



FOREWORD

IBERIAN HAM CROQUETTE	2,90€/U
SWEET POTATO WITH TZATZIKI SAUCE	12,00€
CHICKEN AND VEGETABLE GYOZAS WITH SOY SAUCE	14,00€
SQUID WITH BLACK GARLIC ALI-OLI	14,50€
BOUCHOT MUSSELS WITH TXAKOLÍ VINAIGRETTE	16,00€
IBERIAN HAM PRIME QUALITY	22,00€
INTRODUCTION	
THE DRAMA OF THE MIXED SALAD Salad, cherry tomatoes, pickled onions, bonito belly, and quail eggs.	16,00€
BETWEEN ACTS Grilled lettuce hearts salad with prawns, sun-dried tomatoes, vinaigrette, Getaria anchovies, nuts, and Idiazabal cheese.	17,50€
SIGNATURE CAPRESE SALAD 18,00€ Local tomatoes, buffalo mozzarella, crispy basil, pesto, fresh hints of figs and pistachios.	
CARMESÍ CURTAIN	19,00€
Steak tartare accompanied by Carasatu bread. LAND DUET Scrambled eggs with boletus edulis mushrooms and farm eggs.	16,00€
THE WHITE KINGS Low-temperature candied asparagus, Iberian ham chips, a touch of hollandaise sauce, and toasted almonds.	18,00€
WHISPER OF SHELLS Scallops with green mojo sauce.	19,00€
HAPPY ENDING WITH PARTRIDGE Y TRUFFLE Ravioli with partridge and truffle, served with hazelnut gravy.	22,00€



MAIN SCENES

POT STARS Cheek meat in hunter's sauce.	26,00€
BEEF INTRODUCTION Beef taco on piquillo pepper pesto.	24,00€
LAMP CHEERS Low-temperature lamb on truffled parmentier and red fruit reduction	26,00€
WANDERING COD Traditionally candied cod loin on sautéed vegetables.	24,50€
THE DARK MONOLOGUE OF THE SEA Baby squid in their ink.	24,80€

EPIQGUE

APPLAUSE Cold cheesecake with blueberry and red fruit jam.	7,50€
DISORDER IN THE CLOAKROOM Moist almond cake with coffee cream, mascarpone and cocoa.	7,50€
CHOCOLATE IN THREE ACTS BY J.A – JOSEBA ARGUIÑANO Three-chocolate tartlet-mousse created in exclusively for Victoria Eugenia Bistró.	9,00€
FINAL SHIVER Three scoops of ice cream: dark chocolate, Madagascar vanilla and strawberry. Finished with chocolate syrup and a wafer.	7,00€



- **O** @victoriaeugeniabistro
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We also host private events, special celebrations, and corporate gatherings at our venue. For more information, please consult our team.

We will be delighted to help you plan a tailor-made experience.

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