

Pintxos

Croquetas de jamón serrano 8 pzas	
<i>Serrano ham croquettes 8 pieces</i>	\$185
Croquetas de jamón con Ibérico y parmesano 6 pzas	
<i>Croquettes with Iberic Ham and parmesan cheese 6 pieces</i>	\$295
Pimientos de Gernika con aceite extra virgen 10 pzas	
<i>Gernika peppers with Extra Virgin Olive Oil 10 pieces</i>	\$185
Pan tomate con jamón serrano 6 pzas	
<i>“Pa’amb tomaquet” Bread with tomato and serrano ham 6 pieces</i>	\$220
Pan tomate con bonito y anchoas 6 pzas	
<i>“Pa’amb tomaquet” Bread with tomato, albacore and anchovies 6 pieces</i>	\$295
Gildas de oliva Andaluza con Manchego curado 6 pzas	
<i>“Gildas” Skewers with olive, Manchego cheese and anchovies 6 pieces</i>	\$260
Croquetas de queso Comté y hongos de lluvia con alioli de ajo negro 6 pzas	
<i>Comte Cheese Croquettes with rain mushrooms and black garlic aioli 6 pieces</i>	\$190
Boquerones y anchoas del cantábrico, aceite extra virgen y tapenade 6 pzas	
<i>Salt cured anchovies served with tapenade, a traditional pure made of black olives, capers, eggplant and basil 6 pieces</i>	\$295
Txangurro de centolla con pan cristal 170 g	
<i>Traditional spanish dish made of crab meat and vegetables. Creamy consistency and soft seafood flavor 170 grams</i>	\$435
Pimientos de piquillo rellenos de bacalao 4 pzas	
<i>Piquillo peppers filled with cod 4 pieces</i>	\$290
Gambas y setas al ajillo 170 g	
<i>Shrimps and oyster mushrooms with garlic and Chilli 170 grams</i>	\$280
Taquitos de lechón a la Segoviana 6 pzas	
<i>Suckling pig tacos Segovia Style 6 pieces</i>	\$430
Pulpos a la Gallega 180 g	
<i>Octopus “Gallega” style (With pimenton de la vera dulce) Cooked octopus with pimentón de la vera and extra virgin olive oil, hot dish perfect to share, not spicy really flavory 180 grams</i>	\$490
Queso Manchego curado 100 g	
<i>The manchego cheese has a D.O. from Castilla de la Mancha. Made from the sheep’s milk and it must have aging of 24 months to belong to the D.O 100 grams</i>	\$260
Jamón Ibérico 80 g	
<i>Iberic ham 80 grams</i>	\$960

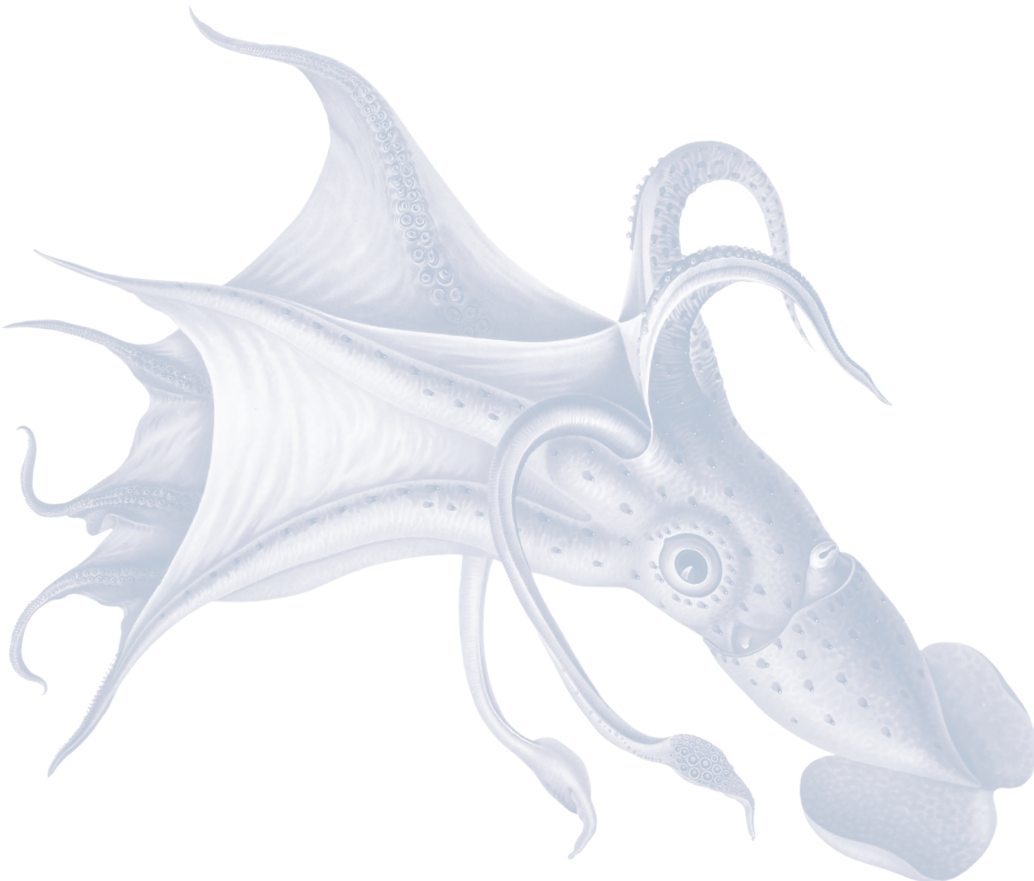
Ensaladas y Entrantes

Salads and Appetizers

Crudo de Kampachi estilo aguachile con chips de camote 80 g	
<i>Kampachi aguachile with sweet potato chips 80 grams</i>	\$295
Ensalada de cogollos asados al carbón, mostaza antigua, pan cristal y parmesano 3 pzas	
<i>Josper grilled lettuce heart, slices of heirloom tomatoes and mustard vinaigrette topped with parmesan cloud 3 pieces</i>	\$265
Ensalada de tomates orgánicos con bonito del norte, aguacate, anchoas, alioli y vinagreta jardinera 300 g	
<i>Organic tomato salad with albacore, avocado, anchovies and a sweet pepper vinaigrette 300 grams</i>	\$335
Ceviche de robalo fresco, ají amarillo y aguacate, acompañado de chips de vegetales *picante* 100 g	
<i>Branzino ceviche with yellow chili and avocado, served with vegetable chips *spicy* 100 grams</i>	\$325
Callos de hacha glaseados con mantequilla de yuzu 170 g	
<i>Scallops with a yuzu butter glaze 170 grams</i>	\$365
Corazones de alcachofa crujientes, crema de queso Idiazábal, jamón ibérico y nube de parmesano 200 g	
<i>Tudelan artichokes with Idiazabal and iberian ham 200 grams</i>	\$340
Espárragos verdes y blancos Navarros, piquillos confitados y escalibada de pimientos 6 pzas	
<i>Navarran asparagus with garden vinaigrette 6 pieces</i>	\$320
Sopa de pescado y mariscos estilo Vasco 250 ml	
<i>Fish and shellfish soup “Basque” style 250 ml</i>	\$185
Sopa de rabo a la Xerezana 250ml	
<i>Oxtail soup with noodles, chickpeas and sherry 250 grams</i>	\$260
Txipirones en su tinta con arroz blanco 220 g	
<i>Baby squids with white rice and its own ink 220 grams</i>	\$395

Mellow rice & Socarrats

Arroz azafranado de mariscos, calamar, camarón, mejillón y almeja	
\$430 para 1 persona 390 g \$780 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with seafood \$430 for 1, 390 g \$780 for 2, 700 g</i>	
Arroz negro con calamar, camarón, mejillón, almeja y alioli	
\$430 para 1 persona 390 g \$780 para 2 personas 700 g	
<i>Mellow /or/ Socarrat black rice with squid, shrimp, mussels, and clams \$430 for 1, 390 g \$780 for 2, 700 g</i>	
Meloso de rib eye, verduras y yema confitada de huevo orgánico	
\$440 para 1 persona 390 g \$790 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with ribeye, vegetables and organic egg yolk \$440 for 1, 390 g \$790 for 2, 700 g</i>	
Meloso de carrillera y hongos de lluvia	
\$420 para 1 persona 390 g \$775 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with pork cheek and rain mushrooms \$420 for 1, 390 g \$775 for 2, 700 g</i>	
Arroz de Wagyu al horno de brasa, con espárragos y verduras	
\$580 para 1 persona 390 g \$1,050 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with wagyu strips and asparagus \$580 for 1, 390 g \$1,050 for 2, 700 g</i>	
Arroz al horno de brasa con solomillo y verduras orgánicas	
\$765 para 2 personas 700 g	
<i>Mellow /or/ Socarrat rice with beef tenderloin and organic vegetables \$765 for 2, 700 g</i>	
Arroz al horno con ossobuco de ternera glaseado	
\$890 para 2 personas 1,200 g	
<i>Mellow /or/ Socarrat rice with glazed ossobuco \$890 for 2, 1200 g</i>	
Arroz de jamón Ibérico	
\$485 para 1 peronas \$890 para dos personas	
<i>Iberian ham rice \$485 for 1 \$890 for 2</i>	
Arroz de lechón confitado	
\$475 para 1 persona 390 g \$870 para 2 personas 700 g	
<i>Rice with suckling pork "lechón" \$475 for 1, 390 g \$870 for 2, 700 g</i>	
Meloso de vegetales orgánicos y jitomate heirloom asado	
\$335 para 1 persona 390 g \$595 para 2 personas 700 g	
<i>Mellow rice with organic vegetables and heirloom tomato \$335 for 1, 390 g \$595 for 2, 700 g</i>	



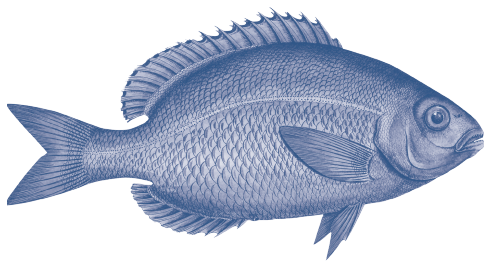
From the Josper

Catch of the day at Asador Vasco
Fresh products. What the sea offers us

- Camarón colosal a la sal
Grilled Collosal Shrimp with alioli\$115 each
- Sardina portuguesa al asador
Josper roasted sardine, served on top of a tomato slice
and extra virgin olive oil\$80 each
- Vieiras frescas de Vigo, Galicia
Grilled fresh scallops served with light
citric butter and fennel\$175 each
- Langostino gigante a la plancha con mantequilla de ajo
Giant Tiger Prawns on the grill
with black garlic butter\$249 every 100 grams

Whole Fish per KG
Getaria style, at the Basque grill

- Rodaballo de Galicia, España
TURBOT from Galicia, Spain\$1,780 every Kg**
- Lubina Rayada de Ensenada, México
Striped bass from Ensenada, Mexico\$1,380 every Kg**
- Branzino Islas Canarias, España
Branzino-Canary Islands, Spain\$1,380 every Kg**



- Branzino a la sal 500 g
Branzino with salt 500 g\$660
- Lomo de pesca del día al horno con jitomate rostizado,
cebolla y papa confitada 210 g
Freshly caught fish (details every day vary), roasted
with olive oil and vegetables 210 g\$465
- Róbalo en salsa verde a la Vasca con gulas y almejas 300 g
Branzino in a Basque green sauce with clams
and elvers 300 g\$485
- Pulpo asado con mojo canario 180 g
Octopus with mojo canario 180 g\$480

Tierra
Land

- Solomillo PRIME al asador
Prime filet mignon\$495 / for 200 grmas of steak*
- Lechón confitado estilo Segovia
Suckling pig Segovia Style with fried layers
of potato\$790 for 450 grams steak
- Rib Eye BLACK ANGUS al asador
Grilled Rib Eye BLACK ANGUS.....\$940 for 450 grams steak or
\$1,660 for 800grams steak**
- Chuletón de WAGYU Australiano al asador
Bone in Australian Wagyu Ribeye\$460/each 100 grams*
- Porter House PRIME DRY AGED al asador
Grilled Porter House (USDA Prime and Dry Aged)....\$2,600 every 1 kg*
- New York PRIME
Grilled New York (USDA Prime)\$770 for 400 grams of steak*

*y ** Con uno o dos Sides a elegir | * and** with one or two sides to choose

Sides \$90

- Rodajas de jitomate Heirloom 250 gr
Slices of Heirloom tomato with olive oil 250 gr
- Ensalada mixta 120 gr
Green leaves salad and cherry vinaigrette 120 gr
- Milhojas de papa y compota de manzana 210 gr
Crispy layared potato 210 gr
- Espinacas a la crema 200 gr
Creamed Spinach 200 gr
- Papa panadera confitada 250 gr
Slices of confit potato 250 gr
- Puré rústico de papa 200 gr
Rustic potato pure 200 gr
- Arroz de queso manchego curado 200 gr \$95
Creamy rice with Manchego Cheese 200 gr
- Verduritas orgánicas a la plancha
con salsa romescu 120 gr \$95
Organic vegetables on the grill with romescu sauce
(peppers and almonds) 120 gr

Z E R U
R E S T O R Ā N
L O M A S