

bistro'bar

our local market menu

Treat yourself to a bitetoeat

Acorn-fed Iberian ham served on bread with fresh tomato spread.	16 €
Anchovies from Guetaria in salazon.	11 €
Platter of Iberian ham croquettes (12).	10 €
King prawns, oven baked in their juice with garlic & lemon.	12 €

20 euro menu



our starters

• Amara Plaza mixed salad.	10 €
• Tomato mixed salad with fresh cheese and avocado.	11,5 €
• Tomato & smoked salmon toast with caper vinaigrette.	9 €
• Donostiarra-style fish soup with garnish.	11 €
• Ravioli stuffed with chopped vegetables, mushrooms & prawns with their juice.	11,5 €
• Fresh pasta lasagne, filled with veal and vegetables, gratinated with cheese.	11 €
• Duck creamy rice, mushrooms and parmesan cheese.	11 €
• Fish rice with prawns.	11,5 €
• Sautéed seasonal vegetables with mushrooms and Iberian ham.	12 €
• Pumpkin cream with nuts & basil.	9 €
• Typical basque soup with garlic & cod fish.	11 €

for the next course

• Curry chicken with rice & vegetables.	12 €
• Hake from the bay of Biscay, oven-baked with red peppers & potatoes.	12 €
• Homemade meatballs with potatoes & vegetables.	10 €
• Ajo Arriero style cod, cooked in a tomato, garlic and pepper sauce.	10 €
• Squid in ink, Basque style with rice.	11 €

home-made desserts

• Homemade cheese cake <i>etxekoa</i> with nuts sauce.	6 €
• Apple and cream tart with vanilla ice-cream.	6 €
• Platter of local cheese, apple jelly and walnuts.	7 €
• Almond cake with caramel ice cream.	5,5 €
• Fig biscuit with nuts and cacao cream.	6,5 €
• Fresh fruit prepared with fresh orange juice.	5,5 €

[VAT included]

The dishes indicated may contain traces of allergens.
Please inform our waiting staff if you have any allergies
or food intolerances.

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25 euro menu

Saturdays
and
Sundays

our starters

• Amara Plaza mixed salad.	10 €
• Tomato mixed salad with fresh cheese and avocado.	11,5 €
• Tomato & smoked salmon toast with caper vinaigrette.	9 €
• Donostiarra-style fish soup with garnish.	11 €
• Ravioli stuffed with chopped vegetables, mushrooms & prawns with their juice.	11,5 €
• Fresh pasta lasagne, filled with veal and vegetables, gratinated with cheese.	11 €
• Duck creamy rice, mushrooms and parmesan cheese.	11 €
• Fish rice with prawns.	11,5 €
• Sautéed seasonal vegetables with mushrooms and Iberian ham.	12 €
• Pumpkin cream with nuts & basil.	9 €
• Typical basque soup with garlic & cod fish.	11 €

for the next course

• Confit de canard, plum & apple cream.	13 €
• Traditionally roasted suckling pig, served with salad.	14 €
• Hake in green sauce, asparagus and boiled.	14 €
• Confited hake in vizcaina sauce.	14 €

home-made desserts

• Homemade cheese cake <i>etxekoa</i> with nuts sauce.	6 €
• Apple and cream tart with vanilla ice-cream.	6 €
• Platter of local cheese, apple jelly and walnuts.	7 €
• Almond cake with caramel ice cream.	5,5 €
• Fig biscuit with nuts and cacao cream.	6,5 €
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our suggestions

- Griddled beef sirloin, creamy potato purée and meat juice. 21 €
- Griddled beef entrecôte with peppers and French fries. 17 €

something quick

- Club Amara Plaza Sandwich with french fries. 7,5 €
- Complete hamburger with french fries. 9,5 €
- Baguette sandwich of boiled ham, cheese, vegetables and french fries. 6,5 €

ask for our vegetarian and gluten-free menus

[VAT included]

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