TROQUÉ

TAPAS
Recommended 2 tapas per person

IBERIAN HAM RUSSIAN SALAD WITH GARDEN VEGETABLES 9.50
Our seasonal vegetable Russian salad and crispy Iberian ham

MINI STEAK TARTARE BRIOCHE WITH TROQUÉ SAUCE AND FOIE SHAVINGS 8.50 · 1 piece
Steak tartare served with Troqué sauce made from meat jus and foie shavings on brioche bread

BEEF EMPANADA 12 · 2 pieces
Argentine-style empanada with chimichurri

OYSTERS 8 · 1 piece
Amélie XO, served natural

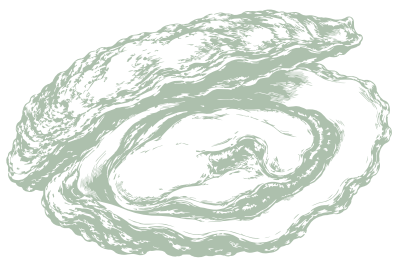
ACORN-FED IBERIAN HAM 31 · **HALF** 17
Fried Padrón peppers with salt flakes

PADRÓN PEPPERS 8
Pimientos de Padrón fritos con escamas de sal

TROQUÉ PAPAS BRAVAS 8 · 2 pieces
Local potato mille-feuille with brava sauce, homemade aioli and spicy chorizo

IBERIAN HAM CROQUETTES 8 · 2 pieces
Juicy Iberian ham croquettes

TOMATO BREAD 4
Sourdough bread and grated local tomato



GILDAS & SALT CURED

TUNA GILDA 5 · 1 piece
Tuna loin tataki, pickled spring onion, piquillo pepper and piparra

SARDINE GILDA 3 · 1 piece
Cured sardine, piparra and olive

"MATRIMONIO" GILDA 3 · 1 piece
Cured sardine and anchovy, piparra and olive

CANTABRIAN 00 ANCHOVY TOAST 3 · 1 piece
Cantabrian anchovy on brioche bread and citrus ricotta emulsion

ARTISANAL BREAD AND BUTTER 3€

STARTERS
Perfect to share

COLD DISHES

GRILLED AVOCADO 18
Local avocado grilled over embers with vegetables, coriander pesto and sour cream

LOCAL TOMATO SALAD 12
+ ANCHOVIES 18
Local tomatoes, finished with a vinaigrette of their own water

TRADITIONAL LOBSTER SALPICÓN 32
120 g of lobster with its vinaigrette and seasonal vegetables

BEETROOT SALAD WITH PAYOYO CHEESE 15
Dressed beetroot salad, Payoyo cheese cream and crunchy almonds

PICANHA CARPACCIO WITH IDIAZÁBAL CHEESE 24
Thin slices of picanha served with Idiazábal cheese and dressed with olive oil and lemon

TUNA CARPACCIO WITH FOIE 25
+ CAVIAR 30
Crispy toast with bluefin tuna carpaccio and foie cream

HOT DISHES

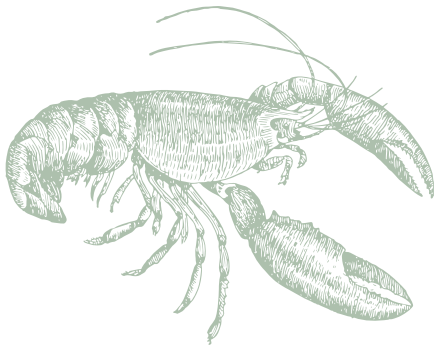
GARLIC PRAWNS 20
Garlic prawns, traditional style

"TORTILLA VAGA" WITH FRIED COCOCHAS AND KALE CREAM 17
Juicy (unset) omelette with cod cocochas and kale cream

GRILLED ARTICHOKES WITH SALSA VERDE AND IBERIAN LARDO 17
Artichokes grilled over embers with parsley salsa verde and Iberian lardo

CHARCOAL-ROASTED AUBERGINE WITH CREAMY CANTABRIAN ANCHOVY EMULSION 17
Aubergine roasted over embers topped with Cantabrian anchovy mousse and popped amaranth

LENTIL STEW WITH RED PRAWN 25
Lentils slow-cooked in the traditional style, topped with red prawn



IGIC included

FROM OUR BASQUE GRILL

BEEF

TROQUÉ GRILLED BURGER 22
Burger grilled over embers with smoked cheese, sautéed onion and spiced mayonnaise with mojo, and fries

GRILLED TENDERLOIN 35
200 g of grilled Angus tenderloin

CHARGRILLED WAGYU PICANHA 45
250 g of Wagyu picanha grilled over embers with chimichurri sauce and roasted peppers

RIBEYE TXULETA for 2 · 9 per 100 g
Txuleta grilled over embers for 2 people

OTHER MEATS

SLOW-COOKED LAMB SHANK WITH CARAMELISED CELERIAC PURÉE 32
Lamb shank cooked at low temperature with celeriac purée and garlic chimichurri

GUINEA FOWL STUFFED WITH FOIE AND TRUFFLED JUS 28
Guinea fowl stuffed with foie and truffled jus with chargrilled carrot purée

CHARGRILLED IBERIAN PORK MINI-TOMAHAWK 27
Iberian pork chops finished over holm oak embers and criolla sauce

FISH

COD PIL PIL 26
Cod pil pil with spinach purée and crispy chickpeas

GRILLED SEA BASS LOIN 35
Our famous Aquanaria sea bass grilled over embers with Troqué water

CHARGRILLED LOCAL FISH 32
200 g of local fish served with grilled endives and confit tomatoes

SIDES

- HOMEMADE CHIPS 7.50
- CANARIAN POTATOES 8
- GRILLED ASPARAGUS 10
- PIMIENTOS ASADOS 8
- GREEN SALAD WITH SHALLOTS 7
- MASHED POTATO 8

SAUCES

- MOJO SAUCE (GREEN OR RED) 3
- BÉARNAISE SAUCE 4.50
- PEPPER SAUCE 4.50
- CHIMICHURRI SAUCE 5