“The good messmates newspaper”

embarcadero

N 43º 19’ 59” O 3º 0’ 43”

Las Arenas, Getxo

WELCOME TO THE EMBARCADERO

Is the perfect place to board in a gastronomic journey with high quality products and an exquisite kitchen

MENU

TO SHARE OR NOT TO SHARE...

Finest Iberian cured ham from Extremadura	23,00€
Iberian cured pork loin from Extremadura	19,00€
Grilled or boiled white prawns from Huelva	24,00€
Grilled or boiled tiger langoustine from Huelva (6 uts)	20,00€
Onion leaves in tempura with foie gras and Moscatel sauce	18,00€
Cod coulant "ajoarriero" style with prawns	18,00€
Creamy rice with Bay of Biscay Lobster (2 pax)	20,00€*
Stir fried wokfresh vegetables with small Norway lobster	17,00€
Fish and shellfish traditional soup	16,00€
Roasted octopus leg with potatoes	23,50€
Embarcadero fried starters, squid in batter, croquettes, prawns and vegetables	18,00€
Seasonal wild mushrooms with foie gras mousse and crispy egg	19,00€
Lobster salad with mangos and avocados	26,00€
Octopus carpaccio with salad and violet potato vinaigrette	16,00€
Homemade Mi-cuit foie on figs sponge cake	18,50€
Terrine of rockfish and shrimps with anchovies	15,00€

* Serving

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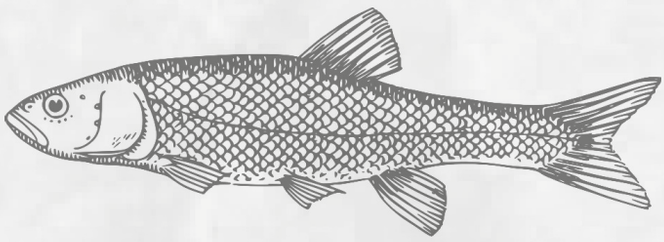
MENU

IN THE MOOD FOR FISH?

Cod cooked in three styles (PilPil, Vizcaina, Club Ranero)	23,00€
Hake loin with Green sauce, clams and asparagus	24,00€
Red tuna “tataki” with corn crust, sesame and seaweed salad	24,00€
Stewed squid in its own ink sauce with wild rice	24,00€
Fish of the day	(Price according to market)

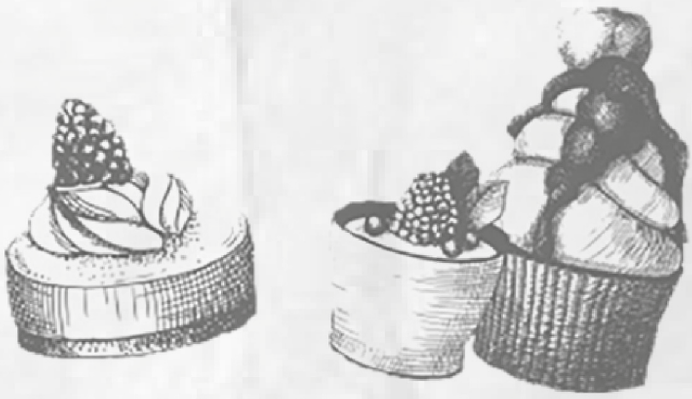


OR MAYBE MEAT?

Grilled acorn-fed Iberian “long and narrow” cut of meat with peaches cream and figs sauce	23,00€
Roasted rack of lamb from Castile Rosemary scented	24,00€
Grilled sirloin with crystallized red peppers and potatoes	24,00€
Finest beef steak with potatoes and pepperrs	40€/Kg

DESSERTS

WHAT ABOUT A DESSERT?



We offer you our homemade delicious desserts menu.

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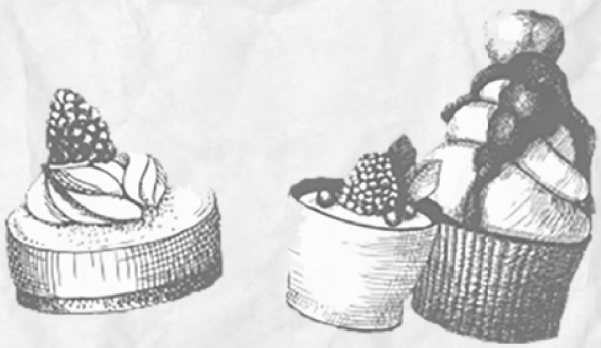
~ DESSERTS ~

Sweet desserts by Embarcadero

Homemade curd with sheep milk and honey	6,00€
Brulee cream with vanilla, chocolate and strawberry ice cream	6,50€
Idiazabal cheesecake with blueberry cream and raspberry sorbet	6,50€
Rice pudding mousse with cinnamon and caramel ice cream	6,50€
Chocolate coolant with hazelnut ice cream	7,00€
Caramel coated french toast with vanilla ice cream	7,00€
Homemade milkshakes (chocolate, strawberry, yogurt)	7,50€
Assorted ice creams and sorbets	6,00€



VINOS

CAVAS

Parxet	18,00€
Juve Camps	27,00€

CHAMPAGNES

3/8 Mumm Cordon Rouge Brut	18,00€
Mumm Cordon Rouge Brut	36,00€
Mumm Rosé	49,00€
Taittinger Brut Réserve	52,00€
Möet Chandon Brut Imperial	58,00€

VINOS ROSADOS

D.O. Navarra

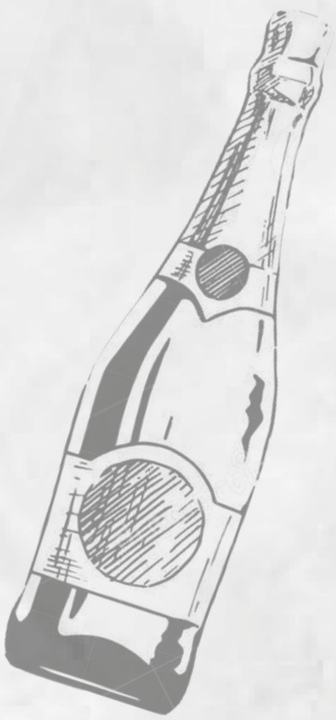
Bodegas Julián Chivite 14,00€

Gran Feudo Rosado

Lambrusco

Bodegas Gavioli (Italia) 15,00€

Lambrusco dell´Emilia



VINOS

VINOS BLANCOS

País Vasco Txakolí

Mikel Astobiza 15,50€

Itsasmendi 18,50€

Itsasmendi Nº7 23,00€

D.O. Bierzo

Godello Baloiro 18,50€

D.O. Rioja

Bodegas Cune

Monopole 15,00€

D.O. Rías Baixas

Pazo Pondal 19,50€

D.O. Rueda

Bodegas Dos Victorias (Nava del Rey)

Jose Pariente Verdejo 17,00€

Jose Pariente Sauvignon Blanc 21,00€

Bodegas Marqués Riscal

Marqués Riscal Verdejo 22,00€

Bodegas Finca La Fuente

Finca La Fuente Verdejo 16,00€

VINOS

VINOS TINTOS

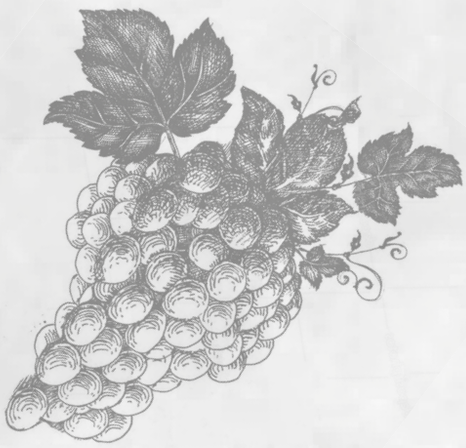
D.O. Rioja

Bodegas Cune

Cune 1/2 Crianza	11,00€
Cune 1/2 Reserva	15,00€
Cune Crianza	18,00€
Cune Reserva	26,50€
Imperial Reserva	37,50€

Bodegas Rioja Alta

Viña Ardanza 1/2 Reserva	18,00€
Viña Alberdi Crianza	23,00€
Viña Arana Reserva	28,00€
Viña Ardanza Reserva	32,00€



Bodegas Marqués Riscal

Marqués Riscal Reserva	30,00€

Bodegas Marqués de Vargas

Marqués de Vargas Reserva	30,00€

D.O. Rioja Alavesa

Viña Salceda Crianza	15,00€

VINOS

VINOS TINTOS

Bodegas Roda

Roda Reserva	41,00€
Sela	23,00€

Bodegas Remelluri

Remelluri Reserva	26,00€

Bodegas Luis Alegre

Luis Alegre Crianza	19,00€
Luis Alegre Selección Especial	31,00€

Bodegas Sierra Cantabria

Sierra Cantabria Crianza	19,50€
Sierra Cantabria Reserva	28,50€
Sierra Cantabria Cuvée	31,00€

D.O. Ribera de Duero

Bodegas Hacienda Monasterio

Hacienda Monasterio Crianza	43,00€
Hacienda Monasterio Reserva	55,50€

Bodegas Emilio Moro

Cepa 21	28,00€

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TASTING MENU

House aperitif

Octopus carpaccio salad with violet potato vinaigrette

Layers of spring onions in tempura with foie gras and muscatel candy

Cod coulant with “ajoarriero" sauce and prawns

Red tuna “tataki” with corn crispy crust and sesame seaweed salad

Grilled sirloin with crystallized peppers and potatoes

Crème Brule vanilla scented with chocolate cake and strawberry ice cream

Price: 58 Euros (VAT included) Drinks not included

Price: 67 Euros (VAT included) with House Wines

(Rioja Salceda Vintage, Verdejo Finca la Fuente, Txakoli Txabarri ,
Cava Parxet Brut)