

MENU



APERITIF & SNACK

Croquette day (our daily recipe) 2.5€/unit

Basquery hand made bread with tomato (2 unit) 6.5€

Bascook special vermouth 5€

Red Martini Ale 6.5€

DAILY ME NÚ



2 DISHES WITH ★
+
DESSERT 35 €

(glass of wine o craft beer included)

LUNCHES FROM MONDAY TO FRIDAY
EXCEPT HOLIDAYS AND ASTE NAGUSIA

★ **STEAMED MUSSELS - 20€**

Served with our secret potion

★ **BURRATA FRESH CHEESE KMO- 18€**

Sicilian style roasted vegetables with basil oil

★ **GILDA MAKI- 18€**

Stuffed maki: anchovy, red onion and basque green pepper. On the top cod tartar and pil-pil foam(6 pieces)

★ **SEASONAL VEGETABLES WOK - 18€**

Al dente served with carrots and almonds romesco sauce

★ **CAMELIZED MICUIT - 18€**

Nigiri with roast duck and apple compote (2 pieces)

MENU



★ **NIGIRI FROM BILBAO - 18€**

Our version of the Bilbotarra pintxo: shrimp, boiled egg, and sriracha-mayonnaise (2 pieces)

★ **TOMATO SALAD - 18€**

Seasonal tomato salad with spring onion couscous and anchovies vinaigrette

★ **RIGATONE PASTA - 18€**

Mediterranean vegetables with anchovies and roasted bread dust

★ **ÑOQUIS GOLDEN**

With curry, red onion and Thai mushrooms

★ **ECO EGG - 18€**

Served with truffled Parmentier, boletus and wild asparagus

★ **FISH OF THE DAY - 26€**

Without bones, grilled and served with a puff pastry of roasted vegetables

★ **PICKLED COD - 25€**

Confitted and pickled in Kimchi with roasted red peppers and tuna pil-pil

COD CONFIT - 25€

Squid stew and black pil-pil sauce

IBERIAN PORK - 25€

Internal arm shoulder with cheese topping and canary spicy mojo

STEAK TARTAR - 18€

Hand chopped with crunchy papadum y and fried egg mayonnaise

★ **ROASTED DUCK - 25€**

Magret served with orange skin pesto and fig chutney

★ **VEAL CHEEK - 23€**

Stewed and served with sweet potato cream and boletus salt

DESSERTS



★ BASCOOK TORRIJA "FRENCH TOAST" - 8.5€

★ CHEESE CAKE WITH RED FRUITS AND OREO - 7.5€

★ BASCOFFEE: CHOCOLATE BAILEYS, HAZELNUT AND CREAM - 6.5€

BROWNIE WITH BANANA ICE-CREAM AND CREAMY PEANUT - 8.5€

SWEET WINES



GLASS OF MENDI UREZTI (HONDARRIBI ZURI) - 4.5€

GLASS OF PX VINTAGE (PEDRO XIMÉNEZ) - 5.5€

GLASS OF MOSCATEL ALAMBRE (MOSCATEL) - 4€

GLASS OF TOKAYI 5 PUTTONYOS ASZÚ (FURMINT) - 5.6€

GLASS OF OPORTO DOW'S TAWNY (COUPAGE) - 4€