

CASA OZAMA

MENU 1

STARTERS*:

Premium tomatoes with chives,
piparras and tuna belly

Croquettes with cured meat from León and Ibarra piparras

Russian salad with prawns

Artichoke with yolk, Casalba bacon and fried capers

TO FINISH:

Iberian pork with whiskey sauce, mashed potatoes
and Padrón peppers

DESSERT:

Chocolate ingot
with salted caramel ice-cream



*For 4 people.

Unlimited drinks.

Soft drinks, water, beer, tinto de verano, red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated and will end once dessert is served.

Menu subject to change.

CASA OZAMA

MENU 2

STARTERS*:

Almadraba red tuna tartare, avocado and iceberg lettuce

Seasoned potatoes with frigate tuna

Croquettes with garlic shrimp

Lettuce heart on the grill with avocado sauce,
chicken and parmesano

TO FINISH:

Iberian pork on the grill with potato mille-feuille

DESSERT:

Vanilla soufflé
with coffee ice-cream and chocolate sauce



*For 4 people.

Unlimited drinks.

Soft drinks, water, beer, tinto de verano, red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated and will end once dessert is served.

Menu subject to change.

CASA OZAMA

MENU 3A

STARTERS*:

100% acorn-fed Iberian ham from “Quarentena”

Sliced manchego cheese

Beef sirloin tartare cut with a knife

Fried squid from Isla Cristina with aioli

TO FINISH:

Aged beef steak with mashed potatoes

DESSERT:

Lemons (lemon cream,
meringue and basil)



*For 4 people.

Unlimited drinks.

Soft drinks, water, beer, tinto de verano, red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated and will end once dessert is served.

Menu subject to change.

CASA OZAMA

MENU 3B

STARTERS*:

100% acorn-fed Iberian ham from “Quarentena”

Sliced manchego cheese

Beef sirloin tartare cut with a knife

Fried squid from Isla Cristina with aioli

TO FINISH:

Turbot from Guetaria with “bilbaína” sauce

DESSERT:

Lemons (lemon cream,
meringue and basil)



*For 4 people.

Unlimited drinks.

Soft drinks, water, beer, tinto de verano, red or white wine (ask for options by the glass).

Unlimited drinks will start once everybody is seated and will end once dessert is served.

Menu subject to change.

CASA OZAMA

VEGETARIAN MENU

STARTERS:

Premium tomatoes
with chives and piparras

Eggplant saam with avocado and iceberg lettuce

White asparagus with mayo (2 units)

Artichoke with yolk and fried capres

TO FINISH:

Grilled eggplant with romesco,
peanuts and fresh herbs

DESSERT:

Tapioca pudding
with mango sorbet



Unlimited drinks.

Soft drinks, water, beer, tinto de verano, red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated and will end once dessert is served.

Menu subject to change.

CASA OZAMA

VEGAN MENU

STARTERS:

Premium tomatoes with chives and piparras

Eggplant saam with avocado and iceberg lettuce

White asparagus with extra virgin olive oil (2 units)

Sweet potato hummus, pumpkin seeds and croutons

TO FINISH:

Grilled eggplant with romesco,
peanuts and fresh herbs

DESSERT:

Tapioca pudding
with mango sorbet



Unlimited drinks.

Soft drinks, water, beer, tinto de verano, red or white wine (ask for options by the glass).
Unlimited drinks will start once everybody is seated and will end once dessert is served.

Menu subject to change.