Salt cod omelette
- 1 Grilled hake nape
- 1 T-bone steak (800gr)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

51.50 € / PERSON

** TOTAL: 103€*

Short Cider House menu for 2 people

- Salt Cod omelette
- Salad
- 1 T-bone steak (800g)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

39 € / PERSON

** TOTAL: 78e*

Hake Tail menu for 3 people

- Salt cod omelette
- 1 Grilled hake tail
- 1 T-bones steak (800g)*
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

40.50 € / PERSON

** TOTAL: 121,50e*

Hake nape menu for 3 people

- Salt cod omelette
- 1 Grilled hake nape
- 1 T-bone steak (800gr)*
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

41.50 € / PERSON

** TOTAL: 124,50e*

Hake tail menu for 4 people

- Salt cod omelette
- 1 Grilled hake tail
- 2 T-bones steak (800g)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

42.50 € / PERSON

** TOTAL: 170e*

Hake nape menu for 4 people

- Salt cod omelette
- 1 Grilled hake nape
- 2 T-bones steak (800g)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

43.50 € / PERSON

** TOTAL: 174e*

Hake Tail menu for 5 people

- Salt cod omelette
- 2 Grilled hake tails
- 2 T-bones steaks (800gr)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

43 € / PERSON

** TOTAL: 215e*

Hake nape menu for 5 people

- Salt cod omelette
- 2 Grilled hake napes
- 2 T-bones steaks (800gr)
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

45 € / PERSON

** TOTAL: 225€*

Meat free short Menu

- Salt cod omelette
- Lettuce and tomato salad
- Grilled hake
- Dessert (Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits)
- Txiri (cider from the barrels)
- Bread

39 € / PERSON

Vegetarian menu

- Salad (lettuce, tomato and onion)
- Vegetables omelette (pepper and onion) or cheese omelette
- 1/4Lb Linda McCartney textured soy burger with sautéed vegetables from Navarre
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Txiri (cider from the barrels)
- Bread

40.50 € / PERSON

Vegan menu

- Salad (lettuce and tomato)
- Crispy broccoli
- 1/4Lb Linda McCartney textured soy burger with sautéed vegetables from Navarre
- Dessert: vegan cheese, quince jelly, walnuts.
- Txiri (cider from the barrels)
- Bread

40.50 € / PERSON

Youth Menu (Up to 18 years old)

- Salt cod omelette
- Fried cod with peppers
- T-bone steak
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Organic Apple juice or water
- Bread

37.50 € / PERSON

Short youth menu (Up to 18 years olds)

- Salt cod omelette
- Salad
- T-bone steak
- Dessert: Idiazabal cheese, quince jelly, walnuts, “teja and cigarrillo” biscuits
- Our organic Apple juice or water
- Bread

35.50 € / PERSON

Children menu (Up to 14 years old)

- Serrano ham omelette
- Txuleta meatballs with tomato sauce
- Ice-cream
- Organic Apple juice or water
- Bread

18 € / PERSON

Beverage menu

- Petritegi natural cider D.O. Euskal Sagardoa €5,5
- Petritegi natural cider, €5
- Petritegi Organic natural cider D.O. Euskal Sagardoa €6
- Petritegi natural cider D.O. Euskal Sagardoa Premium €7,5
- Sparkling *La Petri* 7€
- Sparkling *Petri Rosé* 8€
- Sparkling *Petri Sin* (alcohol free) 7,5€
- Petritegi Sparkling natural cider €11.50
- Sagar Krash, cider, €3,20
- Petritegi organic apple juice €5
- Wine of the year (red, rose or white) €12
- Bottle of water €3,50
- Coffee €1,80*
- Latte or infusion €1,90*

- **Allergens**
- Natural cider: **sulfits**
- Organic apple juice: **sulfits**
- Wine: **sulfits**

* *Except Saturdays*

Other Options

- Bordatxo o Alberro (Astigarraga), tomato salad €7,50
- Roasted apple (from Tuesday to Friday, October-November) €4,5 / unit
- Homemade Apple cake (Tuesday to Friday, October-November) €6 / portion

At Petritegi we take in consideration the special needs of our clients: celiacs, different allergies, pregnancy ...

Allergens

Chorizo in cider: sulfits (cider).

- Cod omelette: **egg** and **fish**.
- Ham or vegetables omelette: **egg**.
- Cheese omelette: **egg** and **milk-lactose**.
- Salad: **sulfits** (Apple cider vinegar).
- Grilled hake: **fish** and **sulfits**.
- Fried hake bites: **fish** and **egg**.
- Cod casserole in sauce: **fish**, **egg** and **gluten**.
- Vegetable burger: **gluten**, **celery**, **soya** and **nuts**.
- Vegan "chorizo": **soya**.
- Broccoli: **gluten**. Made in a factory that works with nuts, milk, egg, fish, crustaceans, soya, sulfits and molluscs.
- Soja burger: **soya**.
- Vegan "cheese": may contain traces of **soy**, **nuts** and **sesame**.
- Txuleta meetballs: **gluten** and **egg**.
- Idiazábal cheese: **milk-lactose**.
- Walnuts: **Nuts**.
- "Teja and cigarrillo" biscuits: **nuts**, **egg**, **gluten**, **lupin beans**, **milk-lactose**, **soya** and **sesame seeds**.
- Ice-cream: **milk-lactose**, **nuts**.
- Apple juice: **sulfits**.
- Baked apple: **sulfits**. May contain traces of **gluten**.
- Homemade apple cake: **milk-lactose**, **egg**, **gluten**, **soya**, **lupin beans** and **sesame seeds**.