



To share

Jamón Ibérico

Served with tomato compote and toasts



32,50 €

Anchoas de Santoña "00"

Anchovies from Santoña "00" with tomato and chilli peppers



26,50 €

Rabas de calamar fritas

Deep fried calamari served with citrus ali-oli



19,00 €

Gildas de Donosti (ud.)

Tradicional Donosti brochette of anchovy, green pepper and olive



5,50 €

Croquetas caseras de jamón ibérico (6 uds.)

Homemade croquettes of Jamón Iberico and chips (6uds.)



18,00 €

Zamburiñas a la plancha (6 uds.)

Seared baby scallops with ajilimojili and wakame seaweed (6 uds.)



25,50 €

Tabla de quesos artesanos

Assortment of Spanish cheeses, quince and nuts (Payoyo, Idiazábal, Manchego, Picón de Tresviso, Tetilla, Mahón)



28,00 €

Starters

Ensalada Café de Oriente

Café de Oriente's salad: Lettuce, chicken, feta cheese, dry onion, crispy bacon, cherry tomato, hard-boiled egg, white asparagus, nuts and house vinaigrette



19,50 €

Ensalada de tomate rosa ecológico

Organic rose tomato salad, arbequina olive oil, slices of tuna and fresh onion



18,50 €

Composición de verduras

Grilled vegetables timbale with caramelized goat cheese, honey vinaigrette and mustard, raisins and walnuts



19,00 €

Crema de calabaza asada

Pumpkin cream soup with chestnut purée and shavings of cured tuna



25,00 €

Alcachofas de Tudela

Artichokes stuffed with cod "au gratin", crispy jamón, sautéed green beans and garlic emulsion



24,00 €

Cangrejo de concha blanda (1 ud.)

Soft shell crab, fried and served with a light ali-oli (unit)



12,00 €

Ragout de setas

Wild mushroom ragout, poached organic egg and truffle oil



25,00 €

Huevos camperos rotos

Fried organic egg, french fries and jamon iberico



18,50 €



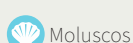
Altramuces



Gluten



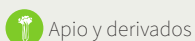
Sésamo



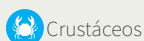
Moluscos



Soja y derivados



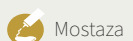
Apio y derivados



Crustáceos



Huevos



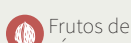
Mostaza



Sulfitos + 10%



Cacahuetes



Frutos de cáscara



Leche



Pescado



Fish

Lomo de merluza de pintxo 35,00 €

Poached hake in a garlic&parsley sauce “salsa verde” served with clams



Lomo de merluza de pintxo 35,00 €

Grilled hake served with vegetables



Lomo de merluza de pintxo 35,00 €

Fried hake served with bell peppers



Arroz meloso de gamba roja 32,00 €

Creamy rice of red shrimp, shellfish and fish from the Cantabric sea



Lubina a la sal 34,00 €

Wild rockfish in sea rock salt, peas cream and “ramallo” seaweed



Salmón Wellington 32,00 €

Wild salmon “Wellington Style”, champagne sauce, romesco and carrot parmentier



Meats

Arroz meloso de rabo de toro 30,00 €

Creamy rice of oxtail, seasonal vegetables and its sauce



Lomo de vaca madurada (330 gr.s) 36,00 €

Grilled old cow striploin served with French fries and peppers
 -Sauces to choose: Cheese, Port wine or Mustard



Magret de pato asado 32,00 €

Roasted duck breast “magret”, apple compote and red fruit sauce, yuca and sweet potato chips



Jarrete de cordero 34,00 €

Braised lamb shank in its own sauce over “puntalette” with raisins and mint



Bread, appetizer and petit fours 2,00 €
 (p.p.)





Desserts

Torrija típica Café de Oriente (10min)

9,50 €

Café de Oriente's typical french toast with toffee, pepper glass and vanilla ice cream



Nuestra mousse de limón

8,50 €

Lemon mousse Alaska style with a fruit cake



Mousse de chocolate

8,50 €

Chocolate mousse, red velvet cake and orange cookie



Canutillos rellenos

9,50 €

Puff pastry corn stuffed with cream in calvados aroma, fried mint and tofe



Perlas de tapioca

8,00 €

Japanese pearls "tapioca" in coconut milk and mango coulis



Sopa de chocolate blanco

8,50 €

White chocolate soup and yogurt served with macerated strawberries, pepper ice cream and sponge cake



Ensalada de frutas naturales

9,50 €

Fresh fruit festival and sorbet

Tartas caseras:

8,20 €

Homemade tarts: carrot, chocolate, apple



Surtido de helados en tulipa

8,40 €

Assorted ice creams



Sorbete de limón

8,50 €

Lemon and sparkling wine sorbet



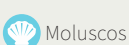
Altramuces



Gluten



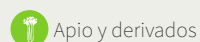
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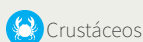
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Soja y derivados



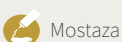
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Crustáceos



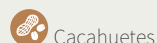
Huevos



Mostaza



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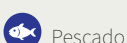
Cacahuets



Frutos de cáscara



Leche



Pescado



Sweet wines

Jerez / Sherry

	<i>Glass</i>	<i>Bottle</i>
LUSTAU Solera East India 75 cl.	4,50 €	34,00 €
LUSTAU Moscatel "Emilín" 75 cl.	4,50 €	34,00 €
LUSTAU Pedro Ximénez "San Emilio" 75 cl.	4,50 €	38,00 €

Tokaji (Hungria)

1413 Édes Szamorodni Furmint, Harslevelu, Moscatell, Oremus 50 cl.	27,00 €
Disznoko 5 Putonios Aszu 2001 Furmint 50 cl.	35,00 €

D.O. jumilla

Luzón Dulce 10 meses barrica Sauvignon Blanc 50 cl.	25,00 €
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Bordeaux - Sauternes (Francia)

Château Violet-Lamothe 2014 Semillon y Sauvignon blanc 37,5 cl.	32,00 €
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D.O. alicante

Casta Diva Cosecha Miel 2013 Moscatel 50 cl.	25,00 €
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VQA Niagara Peninsula (Canada)

Inniskillin Icewine Sparkling Vidal 2005 Riesling 50 cl.	95,00 €
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