



MENU

TXANTON

1

D.O. BELLOTA TASTING

THE BASIC RANGE

Jamón Ibérico de Bellota
Lomo Ibérico de Bellota
Chorizo Ibérico de Bellota
Salchichón Iberico de Bellota



795



575

2

JAMÓN BELLOTA TASTING

THE PRIME RANGE

Ibérico Bellota Guijuelo (Salamanca)
Ibérico Bellota Extremadura
Ibérico Bellota Pedroches (Córdoba)
Ibérico Bellota Jabugo (Huelva)



1195



660

3

JAMÓN EXPERIENCE TASTING

THE WHOLE RANGE

Gran Reserva

Ibérico Campo

Ibérico Bellota Guijuelo (Salamanca)

Ibérico Bellota Extremadura

Ibérico Bellota Pedroches (Córdoba)

Ibérico Bellota Jabugo (Huelva)



1395



950



Prices are inclusive of 12% VAT and subject to 10% Service Charge.

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JAMÓN PLATES

80 GRAMS EACH

Master Carver Selection	2695
100% Ibérico Bellota DOP	2195
100% Ibérico Bellota	1995
Ibérico Bellota Castro & González	1695
Ibérico Bellota Extremadura	1695
Ibérico Bellota Belloterra	1695
Ibérico Bellota Sierra de Jabugo	1695
Ibérico Campo	1075
Gran Reserva	595



100% Ibérico Bellota Plate

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

JUST CAVIAR

CAVIAR SERVER



CATA DE CAVIAR

beluga, oscietra imperial, sevruga, kaluga gold and baeri

50 g

8595

CATA DE CAVIAR

a selection of three different caviar

30 g

5995

CRU CAVIAR BELUGA

3-3.3mm grains, gray and marbled in color

Huso Huso sturgeon fish, 23 years

50 g

14995

CALVISIUS ARS ITALICA OSCIETRA IMPERIAL

3-3.3mm grains, medium brown to light grey in color,

Russian Sturgeon fish of 10-14 years

50g

8595

CALVISIUS ARS ITALICA SEVRUGA ROYAL

2.3-2.5mm grains, grey to medium grey in color, Sevruga

Sturgeon fish of 10 years

50g

5995

CRU AMUR KALUGA GOLD

3mm grains, ocher, golden hues and glossy finish in color

Acipenser schrenckii x Huso dauricus sturgeon fish, 9-11 years

50g

6995

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

BAERI

2.7-3mm, gray color with noisette shades

Siberian sturgeon fish, 6-8 years

50g

5995

HOMEMADE BLINIS (5 PCS)

buckwheat, eggs, yeast and evoo

(caviar pre-order required)

250

WITH CAVIAR

SPECIALLY MADE DISHES

TARTAR DE PRESA IBERICA CON BELUGA

caviar, ibérian pork presa, small pickled cucumber and evoo

4495

TARTAR DE GAMBAS CON BELUGA

caviar, shrimp, coconut ajoblanco, lemon and evoo

4995

HUEVOS ROTOS CON BELUGA

caviar, potatoes and fried eggs

3995

MACARRONES CON PULPO Y CAVIAR
penne with jewel of russia vodka sauce, octopus and caviar
2495

BIKINI DE TARTAR DE SALMÓN Y CAVIAR
salmon tartare with caviar sandwich
2495

BRANDADA DE BACALAO CON CAVIAR
cod fish brandade with caviar
2495

ROLLITO DE JAMON DE BELLOTA CON BELUGA
caviar, jamón 100% ibérico de bellota
1795

Prices are inclusive of 12% VAT and subject to 10% Service Charge.



RACIONES DE CONSERVAS PREMIUM

PLATES OF SELECTED SEAFOOD AND VEGGIES IN BRINE CANNED

BY:

La Brújula

el
NAVARRICO
CONSERVAS DESDE 1960



NAVAJAS AL AJILLO
garlic razor clams
1495

HABAS SALTEADAS CON HUEVO FRITO
Y JAMÓN IBÉRICO
sauteed baby broad beans with fried egg and jamón ibérico
1395

CARPACCIO DE PIMIENTOS DEL CRISTAL
cristal pepper carpaccio
1295

MEJILLONES EN ESCABECHE CON
CREMA DE COLIFLOR
escabeche mussels with cauliflower cream
895

ESPÁRRAGOS CALIENTES CON EVOO
ORO DEL DESIERTO Y VINAGRE FORMVM
*warm asparagus with oro del desierto evoo and forum
vinegar*
895

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

RACIONES DE QUESOS Y EMBUTIDOS SELECTOS

PLATES OF SELECTED CHEESES & COLD CUTS



TORTA DEL CASAR

raw sheep's milk, creamy, complex

2295

SUPER TABLA DE QUESOS VARIADOS

selection of 5 cheeses

1495

TABLA DE QUESOS VARIADOS

cheese platter selection

895

TABLA DE MANCHEGO

semi-cured, cured and gran reserva dehesa de los llanos

895



TABLA DE CABRA

ripened paprika, ripened mold and valdeon

895

TABLA DE AZUL

assorted blue cheeses

895

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

CATA DE LOMITO

iberian bellota cured top loin tasting

995

CATA DE LOMO

iberian bellota cured loin tasting

995

CATA DE CHORIZO

iberian bellota chorizo tasting

655

CATA DE SALCHICHÓN

iberian bellota salchichón tasting

655

CATA DEL PAYÉS

payés sausages

495

DADITOS DE BELLOTA

iberian bellota cubes

495

APERITIVILLOS

LITTLE APPETIZERS

CHILI RELLENO

stuffed chili w/ jamón paté, crispy ham and honey

215

PATÉ DE JAMÓN

jamón paté

195

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

ENTRANTES FRÍOS
COLD STARTERS

COJONUDOS DEL NAVARRICO

*white asparagus from Navarra with oro del desierto evoo
and forvm vinegar*

895

CARPACCIO DE PRESA IBÉRICA

acorn-fed iberian pork shoulder steak carpaccio

695

SALMOREJO

cold tomato soup

295

ENSALADAS

ALL OUR SALADS ARE MADE WITH CERTIFIED ORGANIC VEGETABLES

ENSALADA VERDE CON PUERROS DE NAVARRA

green salad with el navarrico premium leeks

1195

ROLLITOS DE JAMÓN RELLENOS

stuffed jamón rollers

<i>bellota</i>	1195
<i>ibérico</i>	755

ENSALADA DE MACARRONES CON ANCHOAS

penne rigate salad with anchovies

895

ENSALADA CON QUESO

cheese salad

695

ENSALADA DE ATÚN EN ESCABECHE

greens with homemade escabeche tuna

655

APOLOGIA DE LA ANCHOA

HOMAGE TO ANCHOVIES

PIMIENTO DE PIQUILLO CONFITADO CON ANCHOAS

confited piquillo pepper with codesa anchovies

2195

HOMEMADE GILDAS

codesa anchovy, pickles and olive

1595

HUMMUS CON ANCHOAS

hummus dish with codesa anchovies

1495

ENSALADA CON ANCHOAS

green salad with codesa anchovies

1495

PLATO DE ANCHOAS EN SAL ROSA DE
HIMALAYA

codesa anchovies in himalayan pink salt

1495

PLATO DE ANCHOAS SERIE LIMITADA

codesa anchovies limited series plate

1295



ESCALIBADA CON ANCHOAS

grilled vegetables with codesa anchovies

875

CREMA DE ANCHOAS

anchovy cream

195

CUCHARA CALIENTE

HOT SOUPS

SOPA DE PESCADO 775

squid, shrimp and fish soup

NEW

POCHAS CON VERDURAS 695

resh haricot, vegetables, chicken stock

LENTEJAS DE LA ABUELA 675

lentils with chorizo, morcilla, pork belly and iberian ham

LENTEJAS VEGETARIANAS 495

vegetarian lentils

SOPA DE AJO 355

garlic soup



RACIONES

TAPAS FOR SHARING

CALLOS 995

stewed ox tripe, beef trotter, chorizo and morcilla

NEW

ALCACHOFAS CON GAMBAS Y HUEVO POCHADO 995

artichokes, shrimps, poached egg

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

HUEVOS ROTOS CON JAMÓN

fried eggs in evoo with jamón

bellota 995

ibérico 745

gran reserva 595



CHORIZO PICANTE A LA BRASA 655

spicy chorizo

REBOZADITOS DE CAVALLERIA NOVA 635

mahon cheese bites coated in batter

ARROZ CREMOSO CON FRUTOS DE MAR 595

seafood creamy rice

PISTO VEGETARIANO 425

vegetarian pisto



COOKED IN JOSPER CHARCOAL OVEN

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

TORTILLA ESPAÑOLA

potato omelet

for sharing w/ truffle	1995		
for sharing w/ iberian shavings	795	for sharing	695
single w/ iberian shavings	595	single	495

CROQUETAS

ibérico croquettes 395

octopus croquettes 395

PASTA

ARTISANAL PASTA BY RUSTICELLA D'ABRUZZIO

NEW

LINGUINE CON SALMÓN Y HUEVAS
DE MARUCA 1695

linguine with salted ling roe and salmon

NEW

RIGATONI CON GORGONZOLA
Y PRESA IBÉRICA 1395

rigatoni, gorgonzola with 100% iberian shoulder steak

PESCADO Y MARISCO

FISH & SEAFOOD

CARABINEROS ask

Spanish big red shrimps



PULPO A LA BRASA 1795

roasted octopus with mashed potatoes

NEW

BACALAO A LA ROMANA 1395

battered premium cod fish with vizcaina sauce

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

TUNA VENTRESCA 895
bilbaina wild yellow fin tuna belly

TXIPIRONES RELLENOS 895
stuffed baby squid in ink sauce with rice

BOCADITOS DE PESCADO 795
deepfried coated fish with garlic mayo

GAMBAS AL AJILLO 785
garlic shrimps

CARNES MEATS

   *TXULETÓN DE RUBIA GALLEGA 7795
prime bone-in ribeye 1 kg approx. Dry aged, 30 days.



   CHULETA DE T-BONE 6995
*prime sirloin and tenderloin with T-shaped bone.
Dry aged, 30 days.*

 COOKED IN JOSPER CHARCOAL OVEN

Prices are inclusive of 12% VAT and subject to 10% Service Charge.



* PARRILLADA DE VACA 6995

assorted prime cuts from cow 1 kg approx.

Dry aged, 30 days.



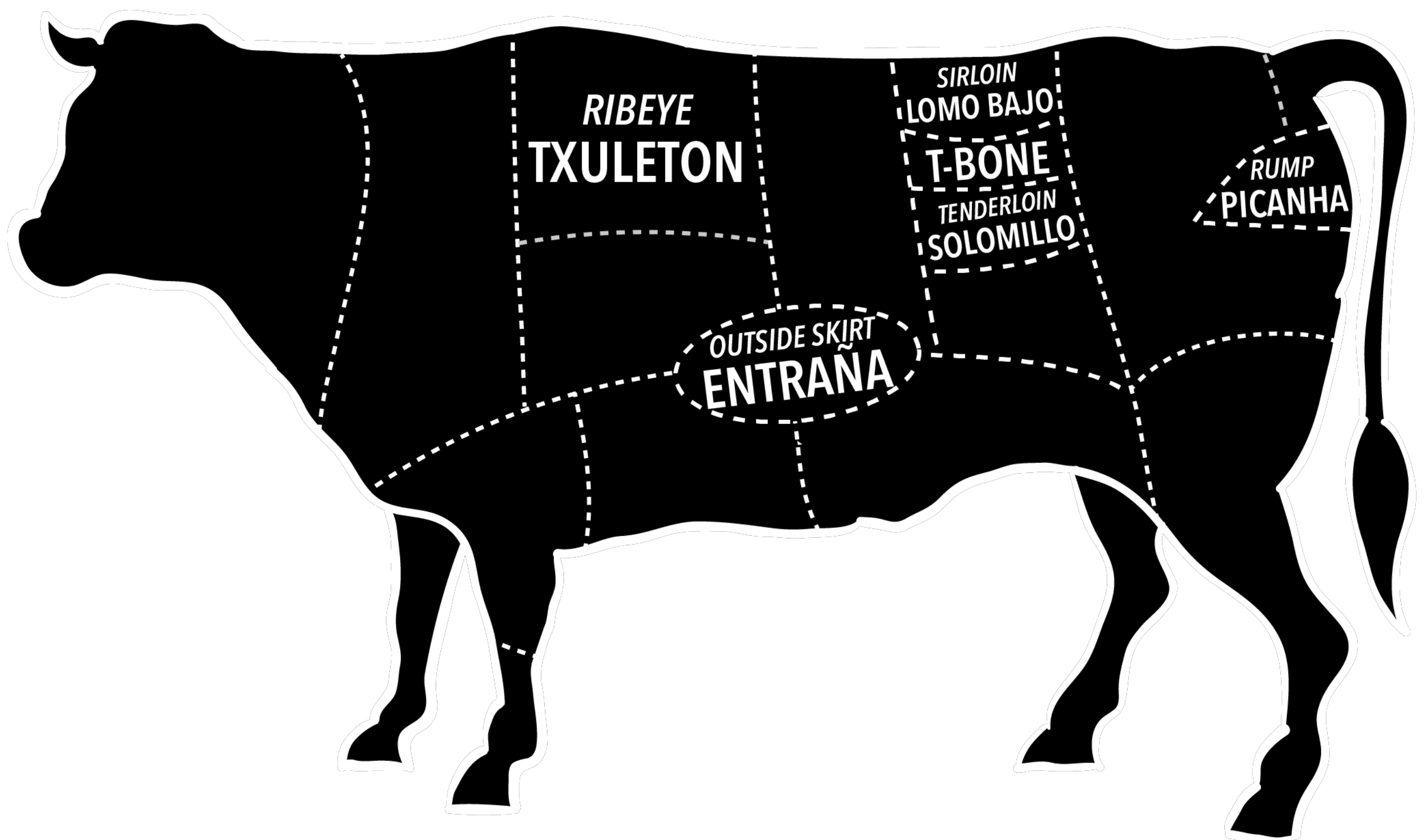
* LOMO BAJO DE VACA 6300

Spanish prime bone-in sirloin 1 kg approx. Dry aged, 30 days.



* LOMO BAJO DE VACA SIN HUESO 6300

prime boneless sirloin 1 kg approx. Dry aged, 30 days.



SOLOMILLO DE VACA 1895

beef tenderloin. Dry aged, 30 days



HAMBURGUESA DE LOMO

BAJO Y PRESA 1695

prime boneless sirloin mixed with iberian pork shoulder loin

CARRILLADAS DE VACA EN SU JUGO 1395

*beef cheeks with evoo, garlic, rosemary
and white wine sauce*

RABO DE TORO 1295

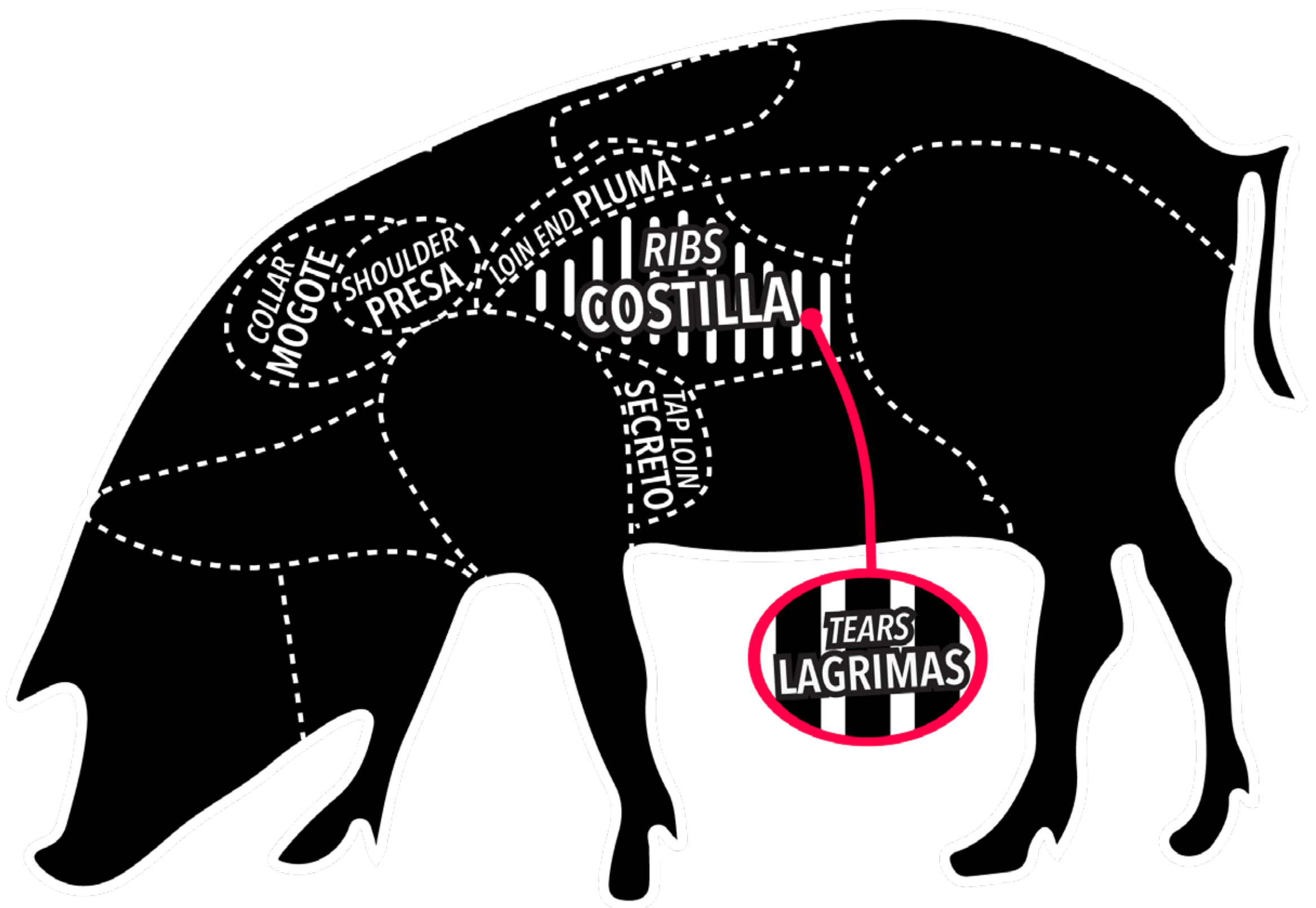
ox tail with red wine sauce



*PARRILLADA DE CERDO

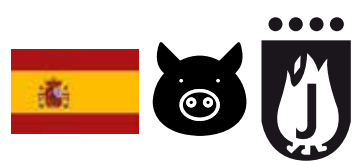
IBÉRICO DE BELLOTA 7995

assorted prime cuts from acorn-fed iberian pork 1.2 kg approx.



*PRESA IBÉRICA DE BELLOTA ask

acorn-fed 100% iberian pork shoulder loin



*PLUMA IBÉRICA DE BELLOTA 4695

acorn-fed 100% iberian pork feather loin ½ kilo approx.



*SECRETO IBÉRICO DE BELLOTA 3995

acorn-fed 100% iberian pork secreto ½ kilo approx.



*PRE-ORDER ONLY / ASK FOR INFO

COOKED IN JOSPER CHARCOAL OVEN

Prices are inclusive of 12% VAT and subject to 10% Service Charge.



COSTILLAS DE CERDO IBÉRICO 1795

iberian pork ribs



*COCHINILLO 1795

baby suckling pig



*CORDERO LECHAL ASADO 12795

roasted ¼ Spanish suckling lamb

COSTILLAS DE CORDERO 5995

New Zealand lamb ribs and mashed potato with celery

BOCADILLOS CALENTITOS

NEW

HOT CHAPATA SANDWICHES

PEPITO DE TERNERA 995

breaded US tenderloin beef - green pepper

DE LOMO ADOBADO DE CERDO IBÉRICO 795

marinated iberian pork - lettuce - mahón cheese - tomato



*PRE-ORDER ONLY / ASK FOR INFO

COOKED IN JOSPER CHARCOAL OVEN

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

DE CHORIZO PICANTE 795
Spanish spicy chorizo - salmorejo

MOGOTE IBÉRICO 795
iberico "mogote"

PAN Y ACEITES

ARTISAN BREADS WITH GARLIC, TOMATO & EXTRA VIRGIN OLIVE OIL

SELECT FROM THE FOLLOWING:

LA CATA DE LOS TRES OLIVOS
a tasting of 3 extra virgin olive oils
750

KNOLIVE EPICURE
freshly cut grass, hints of apple and white pepper
635

TORELLÓ ARBEQUINA Y SABATERA
citric, white pepper, green fruit and balsamic herbs
615

NEUS PRIORAT NATUR OLIVE OIL
sweetness of banana, apple tomato and nuts
575

AUBOCASSA ARBEQUINA
banana, green almonds with citric notes from Mallorca
535

ORO DEL DESIERTO COUPAGE

*freshly cut grass, tomato, green olive, hints of citrus
and dried fruits*

575

ORO DEL DESIERTO ARBEQUINA

soft & pleasant with vegetal sensation from Almería

495

ORO DEL DESIERTO PICUAL

fresh grass aroma, olives leaf & ficus plant from Almería

495

ORO DEL DESIERTO LECHÍN DE GRANADA

fruity, green olives, spicy end from Almería

495

ORO DEL DESIERTO HOJIBLANCA

intense fruity, tomato, apple & banana from Almería

495



POSTRES

DESSERTS

TARTA DE MANZANA CON HELADO DE VAINILLA

*apple cake with vanilla ice cream
(requires 20-minute preparation)*

390

PASTEL DE CHOCOLATE CALIENTE

hot chocolate cake

295



LOS HELADOS DEL CHEF

Txanton homemade assorted ice creams

<i>Original flavors</i>	leche merengada	295
	cheese	280
	torello evoo	280
	tinta fina red wine	280
	chocolate	280

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

CREMA DE QUESO

*cream cheese with px wine, raisins and tempranillo
cookie*

295

TARTA DE QUESO

Txanton homemade cheesecake

295

CREMA CATALANA

Spanish crème brulee with moscovita cookie

195

TOCINO DE CIELO

heavenly custard made of egg yolks and sugar

195

CERVEZA Y AGUA

BEER & WATER

ANTIPODES STILL / SPARKLING 1L 555

ANTIPODES STILL / SPARKLING 500 ML 395

ESTRELLA GALICIA 330 ML 250

ESTRELLA GALICIA 0.0 (No Alcohol) 250 ML 250

ENGKANTO HAZY IPA 250 ML 255

ENGKANTO LAGER 250 ML 200

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

BOCADILLOS FRIOS

COLD CHAPATA SANDWICHES

SERVED WITH FRIES OR SALAD

ANCHOAS CON TOMATE 1095

JAMÓN IBÉRICO BELLOTA 1295

LOMITO IBÉRICO BELLOTA 1295

LOMO IBÉRICO BELLOTA 895

MEJILLONES CON MAYONESA 995

JAMÓN IBÉRICO DE CAMPO 830

CHORIZO IBÉRICO BELLOTA 575

SALCHICHÓN IBÉRICO BELLOTA 575

