

ni neu restaurant

At work or in your free time... Much more than you can imagine. Ask us!

tailor-made

On the top floor: gastronomy to enjoy group dining, prior reservation required and set menus.



A lively and versatile restaurant where we can meet your every need. Seasonal produce cooked using haute cuisine techniques.



Andraizea

Ni neu cocktail

"Gazpacho" (typical Spanish cold tomato and vegetable soup) with a tuna tartar marinated in soy sauce

Rice cooked in seafood broth with octopus slices, mussels and light garlic mayonnaise

Boneless roast lamb with butternut squash purée and a touch of coffee and cardamom

French toast soaked in egg yolk and fresh cream, caramelised in the pan with ice cream

Home made bread

the wine list

Red wine Rioja C.D.O. Palaciego
White wine Rueda C.D.O. Viña 65
Mineral Water
Illy expresso coffee

Price: 34.00 € + 8% t.a.v.

Red wine Rioja C.D.O. Azpilicueta cr. Magnum
White wine Rueda C.D.O. Viña 65
Mineral Water
Illy expresso coffee

Price: 38.00 € + 8% t.a.v.

We offer prime seasonal products

Erauntsi

Ni-neu cocktail

Hearts of Tudela lettuce impregnated of Caesar sauce with parmesan cheese and burnt toasts

Cuttlefish cooked on a light cream of chickpeas and reduced juices

Boneless roast lamb with butternut squash purée and a touch of coffee and cardamom

French toast soaked in egg yolk and fresh cream, caramelised in the pan with ice cream

Home made bread

the wine list

Red wine Rioja C.D.O. Palacio
White wine Rueda C.D.O. Viña 65
Mineral Water
Illy expresso coffee

Price: 36.00 € + 8% t.a.v.

Red wine Rioja C.D.O. Azpilicueta cr. Magnum
White wine Rueda C.D.O. Viña 65
Mineral Water
Illy expresso coffee

Price: 40.00 € + 8% t.a.v.

We offer prime seasonal products

Urbehera

Ni neu cocktail

Hearts of Tudela lettuce impregnated of Caesar sauce with parmesan cheese and burnt toasts

Cuttlefish cooked on a light cream of chickpeas and reduced juices

Roasted hake in a frying pan, in jus from its roasted skin and strips of fried aubergine

Boneless roast lamb with butternut squash purée and a touch of coffee and cardamom

French toast soaked in egg yolk and fresh cream, caramelised in the pan with ice cream

Marinated strawberries over mascarpone cream and fresh beet cake

Home made bread

the wine list

Red wine Rioja C.D.O. Palaciego
White wine Rueda C.D.O. Viña 65
Mineral Water
Illy expresso coffee

Price: 40.50 € + 8% t.a.v.

Red wine Rioja C.D.O. Azpilicueta cr. Magnum
White wine Rueda C.D.O. Viña 65
Mineral Water
Illy expresso coffee

Price: 44.50 € + 8% t.a.v.

We offer prime seasonal products

Haizekada

Ni neu cocktail.

Variety of small tomatoes salad, basil pistou and tender shoots

Donostia style spider crab with parsley essence

Roasted hake in a frying pan, in jus from its roasted skin and strips of fried aubergine.

Beef sirloin with butternut squash purée

French toast soaked in egg yolk and fresh cream, caramelised in the pan with ice cream

Marinated strawberries over mascarpone cream and fresh beet cake

Home made bread

the wine list

Red wine Rioja C.D.O. Palaciego

White wine Rueda C.D.O. Viña 65

Mineral Water

Illy expresso coffee

Price: 52.90 € + 8% t.a.v.

Red wine Rioja C.D.O. Azpilicueta cr. Magnum

White wine Rueda C.D.O. Viña 65

Mineral Water

Illy expresso coffee

Price: 56.90 € + 8% t.a.v.

We offer prime seasonal products

*Our aim is to pleasantly surprise our guests
offering one of our RECEPTION MENUS:*

DRINKS BAR

Guests will be offered a drink of their choice, either red, white or rose wine, a selection of beers, refreshments and other beverages. Drinks will be served to guests as they arrive

Price: €5 + 8% V.A.T

TASTING SNACKS AND DRINKS BAR

Guests will be offered a drink of their choice, either red, white or rose wine, a selection of beers, refreshments and other beverages. Drinks will be served to guests along with a selection of our own homemade snacks.

The ongoing creation process of developing new tapas and canapés means that throughout the year some of the snacks listed may vary:

Crispy cod fritters

Spicy popcorn

Crispy buckwheat

Price: 8,50€ + 8% V.A.T

TASTING CANAPÉS AND DRINKS BAR

Guests will be offered a drink of their choice, either red, white or rose wine, a selection of beers, refreshments and other beverages. Drinks will be served to guests along with a selection of our seasonal canapés.

Cecina de León, cured beef, served with organic bread slices

Cold or hot seasonal jus. Tomatoes, asparagus, cod, gazpacho (cold tomato-based raw vegetable soup)

Kaolin potatoes served with creamed roast garlic confit.

Parmesan cheese rennet with marinated anchovies, tomato water and sprouted seeds

Tempura prawns

Donostia style spider crab with parsley essence

Price: €12 + 8% V.A.T

The ongoing creation process of developing new tapas and canapés means that throughout the year some of the snacks and canapes listed may vary

MOJITO.BAR

Guests will be offered mojitos made to order with crushed ice, fresh mint leaves and brown sugar

Price: €5 + 8% V.A.T.
(ask price for - 20 pax)

SPECIAL BEER CARTS

Several beer carts filled with crushed ice and a selection of various types of beers and different brands will be available to guests

Guinness (Irish stout)
Murphys (Irish red ale)
Heineken (pale lager)
Krombacher (non-alcoholic beer)

Price: €6 + 8% V.A.T.
(ask price for - 20 pax)

SMOKED SALMON CUTTING WITH A PROFESSIONAL SALMONCUTTER

Smoked salmon from the coasts of Norway cut in front of guests by an expert salmon-cutter

Price: €6 + 8% V.A.T.
(ask price for - 50 pax)

Consult us!