



TABERNA IRUNA

OUR SPECIALITIES

Croquettes of:

Iberic ham, Squid in its ink, Blue cheese, Boletus (mushroom) and truffle, Garlic prawns (unit.).....	1.80
Tigres (Spicy stuffed mussel) (unit).....	1.80
Russian salad.....	7.50
Fish & crab paté.....	9.00
Dressed salad with goat cheese, walnuts and apple.....	15.50
Tuna fish (or Salmon) Tartar with avocado.....	18.50
Papas bravas (Spicy potatoes).....	6.80
Spanish style eggs "estrellados" and chips, with either Iberic ham, or spicy sausage, or local tuna.....	15.50
Crispy ox tail meatballs with puree potatoes.....	16.50

PAELLA:

Vegetable paella.....	16.50
Black paella (Squid in its ink and prawns).....	18.50
Boletus (wild mushroom) and Iberian pork.....	19.00
Ours paellas are for a minimum of 2 people and the price is per person	

TAPAS AND TO SHARE

Toast with cured ham and tomato.....	8.50
Toast with anchovies and tomato.....	8.50
Iberic ham.....	19.50
Cheese platter.....	14.50
4 Falafels with yogurt sauce.....	6.00
Gazpacho.....	6.50
Old-fashioned canarian Tomato salad.....	8.50
Mixed salad "Taberna".....	8.50
Cold roasted peppers & anchovy salad.....	13.50
Timbal. Avocado & salmon mixed salad.....	13.50
Vegetable soup.....	6.50
Pimientos del Padrón (fried small green peppers).....	8.80
Grilled Oyster Mushrooms.....	9.50
Crispy King prawns.....	9.80
Spicy Burgos black pudding.....	8.50
Sausage from Navarra (Northern Spain).....	8.50
Chorizo cooked in cider.....	6.50
Snails in tomato sauce with ham & spicy chorizo.....	11.00
Scrambled eggs with Boletus (mushrooms) and truffle.....	14.50

FISH (CAN BE SHARED)

Fried baby squid.....	14.50
Scallop "au gratin".....	8.50
Peppers stuffed with cod, served with prawn sauce.....	15.50
Grilled King prawns.....	16.00
Battered marinated dogfish.....	12.50
Cod "a bras".....	16.50
Small squid in black ink sauce with rice.....	18.00
Tuna. Ask for available options.....	18.50
Local fish.....	Ask for information

MEAT (CAN BE SHARED)

Chicken wings.....	9.80
Ecological Northern Spain hamburger with chips.....	14.50
Chicken Fingers.....	9.80
Tripes in spicy sauce.....	11.00
Iberian pork "Pluma".....	22.00
Beef stew "San Fermin" style.....	16.00
Beef escallops.....	14.00
Beef escallops with blue cheese sauce.....	16.80
Iberian pork cheeks with puree potatoes.....	19.50
Braised Oxtail.....	20.00

OUR AWARD-WINNING CACHOPOS OF MEAT AND FISH (SHOULD BE SHARED)

Trout Cachopo filled with truffle, Iberian ham and Navarra sheep's cheese (World Finalist 2025 in the fish category).....(by weight) 100grms.	8.50
Cachopo "Cordon bleu" (Ask for more info. Price per kilo).....	39.50
(Canary Islands Champion and Spain finalist 2024)	
Beef Cachopo filled with creamy Iberian ham and cheese sauce.....Kg	39.50
(Canary Islands Champion and Spain finalist 2025)	

DESSERTS (YOU CAN REFUSE TO SHARE)

Goxua	6.50
Cheesecake "La viña".....	6.00
Black chocolate Coulant with ice cream	6.00
Cold white chocolate soup with Mojito ice cream.....	6.50
Platter of Basque cheeses, with quince, raisins & walnuts	13.00

IGIC (tax) 7 % included