

ALLERGENS MENU RESTAURANT SULKALDEA



<i>TO START, SNACK OR SHARE</i>	CONTIENE GLUTEN	HUEVOS	LACTEOS	ALTRAMUCES	SULFITOS	FRUTOS SECOS CÁSCARA	CACAHUETES	SOIA	PESCADO	CRUSTÁCEOS	MOLUSCOS	MOSTAZA	APIO	GRANOS DE SESAMO
SULKADEA STYLE BRAVAS POTATOES		✓			✓									
HOMEMADE CREAMY CROQUETTES (boletus, cuttlefish and goat cheese)	✓	✓	✓								✓			
CHIKEN DELIGHTS baked in panko with bittersweet sauce	✓		✓											
IDIAZABAL CHEESE LOLLIPOPS in tempura with piparra, Pedro Ximenez(6 units)	✓	✓	✓		✓									
SAUTED MUSHROOM with butter and garlic, prawns and seafood mayonnaise	✓	✓	✓		✓					✓				
EGGPLANTS IN TEMPURA with cane honey, sesame and teriyaki sauce	✓							✓						✓
VEAL CHEEK SANDWICH with provolone cheese and piquillo pepper sauce (8 units)	✓	✓	✓		✓			✓						✓
FAJITAS OF CARPACCIO OF VEAL with arugula, parmesan cheese and truffle mayonnaise	✓	✓	✓											
OXTAIL GYOZAS on potato cream and grated truffle (6 units)	✓		✓											✓
BROKEN EGGS WITH IBERIAN ham and truffle egg yolk		✓												
MINIBURGER miscellaneous with bacon, arugula, cheese and caramelized red onion	✓	✓	✓		✓									
CANDIED ARTICHOKEs over a potato cream, truffle and crispy ham			✓											



CONTIENE GLUTEN



HUEVOS



LACTEOS



ALTRAMUCES



SULFITOS



FRUTOS SECOS CÁSCARA



CACAHUETES



SOIA



PESCADO



CRUSTÁCEOS



MOLLUSCOS



MOSTAZA



APIO



GRANOS DE SESAMO

TO START, SNACK OR SHARE

SQUID IN TEMPURA with "alioli" (Mediterranean sauce made of garlic and olive oil) and lemon	✓	✓			✓							✓		
100% IBERIAN ACORN ham with toast, olive oil, and tomatoes	✓													
<i>OUR SPECIAL PINTXOS</i>														
POTATO OMELETTE PINTXO with caramelized onions	✓	✓												
MINI POTATA OMELETE	✓	✓												
PINTXO OF PROVOLONE with tomato jam, arugula, basil and dried tomato			✓											
ARTICHOKE PINTXO candied with truffle potato cream and crunchy ham			✓											
IBERIAN BACON PINTXO confit at low temperature (24h) in bao bread and crispy vegetable	✓	○	✓		✓	○	○	✓					✓	○
SQUIDS PINTXO in bao bread with arugula and "alioli" (Mediterranean sauce made and garlic and olive oil)	✓	✓			✓							✓		
SMALL SQUID PINTXO with onion with potato carmelized, hamon and toast garlic												✓		
BURGUER PINTXO with boletus sauce, truffle and Pedro Ximenez	✓	✓	✓		✓	○						✓		✓
PINTXO OF VEAL CHEEK CANDIED with potato cream, truffle and parmesan cheese	✓		✓		✓									
COD PINTXO in tempura with potato cream, vegetables and seafood sauce	✓	✓	✓						✓					
FOIE PINTXO with fig jam and Pedro Ximenez	✓				✓									
PINTXO OF VEAL CHEEK with peppers, caramelized onions and padded pepper	✓				✓									
<i>FROM THE FRESH GARDEN</i>														
TARTAR PINK IN TOMATON with burrata and belly		✓	✓						✓					



FOR THE FRESH GARDEN

PRAWNS TARTAR with guacamole					✓					✓				
GOAT CHEESE SALAD with Mezclum, nuts and tomato caramelized		✓	✓			✓								
<i>SOME RICE AND PASTA</i>														
VEGETABLE CANNELONI dente and gorgonzola cream	✓	✓	✓					✓						
BOLETUS RISOTTO													✓	
HOMEMADE PAELLA AT SUKALDEA style for 2 persons					✓				✓	✓	✓			
<i>FROM THE NORTH SEA</i>														
COD IN TEMPURA with candied vegetables, potato cream and seafood sauce	✓		✓						✓	✓	✓			
GRILL SMALL SQUIDS with rolled potatoes, candied onion and crunchy garlic					✓						✓			
GRILLED SHRIMP with maldon salt and lemon (12 units)					✓					✓				
OCTOPUS leg grilled with paprika, potato cream and gentle touch of truffle			✓								✓			
<i>OUR BEST MEATS</i>														
GRILL "PRESA IBERICA" (PORK MEAT) over crispy rice with boletus													✓	
VEAL CHEEK candied at low temperature with potato cream and red wine reduction	✓		✓		✓									
VEAL TENDERLOIN extra tender with potato cream, candied onion and foie			✓											
CUTLET OF COW (1 kg approx.) garnished with baby potatoes and peppers or salad														
<i>THE SWEET</i>														
HOMEMADE CREAMY CHEESE CAKE with red fruits	✓	✓	✓											



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<i>THE SWEET</i>														
BROWNIE with Baileys ice cream and crunch chocolate	✓	✓	✓	○	○	✓	○	○	○			○	○	○
APPLE PIE with vanilla ice cream and toffee caramel	✓	✓	✓	○	○	✓	○	○	○			○	○	○
<i>BEBIDAS</i>														
BEER	✓													
WINE					✓									
<i>BREAD</i>														
BREAD WITHOUT GLUTEN								✓						
BREAD	✓							✓						
BUNS	✓	✓	✓											
PUPPINS BUNS	✓	✓	✓											
SESAME BUNS	✓	✓	✓			✓								✓
TRAMEZZINO BREAD	✓		○					○						

○ Contiene trazas de alergen

✓ Contiene alergen

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