



SUA
III

SUA, in Basque, fire.

Fire, element of creation, enlightenment,
destruction, purification and
transformation.

Under the power of fire, quality raw
materials are transformed and engulf
is with smoked aromas and authentic
flavours.

STARTERS

	Half		
PVP €	Board		
26,00	10,50	Ibearian ham of bellota	
19,50	5,20	Assortment of iberian cold cuts and national cheeses OD	
18,85	5,00	Cured iberian loin of bellota	
17,50	4,20	Assortment of spanish cheeses with OD	
14,25 included		Fresh salad Sua-style with white wine vinaigrette	 
16,00	3,20	Mendavia asparagus, green salad and truffle mayonnaise	   
12,00 included		Ecological tomato salad, tender chive and Macho vinegar vinaigrette	
16,00	3,20	Camper chicken salad, orange mayonnaise and herbs from our harvest	   
12,00 included		Piquillo pepper of Navarra, confit our style	
11,20 included		Grilled cheese with Piquillo cream, tomato and rosemary homemade compote	 
14,10 included		Seasonal vegetables grilled with extra virgin olive oil	
13,20 included		"Huevos rotos" (fried broken eggs) with Iberian ham	
19,90 included		Grilled goat cheese salad, pickled cucumber cream and nuts	     
19,95	5,20	Tuna tartar with avocado, lima, soya and mustard	    
19,00	5,20	Anchovies of the Cantabrian Sea	 
14,00 included		Baby squid grilled with ali-oli black	    
19,00	5,20	Roasted grilled octopus, potatoes and pickled piparra	  

Half
PVP € Board

17,50	4,20	Beef carpaccio with ecological virgin olive oil, Idiazabal cheese and green leaves	 
10,80	included	Iberian ham croquettes with Piquillo mayonnaise	     
9,50	included	Wrinkled potatoes and mojós	  
s/m	included	Our special spoon dish*	
11,20	included	Extra grilled "Chistorra" sausage	 

MAIN DISHES

		Served with seasoned lettuce and Sua potatoes	  
28,00	7,20	Terrine of Roast suckling pig traditional style	
22,10	included	Beef tenderloin sauteed with sherry	
17,00	included	Breaded codfish with red pepper charcoal grilled	  

GRILLED FISH

		Served with sauteed vegetables and baking potatoes	
22,85	includeg	Roasted sea bass loin	
28,00	7,20	Cod Sua style	
D/M	D/M	Fresh fish of the day	

* Ask the Maître

GRILLED MEATS

	Half Board	Served with seasoned lettuce and Sua potatoes	  
34,00	14,30	Beef rib steak maturity greater than 30 days (min 2 persons) P/P	
21,25 included		Iberian secret (Iberian pork filet)	
27,00	7,20	Ribeye	
19,10 included		Chicken cooked at low temperature and ended in Grill	
31,00	13,30	Suckling lamb shoulder baked with its juice	 
26,10	6,20	Beef Tenderloin	
29,50	9,20	Grilled baby veal chop	

RICES

19,20	3,20	Mixed paella (Beef and fish) (min 2 persons) P/P	  
28,50	7,20	Soupy rice of ruby-red king prawns (min 2 persons) P/P	     

TRIMMINGS

3,50	3,50	Canary homemade fried potatoes	
3,50	3,50	Seasonal sauteed vegetables	
2,50	2,50	Fresh green pepper sauce	  

2,65 included Bread and olive oil



OUR SPECIALTIES

PVP €	Half Board		
		Served with mixed lettuce and Sua potatoes	
34,00	14,30	Beef rib steak maturity greater than 30 days (min 2 persons) P/P	
19,00	5,20	Anchovies of the Cantabrian Sea	
28,00	7,20	Cod Sua style	
12,00	included	Piquillo pepper of Navarra, confit our style	
16,00	3,20	Mendavia asparagus, green salad and truffle mayonnaise	
27,00	7,20	Ribeye	
28,50	7,20	Soupy rice of ruby-red king prawns (min 2 persons) P/P	

DESSERTS

PVP €	Half Board		
7,95	included	Apple pie and vanilla ice cream	
7,95	included	Lemon sorbet with sparkling lime	
7,95	included	Seasonal fruit gratin with sabayon and raspberry cream	
8,50	included	Brownie with whisky cream	
8,50	included	Roasted pineapple with aged rum sauce and vanilla ice cream	
2,95	included	Selection of homemade Ice-creams (per ball)*	

* Ask the Maitre

Prices in euros - 7%Tax included

Con la media pensión usted puede elegir un primer plato, un plato principal entre carnes, pescado o arroz y un postre.

With the half board, you can choose one first courses, one main courses between meat or fish or rice and one dessert.

Seguendo el Reglamento Europeo CE 1169/2011 sobre el correcto etiquetado de alérgenos alimentarios, les ofrecemos la siguiente guía para que conozcan de manera sencilla los iconos correspondientes a cada alergia.

Este establecimiento no puede garantizar la ausencia de trazas de otros alérgenos no contenidos como ingredientes del plato, por lo que si usted es alérgico o intolerante a algún ingrediente, le rogamos contacte con nuestro personal de sala para mayor información.

Gracias

According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy.

Our establishment can not guarantee the total absence of any allergen traces not discribed as ingredients of ours dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurants staff for more detailed information.

Thank you



Contiene Sulfito / Contains Sulfate



Contiene Cacahuètes - Frutos de Cáscara
Contains Peanut - Nuts



Contiene Gluten / Contains Gluten



Contiene Huevos / Contains Egg



Contiene Frutos Secos / Contains Dried Fruits



Contiene Soja - Semillas de Sésamo
Contains Soya - Sesame Seeds



Contiene Pescado / Contains Fish



Contiene Mariscos - Crustáceos - Moluscos
Contains Seafood - Crustaceans - Shellfish



Contiene Leche / Contains Milk



Contiene Mostaza / Contains Mustard



Contiene Apio - Altramuces
Contains Celery - Lupins

Los aceites utilizados son de oliva, girasol y grasa 100% vegetal.

The oils used are olive, sunflower and 100 % vegetable fat.