



SOLETE
Guía Repsol

EL TXAKOLÍ

de El Paladar

Txakolí captures the mainspring, roots and purest essence
of El Paladar by Zuriñe García.

Paying homage to the tradition that keeps our
grandmothers' recipes alive.

A celebration of traditional home cooking where warmth,
the love of pleasing and the almost sacred respect of the
product prevail, particularly those from our land.

It is the living testimony of the eating houses of yesteryear,
where families passed on their culinary secrets from
generation to generation, and where there would be room
for bread to wipe the plate clean, while the little jugs or
jarillas were filled with Txakolí wine.



On egin!



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JOSELITO CURED IBERIAN PORK SHOULDER	25,00 €
JOSELITO CURED IBERIAN PORK SAUSAGE	14,00 €
JOSELITO IBERIAN CHORIZO	14,00 €
MATXITXAKO SALTED ANCHOVIES FROM BAKIO	21,00 €
"CARLANMAR" FLAKED ALBACORE TUNA	12,00 €
"LOS PEPERETES" SARDINES IN THE GALICIAN STYLE	12,00 €
"LOS PEPERETES" PICKLED MUSSELS	15,00 €
MIXED SALAD	12,00 €
SELECTION OF HORS D'OEUVRES	12,00 €
RUSSIAN SALAD	12,00 €
JOSELITO CHORIZO AND HAM CROQUETTES	11,00 €
BERMEO BLACK PUDDING WITH PIPERADE	14,00 €
LENTILS WITH DICED FOIE	15,00 €
PORRUSALDA (BASQUE LEEK) WITH ARTEA VEGETABLES	12,00 €
GARLIC SOUP	12,00 €
VEGETABLES IN GREEN SAUCE WITH HAM CUBES	17,00 €
SCRAMBLED EGGS WITH RATATOUILLE	12,00 €

10 % VAT included

OPENING HOURS:

MONDAY TO SATURDAY FROM 12.00 TO 23:00
SUNDAY FROM 12:00 TO 22:30

KITCHEN:

LUNCHES FROM 13:30 TO 16:00
DINNERS FROM 20:00 TO 22:30





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SLIVERS OF SALT COD IN PIL PIL SAUCE	20,00 €
HAKE IN ALMOND SAUCE	20,00 €
GRILLED SEA ONIONS WITH BOULANGÈRE POTATOES	27,00 €
CUTTLEFISH IN THEIR INK WITH WHITE RICE	24,00 €
VEAL MEATBALLS IN SAUCE	12,00 €
LUMAGORRI CHICKEN STEW	15,00 €
GRILLED ENTRECÔTE WITH CHIPS	17,00 €
BREADED LIVER WITH PIPERADE AND CHIPS	15,00 €
TRIBE AND SNOUTS IN BIZKAINA SAUCE	15,00 €
HOT VEAL SANDWICH	15,00 €
HAM AND FRESH TOMATO SPREAD SANDWICH	15,00 €
SQUID WITH ALIOLI SAUCE SANDWICH	15,00 €
GOXUA	6.00 €
CONTESSA ICE-CREAM CAKE	6,00 €
CUSTARD	6,00 €
IDIAZABAL CHEESE WITH WALNUTS	8,00 €

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RED WINES	
EL JARDÍN DE LA EMPERATRIZ (D.O RIOJA)	32,50 €
SIERRA CANTABRIA CUVÉE (D.O. RIOJA)	43,00 €
AROA JAUNA (D.O. NAVARRA)	32,00 €
BAIGORRI CRIANZA (D.O. RIOJA ALAVESA)	24,00 €
LOPEZ CRISTOBAL (D.O. RIBERA DEL DUERO)	27,00 €
PRIMA (D.O. TORO)	31,00 €
HIKA (D.O. GETARIAKO TXAKOLINA)	32,00 €
WHITE WINES	
MAS D'EN POL BLANC (D.O TERRA ALTA)	21,00€
SIERRA CANTABRIA ORGANZA (D.O. RIOJA)	43,00 €
SAVINAT (D.O. PENEDÉS)	43,00 €
ZARATE (D.O. RÍAS BAIXAS)	32,00 €
ROSÉ WINES	
AGUIRREBEKO ROSÉ (D.O. BIZKAIKO TXAKOLINA)	25,00 €
ENATE ROSADO (D.O. SOMONTANO)	23,00 €
SPARKLING WINES	
MARE GRAN RESÉVA BRUT NATURE (D.O. CAVA)	36,00 €
GRAMONA IMPERIAL BRUT (D.O CORPINNAT)	41,00 €
DOMINIQUE COUSIN (CHAMPAGNE)	50,00 €

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