

	Acorn-fed Iberian cured ham and bread spread with fresh tomato.	16 €
	yourself to a biteloeat Platter of ham croquettes.	11 €
	a biteloeat Platter of ham croquettes.	10 €
	Platter of fried squids.	10 €
	Except Weekend > Menu of 20 euros	
	· Amara Plaza mixed salad.	12 €
	· Pulse dish of the day with garnish.	11 €
	· Donostiarra-style fish soup with garnish.	12 €
	· Black pudding terrine, cabbage and <i>Piquillo</i> peppers with cream	
,	of fresh haricot beans.	10 €
start	· Creamy rice with duck, a variety of mushrooms and finely sliced vegetables.	11,5 €
30000	· Sautéed seasonal vegetables with mushrooms and iberian ham.	12 €
	· Peppers stuffed with oxtail served with Port sauce.	11 €
	· Pasta with finely sliced vegetables, wild mushrooms and parsley	
	pesto and dried tomatoes.	12 €
	· Escalivada (roasted vegetables) salad, salt cod and light garlic mayonnaise sauce.	11,5 €
	· Basetxerri deboned pork chops, cream of root vegetables and their	
	A.	12,5 €
contin	· Oven-baked hake with finely chopped vegetables and cream of citrus fruit.	12 €
Covide	Salmon with tartare sauce and salad of fresh shoots	11,5 €
	<ul> <li>Salmon with tartare sauce and salad of fresh shoots.</li> <li>Ajoarriero-style cod (flaked salt cod in tomato, pepper &amp; garlic sauce).</li> </ul>	12 €
	· Ajournero-style cou (nakeu salt cou in tomato, pepper & gartic sauce).	12 €
	<del></del>	
	· Tiramisu cake with cold creamy custard	6€
	· Hot <i>pantxineta</i> (flaky pastry, almonds & cream) pistachio cream	6 -
6	& vanilla ice-cream.	6€ 6€
desse	Carrot cake coated in cream of yogurt     Caramelised cream of rice pudding	
	Platter of local cheese, apple jelly & walnuts.	5,5 € 7 €
	· Fresh fruit prepared with fresh orange juice.	7,5 €
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yow a b	Acorn-fed Iberian cured ham and bread spread with fresh tomato.  Preserved anchovies from Getaria.  Platter of ham croquettes.  Platter of fried squids.	16 € 11 € 10 €
Only for Sundays an	Saturdays, > Menu of 25 euros	
	· Amara Plaza mixed salad.	12 €
	· Pulse dish of the day with garnish.	11 €
	<ul> <li>Donostiarra-style fish soup with garnish.</li> <li>Black pudding terrine, cabbage and Piquillo peppers with cream</li> </ul>	12 €
OUST,	of fresh haricot beans.	10 €
starters	· Creamy rice with duck, a variety of mushrooms and finely sliced vegetables.	11,5 €
	· Sautéed seasonal vegetables with mushrooms and iberian ham.	12 €
	· Peppers stuffed with oxtail served with port sauce.	11 €
	<ul> <li>Pasta with finely sliced vegetables, wild mushrooms and parsley pesto and dried tomatoes.</li> </ul>	12 €
	Escalivada (roasted vegetables) salad, salt cod and light garlic mayonnaise sauce.	11,5 €
	Griddled beef entrecôte with sautéed potatoes and piquillo peppers.	17 €
to	· Traditionally roasted suckling lamb, served with fresh salad.	17 €
continue	Hake steak in green sauce with asparagus and clams.	17 €
	Chunk of salt cod with roasted sliced potatoes and fried <i>Espelette</i> Depart sales.	47.6
	' pepper sauce.	17 €
	Tiramicu cako with cald graamy sustand	6.5
	<ul> <li>Tiramisu cake with cold creamy custard</li> <li>Hot pantxineta (flaky pastry, almonds &amp; cream) pistachio cream</li> </ul>	6€
	& vanilla ice-cream.	6€
ow	· Carrot cake coated in cream of yogurt	6€
desserts	· Caramelised cream of rice pudding	5,5 €
	· Platter of local cheese, apple jelly & walnuts.	7€
	Fresh fruit prepared with fresh orange juice.	5,5€



• Griddled sirloin with duck foie escalope and meat juice. • Fish of the day.		23 € 14 €
uumethina	· 'Club Amara Plaza' sandwich with french fries.	7,5 €
something fast	· Complete hamburger with french fries.	9,5 €
	<ul> <li>Baguette sandwich of boiled ham, cheese, vegetables and french fries.</li> </ul>	6,5 €

[ VAT included ]

ASK FOR OUR VEGETARIAN AND GLUTEN-FREE MENUS