



The Best flavour is the one yet to be discovered,



At Viura, we hope you will discover  
some of them.



## STARTERS

Watermelon Gazpacho, Homemade Tinned Tomatoes,  
Idiazábal Cheese Biscuit, Smoked and salted.

Summer Vegetables “Al Dente” and Velvety Juice.

Sardines Barbecue Roasted, Causa Limeña, Chili Peppers and Marmitako Juice.

Cured Veal, Salty Onion, Cabbage and Potatoes,  
“Pico de Gallo”, Chili Salad and Jalapeño.

Horse-Mackerel, Pine Tree Smoke, Pickled Vegetables,  
Wakame Seaweed and Coconut Soup.

Creamy New Potatoes and Spicy Txangurro Salad, Barbecue Tamarillo Tomato,  
Lamb Infusion and Coriander Sprouts.

Hand Cut Iberian Ham.

Crystal Bread, Grated Tomatoes and Extra Virgin Olive Oil.

If you wish, we can prepare a wine pairing according to your gastronomical choice



## FISH

Roasted Monkfish, Slightly Spicy Bacon sauce, Noodles, Fresh Onion and Caviar.

Cantabrian Turbot Andine Style, Smoked Broth, Vegetables, Truffle,  
Creamy celery and Mint fresh Beans.

Flame Roasted Hake, Black Cauliflower Risotto, Roasted Cauliflower  
And Egg Yolk Sauce.

Line-Caught Small Squids with onions.

## MEAT

Lamb Cooked at Low Temperature, Quinoa and Mint Salad,  
Wasabi and Pumpkin.

Iberian Pork with Mexican Sauce, Andean Humita, Basil and Roasted Vegetables.

Pork Trotters Traditional Style.

90 Days Matured T-Bone Steak, Potatoes, Lime, Andean Chili Sauce and Chimichurri.

Roasted Wagyu, Peruvian Marinade With Tosazu Sauce, Crispy Amaranth  
And a Mango, Chili and Coriander Sauce.

Free-Range Chicken in III Services: Cold Consommé, Spiced Small Pasty and Roasted Terrine.

If you have any kind of food intolerance, please consult with our Maitre.



## DESSERTS

Our Apple Pie, Toffee, Madame Cream, Puff-Pastry and Sider Ice-Cream.

Black Forest Cake Viura Style: Cherry, biscuit Glaze and Chocolate.

Sponge Cake Dipped in Milk, Blackberries, Crispy Raspberries  
and Bergamot Meringue.

Creamy “Dulce de Leche”, Cocoa and Orange Gelée, Crispy Coffee and Anise.

Elder Flower and Vanilla Gelée, Aniseed Crú Apple, Litchi and Yoghourt.

Some desserts require a longer time for preparation.  
We recommend choosing the dessert at the beginning of the meal.

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10 % VAT included