

Viura Bistro

APPETISERS

'Martiko' mi-cuit foie gras terrine	€16
<i>With currant loaf and quince cream</i>	
Vegetable Olivier salad	€12
<i>With Aguirreoa traditionally preserved tuna belly fillet</i>	
Green salad with 'living leaves'	€12
<i>(Garden lettuce, tomato, onion, sweetcorn, caramelised goat cheese and pine nut vinaigrette)</i>	
Viura Iberian ham croquettes (8 pieces)	€10
Joselito Gran Reserva cured ham 2017	€26
Selection of 'G. Sobrón Martínez' cured Iberian meats	€16
<i>(Traditionally produced in La Rioja)</i>	
Buruaga Arditegia natural Idiazábal cheese	€12
Tudela-grown 'feo' tomato salad	€14
<i>Fresh cheese, Yurrita 00 anchovy fillet and apricot vinaigrette</i>	

MAIN COURSES

Seasonal vegetable cream soup: chilled 'Salmorejo' tomato soup	€10
Viura full hamburger	€15
<i>('La Finca' veal by Miguel Vergara, cheese wedge, caramelised onion, fresh lettuce and tomato)</i>	
Viura full vegetarian burger	€15
Viura sandwich	€12
<i>(Cooked ham, cheese, grilled egg and black truffle tartufata)</i>	
'G. Sobrón Martínez' Iberian cured ham baguette sandwich	€10
<i>Grated tomato and olive oil</i>	
Short loin veal rib-eye steak (200gr)	€20
<i>Pan-fried 'Cristal' red peppers and French fries</i>	
Hake	€16
<i>Wok-sautéed spinach with sesame</i>	
Fresh pasta	€12
<i>Pappardelle with creamy red pesto sauce</i>	

DESSERTS

Home-made natural yoghurt	€5
<i>Honey and ecological muesli</i>	
Bowl of seasonal fruit	€6
Chocolate coulant	€6
<i>With coffee ice cream</i>	
Carrot Cake	€6
Sacher Cake	€6