

GRONX ZURRIOLA

GRONX Zurriola is a project committed to eco-sustainability, where guests can enjoy a gastronomic proposal based on Basque tradition combined with innovative cooking techniques.

Eco-design has been present since its conception, with a clear commitment to sustainability in three key areas:
Products, Processes and People.

In the words of the creators and owners of the project, Ibon Leunda and Aitziber Jauregi:

“We are committed to a purchasing policy based on seasonal and local products, seeking producers who respect the environment. We use innovative machinery and technology that offer low energy consumption, a reduced environmental footprint, and internal processes aimed at creating a positive social impact. We are committed to our team, to conscious hospitality, and of course to our customers, offering a gastronomic experience in a healthy environment.”

OUR IDENTITY

A. Goya Cárnicas (Tolosa)
Aroa Artesanos de la Tierra (Getaria)
Blasenea Botanika Gastronomika (Zarautz)
Ekotalo (Alkiza)
Euskal Txerri Maskarada (Lekunberri)
Euskaber Eggs (Zaldibia)
Katxiña Txakolina (Orio)
Kaiku Dairy Products (Farmhouses of Gipuzkoa)
Despacho de Pan Bakery (Donostia)
Joseba Arguiñano Pastry Shop (Zarautz)
Aldanondo Cheeses (Idiazabal)
R. Zabala Cider (Aduna)
Zabala Coffee (Tolosa)



TO START...

GRONX GILDA with Bidasoa rainbow trout	4,90 €
“Amona Marijo” Ham Croquettes “Maskarada” (8 pcs.)	18,00 €
ROBUCHON PRAWNS (6 pcs.)	19,00 €
SQUID STRIPS “Amona Agurne” style	19,00 €
EKOTALOS (3 pcs.): assorted mushrooms, king prawns and “Maskarada” txistorra	22,00 €
COD BRANDADE BITES (8 pcs.)	19,00 €

**WINE PAIRING: KATXINA TXAKOLINA / ORIOL ROSSEL CAVA
PERFECT TO AWAKEN THE APPETITE.**

TO SHARE...

Maskarada, Lekunberriko Txerriak” Ham	29,00 €
PRAWN AND SPIDER CRAB POTATO SALAD	28,00 €
LOBSTER TARTARE with almond and mint	30,00 €
LUMAGORRI CHICKEN SALAD with IDIAZABAL cheese	24,00 €
TOMATO SALAD with tuna belly	24,00 €
TOMATO SALAD with avocado and lime (VEG)	22,00 €
SAUTÉED MUSHROOMS on potato parmentier with 63° egg	26,00 €
ROASTED AUBERGINE on chickpea hummus with hollandaise sauce	24,00 €
ROASTED AUBERGINE with vegetables and almonds (VEG)	24,00 €
GRILLED OCTOPUS on potato parmentier	37,00 €

**WINE PAIRING: FINCA RESALSO (RIBERA DEL DUERO) OR WHITE PULPO (GODELLO
OR ALBARIÑO)
PERFECT FOR CLEANSING THE PALATE BETWEEN DIFFERENT FLAVORS.**

PASTA AND RICE...

“Maskarada” RIGATONI ALLA KARBONARA	25,00 €
PREMIUM A.GOYA BEEF CHOP RAVIOLI	25,00 €
MUSHROOM RISOTTO with foie gras	30,00 €
BLACK RICE with squid in its ink and king prawns	30,00 €
VEGETABLE AND MUSHROOM RICE (VEG)	26,00 €

**WINE PAIRING: CASTILLO DE MOJARDÍN, BERMEJO LANZAROTE OR ARNEGUI CRIANZA
A PAIRING THAT SEEKS VOLUME AND HARMONY WITHOUT OVERSHADOWING THE
MAIN INGREDIENTS.**

FROM THE SEA...

BAKED MONKFISH with baked potatoes and Orio-style sauce (2 people)	65,00 €
COD LOIN with baked potatoes and sautéed vegetables	30,00 €
GRILLED SQUID in its ink with baked potatoes	30,00 €
BAKED SALMON with baked potatoes and sautéed vegetables	26,00 €

**WINE PAIRING: MUGA FERMENTED IN OAK BARRELS, ENATE 234, LURRETIKO OR MARTÍN CÓDAX
FULL-BODIED AND FRESH WHITE WINES, PERFECT FOR ENHANCING THE DELICACY OF FISH DISHES.**

FROM THE LAND...

12-HOUR SLOW-COOKED PORK RIBS with homemade fries and lettuce salad	30,00 €
GRONX MILANESE with IDIAZABAL cheese, homemade fries and lettuce salad	30,00 €
BEEF CHEEKS IN SAUCE with homemade fries and lettuce salad	30,00 €
IRATI BURGER premium A.GOYA entrecôte beef, IRATI cheese, caramelized onion and Maskarada bacon EXTRAS: fried egg +€2.50 / hollandaise sauce +€2.50	18,00 €
GOURMET BURGER premium A.GOYA entrecôte beef, grilled foie gras, caramelized onion and hollandaise sauce	24,00 €
PREMIUM ENTRECÔTE (approx. 400g) A. GOYA with homemade fries and lettuce salad	37,00 €
PREMIUM AGED BEEF TXULETA A.GOYA with homemade fries and lettuce salad	76,00 €/Kg

**WINE PAIRING: MUGA CRIANZA, PAGO DE CARRAOVEJAS 2023, SAN ROMÁN 2023
A SELECTION WITH CHARACTER AND STRENGTH, IDEAL FOR INTENSE DISHES.**

SIDE DISHES...

Homemade fries : 10.00€ / Farmhouse lettuce salad with onion: €10.00€
Sautéed vegetables: 16.00€ / Navarra piquillo peppers: 16.00€

JA ARGUIÑANO / TRITICUM BREAD ROLL: 1,60€
TRITICUM GLUTEN-FREE BREAD: 4€

DESSERTS...

TIRAMISU (finished at the table)	10,00 €
BAKED CHEESECAKE	10,00 €
UPSIDE-DOWN APPLE PIE	10,00 €
BAKED TORRIJA with “Casa Eceiza” vanilla ice cream and pastry cream foam	10,00 €
72% CHOCOLATE COULANT with “Casa Eceiza” hazelnut ice cream	10,00 €
CASA ECEIZA ICE CREAMS (2 scoops): vanilla, chocolate, hazelnut	8,00 €
BAKED NUTELLA COOKIE with vanilla ice cream	10,00 €
MANDARIN SORBET with VODKA	8,00 €

SPECIAL COFFEES...

AFFOGATO: espresso with vanilla ice cream	8,00 €
IRISH COFFEE	8,50 €
SCOTTISH COFFEE	8,50 €

SWEET WINES...

SETÚBAL MOSCATE	4,00 €
PX PEDRO XIMÉNEZ	5,00 €
FINO LA GUITA	3,30 €



All prices include 10% VAT