Cider house menu

Cod Menu

- Chorizo in cider
- 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)
- New cider jar
- Bread
- Coffee
- Plate

32.50 EUR / PAX

* A plate per person is a temporary measure

Meat free Menu

- Salt cod omelette
- Fried cod with peppers
- Grille hake
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- New cider jar
- Bread
- Coffee
- Plate

32.50 EUR / PAX

* A plate per person is a temporary measure

Hake tail menu

for 2 people

- Chorizo in cider
- Salt cod omelette
- Grille hake tail
- T-bone steak (one 800gr t-bone steak for 2 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- New 2 cider jars
- Bread
- 2 coffees or infusions
- Plate

37.50 EUR / PAX

* A plate per person is a temporary measure

Hake nape menu

for 2 people

- Chorizo in cider
- Salt cod omelette
- Grille hake nape
- T-bone steak (one 800gr t-bone steak for 2 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- New 2 cider jars
- Bread
- 2 coffees or infusions
- Plate

40 EUR / PAX

* A plate per person is a temporary measure

Short Cider House menu

for 2 people

- Chorizo in cider
- Salt Cod omelette
- Lettuce or tomato salad
- To choose:
  - 1 T-bone steak or grilled hake 800gr or Grille hake
  - Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- New 2 cider jars
- Bread
- 2 coffees or infusions
- Plate

28.50 EUR / PAX

* A plate per person is a temporary measure

Hake tail menu

for 4 people

- Chorizo in cider
- Salt cod omelette
- Grille hake tail
- 2 T-bones steak (one 800gr t-bone steak for 2 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- 4 new cider jars
- Bread
- 4 coffees or infusions
- Plate

32.50 EUR / PAX

* A plate per person is a temporary measure
Hake nape menu
for 4 people

- Chorizo in cider
- Salt cod omelette
- Grille hake tail
- 2 T-bones steak (one 800gr t-bone steak for 2 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- 4 new cider jars
- Bread
- 4 coffees or infusions
- Plate

34 EUR / PAX

* A plate per person is a temporary measure

Cider House menu
for 3 people

- Chorizo in cider
- Salt cod omelette
- Grille hake tail
- T-bones steak (one 800gr t-bone steak for 3 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- 3 new cider jars
- Bread
- 3 coffees or infusions
- Plate

29.50 EUR / PAX

* Change a tail for a hake nape: +1€ / pp
**Add a t-bone steak more to the menu: +9€ / pp

Cider House menu
for 5 people

- Chorizo in cider
- Salt cod omelette
- 2 Grille hake tail
- T-bones steak (one 800gr t-bone steak for 5 people)
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- 5 new cider jars
- Bread
- 5 coffees or infusions
- Plate

33 EUR / PAX

* Change two tails for two hake nape: +1,20€ / pp

Vegetarian menu

- Salad (lettuce, tomato and onion)
- Vegetables omelette (pepper and onion) or cheese omelette
- Vegetable burger with sauteed vegetables
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- New cider jars
- Bread
- Coffee or infusion
- Plate

26 EUR / PAX

* You can check our vegan options

Children’s Menu 1
(Up to 18 years old)

- Chorizo in cider
- Salt cod omelette
- Fried cod with peppers
- T-bone steak
- Dessert (Idiazabal cheese, quince jelly, walnuts, "teja and cigarrillo" biscuits)
- Our organic Apple juice or water
- Bread
- Plate

28.50 EUR / PAX

* A plate per person is a temporary measure

Children’s Menu 2
(Up to 14 years old)

- Serrano ham omelette
- Txuleta meatballs with tomato sauce
- Ice-cream
- Our organic Apple juice
- Water
- Plate

11 EUR / PAX

* A plate per person is a temporary measure
Other Options

Fried hake bites, €10,50/portion*
Bacalao en salsa, €11,50/portion*
Bordatxo o Alberro (Astigarraga), tomato, lettuce and onion salad €3,75
Variety of omelette
Iberian ham, vegetables or cheese €4,40
Egg omelette €2

T-bone steak meatballs €6.50 (only under 14 years old)
Roasted apple (October-November) €2,50/unite
Homemade Apple cake (October-November) €4/portion

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

0 EUR / PAX
* On request Tuesday to Sunday

Beverage menu

Petritegi new natural cider jar from the barrel €4
Petritegi natural certificate of origin Basque Country natural €4
Petritegi natural cider, 4 Petritegi Organic Certificate of Origin Basque Country natural cider €4,50
Petritegi Certificate of Origin Basque Country natural cider Premium €6
Petritegi Sparkling natural cider €8,50
Petritegi organic apple juice €3,50
Wine of the year (red, rose or white) €7
  Bottle of water €1,50
  Coffee €1,30
  Latte or infusion €1,40
  Shot €2,25

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

0 EUR / PAX

Allergens
Chorizo in cider: sulfits (cider).
Cod omelette: egg and fish.
Ham omelette: egg.
Grille hake: fish and sulfits.
Fried hake bites: fish and Egg.
Cod casserole in sauce: Fish and luten.
Vegetable burger: gluten, celery, soya and nuts.
Txuleta meatballs: 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.

0 EUR / PAX