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)

GRONX
GURE NORTASUNA

TO START...

GRONX GILDA with Bidasoa rainbow trout	5,50 €
“Amona Marijo” Ham Croquettes “Maskarada” (8 pcs.)	18,90 €
ROBUCHON PRAWNS (6 pcs.)	19,90 €
SQUID STRIPS “Amona Agurne” style	19,90 €
EKOTALOS (3 pcs.): assorted mushrooms, king prawns and “Maskarada” txistorra	22,90 €
COD BRANDADE BITES (8 pcs.)	19,90 €

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

TO SHARE...

Maskarada, Lekunberriko Txerriak” Ham	30,00 €
PRAWN AND SPIDER CRAB POTATO SALAD	29,00 €
WARM AUTUMN SALAD with rice noodles and peanuts (VEG)	24,00 €
SAUTÉED MUSHROOMS on potato parmentier with 63° egg	26,00 €
ROASTED AUBERGINE with hummus and 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...

“HANGOVER” RIGATONI with beef ragù and Idiazabal cheese	28,00 €
PREMIUM STEAK RAVIOLI A. Goya, 4 pcs	25,00 €
WILD MUSHROOM RISOTTO with foie gras	32,00 €
BLACK RICE with begihaundi squid and king prawn in its own ink	32,00 €
RICE NOODLE WOK with vegetables and mushrooms (VEG & GF)	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)	69,00 €
COD LOIN with potato parmentier and sautéed vegetables	32,00 €
HOOK-CAUGHT HAKE IN TEMPURA with Pelayo-style sauce	30,00 €
BAKED SALMON with baked potatoes and sautéed vegetables	28,00 €

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	32,00 €
BEEF CHEEKS IN SAUCE with mashed potato parmentier	30,00 €
IRATI BURGER with french fries premium A.GOYA entrecôte beef, IRATI cheese, caramelized onion and Maskarada bacon EXTRAS: fried egg +€2.50 / hollandaise sauce +€2.50	19,00 €
GOURMET BURGER with french fries premium A.GOYA entrecôte beef, grilled foie gras, caramelized onion and hollandaise sauce	25,00 €
PREMIUM ENTRECÔTE (approx. 400g) A. GOYA with homemade fries and lettuce salad	38,00 €
PREMIUM AGED BEEF TXULETA A.GOYA with homemade fries and lettuce salad	79,00 €/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 : 8.00€ / Farmhouse lettuce salad with onion: €10.00€
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 €
CHEESECAKE CREAM WITH RED BERRIES (GF)	8,50 €
MANDARIN SORBET with VODKA	8,00 €
CHOCOLATE MOUSSE WITH RED BERRIES (VEG)	8,50 €

SPECIAL COFFEES...

IRISH COFFEE	10,00 €
SCOTTISH COFFEE	10,00 €

SWEET WINES...

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

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All prices include 10% VAT