

EL TXAKOLÍ

de El Paladar

Txakoli represents the ground, the roots and the purest essence of El Paladar by Zuriñe García.

A cult of tradition that perpetuates the recipes of our amumas.

A celebration of traditional homemade food where warmth, love to please and almost sacred respect for the product prevail, especially those originating from our land.

It is the living testimony of the eateries of yesteryear, where families passed on the secret of the recipe from generation to generation and where the bread asked for its space to spread on the bottom of the plate, while the jarilla that gives us its name We fill this town with Txakoli.



On egin!

OPENING HOURS:

MONDAY TO SATURDAY
FROM 12.00 TO 23:00

SUNDAY
FROM 12:00 TO 22:00

EL TXAKOLÍ

de El Paladar

KITCHEN:

LUNCHES
FROM 13:30 TO 16:00

DINNERS
FROM 20:00 TO 22:00

IBERIAN HAM	25,00 €
IBERIAN SALAMI	14,00 €
IBERIAN SAUSAGE	14,00 €
MATXITXAKO SALTED ANCHOVIES FROM BAKIO	21,00 €
WHITE TUNA BELLY	12,00 €
MARINATED MUSSEL	15,00 €
SARDINES GALICIAN STYLE	12,00 €
LETTUCE, TOMATO AND SPRING ONION SALAD	12,00 €
BLOOD SAUSAGE FROM BERMEO	13,00 €
JOSELITO CROQUETTES	15,00 €
VEAL SNOUTS AND TRIPE BIZKAINA STYLE	12,00 €
SNAILS BIZKAINA STYLE	21,00 €
FISH SOUP	15,00 €
CHICKPEA NOODLE SOUP	9,00 €
LENTILS AND FOIE	15,00 €
BEANS WITH CLAMS	12,00 €
POTATOES IN GREEN SAUCE, PEAS AND EGGS	12,00 €

10 % VAT included



On again!

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KITCHEN:

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DINNERS
FROM 20:00 TO 22:00

COD IN PIL PIL SAUCE	18,00 €
COD RANERO CLUB STYLE	18,00 €
BATTERED HAKE	15,00 €
BABY SQUID IN INK SAUCE	18,00 €
CHICKEN STEW	12,00 €
BEEF WITH TOMATO	12,00 €
BATTERED BEEF	15,00 €
VEAL TAIL WITH RED WINE	18,00 €
STEAK SANDWICH	12,00 €
HAM AND TOMATO SPREAD SANDWICH	12,00 €
SQUID WITH ALIOLI SAUCE SANDWICH	12,00 €
RISE PUDDING	5,00 €
CURD	5,00 €
CUSTARD	5,00 €
IDIAZABAL CHEESE WITH WALNUTS	7,00 €

10 % VAT included



On again!

EL TXAKOLÍ

de El Paladar

LURREKO MENU

MIXED SALAD

FISH SOUP

LENTILS AND FOIE

POTATOES IN GREEN SAUCE, PEAS AND EGGS

CHICKEN STEW

BEEF WITH TOMATO

COD IN PILPIL SAUCE

BATTERED HAKE

RISE PUDDING

CURD

CUSTARD

JAR OF RED WINE

JAR OF TXAKOLÍ

WATER



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