

The restaurant is AVAILABLE
for special events, private parties or meetings

TOTAL OR PARTIAL exclusive use of the restaurant

SPECIAL MENUS for groups

COCKTAIL BAR service

– Please feel free to ask us about our conditions –

OPENING HOURS

Open from Monday to Sunday

PINTXOS BAR

From 11.00 h to 00.30 h

RESTAURANT

From 13.00 h to 16.00 h

(Saturdays and Sundays until 17.00 h)

and from 19.00 h to 00.00 h

iRATI
TAVERNA BASCA

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@gruposagardi      #IRATTavernaBasca

iRATI
TAVERNA BASCA

25 años
a fuego lento

a member of  EUSKADI
gastronomika

STARTERS

- "Bonito" belly and anchovy fillets from Getaria . . . 16 €
Red tuna tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra 19 €
Prawn³ carpaccio with jus 24 €
- "Rubia gallega" matured beef **ham** PREMIUM. 14 €
 Charcoal- roasted **paté** de campagne from Ibai . . . 12 €
- Traditional grilled "**txistorra**" (Basque sausage) from Orio . 8 €
 Iberian ham **croquettes** 12 €
 Grilled "**morcilla**" (black pudding) from Biscay 11 €

Our **house-made bread** with sourdough starter fermented for 48 hours. . . 2,20 €

SALADS

- Lettuce** with spring onions from the vegetable gardens of Hernani . . . 4 € (½ portion) . 7 €
 Idiazabal **cheese**, spinach and walnuts 9 €



All our vegetables are ecologically farmed in our own gardens

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements

Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving

SEASONAL PRODUCTS

"New" Tolosa **black beans** with garnish . . 22 €
 —straight from the Goikoetxe "Caserío", Hernialde—

Fresh hand-peeled "piquillo" **peppers** grilled over a wood 16 €

Grilled **artichokes** from the gardens of Tudela free-range acorn-fed iberian ham 16 €

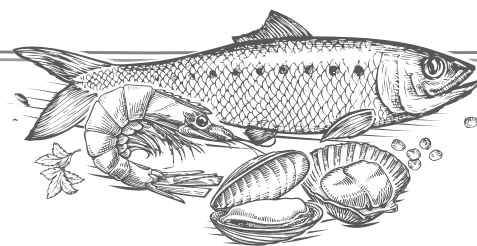
Mix **vegetable** from the gardens of Tudela —cardoon, borage, artichoke and swiss chard— . 17 €

FROM OUR BASQUE GRILL

FISH

Hake loin from Pasaia with clams 26 €
Codfish 26 €

Red tuna from the almadraba of Barbate with "zurrukutuna". 26 €



Straight from Basque ports, no intermediaries. From the fishing boat to our grill

Ask us about the catch of the day

Hake "cogote" (recommended for 2) 60 €
Monkfish 8 € / 100g

Turbot 9 € / 100g
Sea bream 12 € / 100g

MEAT

Ipparalde **duck** magret with cider apples. . 18 €
 Farmhouse **pork** ribs 19 €

Beef sweetbreads with roasted tomatoes . . 28 €
Matured beef tenderloin with "crystal" peppers 28 €

TXULETON

At IRATI we prepare the "txuleton" that the grills of Basque barbecues have perfected over the course of many years. We choose our meat from the best herds available using cows, starting from at least six years old, insuring that all of our beef is at the height of its flavour. Upon contact with the oak wood-fired grill, this incre-

dible tasting meat comes to life with its uniquely clean and distinctive flavours from the land, milk and grass all shining through. The palate never tires of the spectacular taste of our sublime aged beef, you won't be able to get enough. In short, it is an honest, natural, top quality product.

Imanol Jaca, SAGARDI'S Butcher / Txogitxu

Matured beef 6 € / 100g

Portion per person approx 24 €

GRANDMA'S home cooking

- Donostia style **seafood** soup 16 €
 "Roxario" ciderhouse style **codfish** omelette 14 €
 Fresh **anchovy** omelette 12 €
 Steamed **clams** in green sauce 18 €
 Donostia style "**txangurro**" (crab stew) 24 €
 Fresh **anchovies** of the day "bermeana" style 15 €
 Pan-fried **codfish** in the style of Zapiain ciderhouse . 21 €
Hake breaded and fried 24 €
"Txipirones" (baby squid) in their ink 26 €
 Beef **steak tartare** 18 €
"Callos y morros" (tripe and snout) Rioja style . . . 18 €
 "Manitas de cordero" braised suckling
lamb trotters in Biscay sauce 22 €
Mature oxtail stewed Rioja Alavesa style 24 €

SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani 4 € (½ portion) . . 7 €
 Fresh hand-peeled "piquillo" **peppers** grilled over a wood 16 €
 Sagardi-style **potato** wedges 6,50 €

VEGETARIAN DISHES

Ask our chef

FOR THE "TXIKIS" OR LITTLE ONES

Ask our staff about our menus for kids

FOR GROUPS

Ask our staff about our menus for groups

All prices include VAT