



# Restaurants 2011

Vitoria-Gasteiz and Araba/Álava

Group menus

## alava

Incoming  
Business Association  
Meetings and Tourism

# A

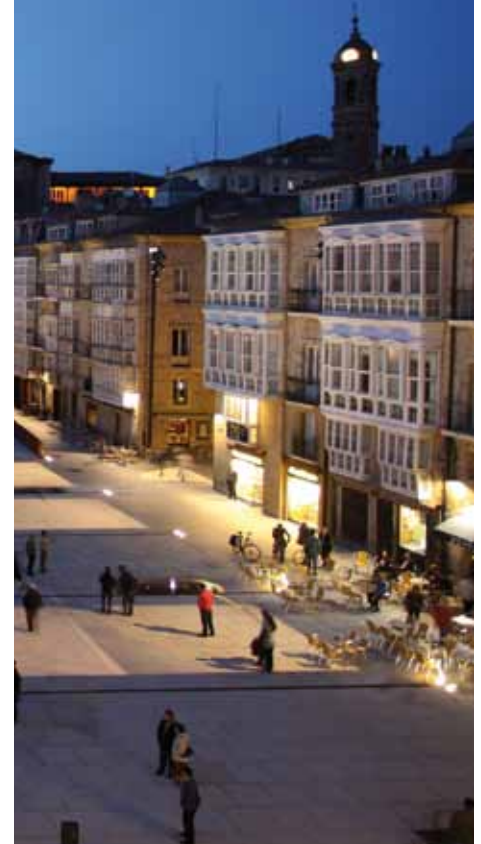
lava Incoming is the not-for-profit business association that with the collaboration of the Álava Regional Council, Basque Government, Vitoria-Gasteiz Town Hall and the Álava Chamber of Commerce and Industry, aims to promote and encourage Vitoria-Gasteiz and Álava as tourist destinations in general and especially as a venue for holding all kinds of events and meetings.

Alava Incoming provides free, transparent assessment for all entities interested in organising activities in Álava and offers them individual, personalised information that will guarantee the success of their programmes.

**85 firms...**



Contact Alava Incoming for your next event in Álava !



# Member firms

## ACCOMMODATIONS

\*\*\*\*\*

- Gran Hotel Lakua
- Hotel Marqués de Riscal

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- Parador de Argómaniz
- Hotel Boulevard
- Hotel NH Canciller Ayala
- Hotel Silken Ciudad de Vitoria
- Barceló Hotel Gasteiz
- Hotel Wine Oil Spa Villa de Laguardia
- Hotel Viura

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- Hotel AC General Alava by Marriot
- Hotel Gobeo Park / Duque de Wellington
- Hotel Hospedería de los Parajes
- Hotel Villa de Álbalos
- Hotel Holiday Inn Express Vitoria

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- Hotel Restaurante Cosme Palacio
- Hotel Haritz – Ondo
- Hotel Marixa
- Hotel Palacio de Samaniego
- Hotel Eguren Ugarte
- Hotel los Arcos de Quejana
- Hotel Pachico
- La Casa de los Arquillos
- Apartamentos San Fermín
- Apartamentos Irenaz
- La Cabaña Rural en Paúl
- Caserío Iruaritz
- Albergue Bernedo / Kulturbide

## MEETINGS AND EVENTS

### Events Organisers and Consultancies

- Akimu Proyectos Turísticos
- Beinke Turismo, Cultura y Comunicación
- Creatibe
- Egunbide Congresos
- Fideliza. Grupo Xabide
- Noski Consulting Tour
- Prismaglobal
- TISA Congresos

### Events and Meetings Centres

- Centro Comercial El Boulevard
- Las Caballerizas
- Parque Tecnológico de Álava

### Audiovisual Material

- Instalaciones Reg

### Photography

- Quintas Fotógrafos

## LEISURE AND CULTURE

### Tourist Guides / Conference Hostesses

- Artea Turismo y Cultura
- Iparnature servicios turísticos y culturales
- Nosco servicios turísticos y de ocio
- Thabuca servicios enoturísticos
- Tura Kultur Abentura

### Cultural Research and Dissemination

- arkeodoc Gestión cultural y artística
- Investigación y Difusión Chapiel

### Active Tourism

- Sobrón Centro Multiaventura

### Air Activities

- Alavaenglobo
- Aeroclub de Vitoria Heraclio Alfaro

### Spa

- Wine Oil Spa Villa de Laguardia

### Golf Course

- Izki campo de Golf

## WINE TOURISM

### Wineries in Rioja Alavesa

- Arabarte
- El Fabulista
- Bodegas Campillo / Bodegas Faustino
- Heredad Ugarte
- Izadi
- Loli Casado
- Torre de Oña
- Valdelana
- Viña Real
- Ysios

### Txakoli Alavés

- Txakoli Denominación de Origen

### Wine Shops

- martin's bodega
- Unión de Cosecheros de Rioja Alavesa

### Wine tasting Course

- Catavinum

## TRANSPORT

### Coach Firms

- Alegría Autocares
- Viajes Bidasoa

### Car Hire with Driver

- Alqualava
- Sercolux

## GASTRONOMY

### Restaurants

- Arkupe
- Conde de Alava
- Cube
- Mesón Erausquyn
- Asador Matxete
- Olárizu
- Portalón
- Xixilu

### Catering

- Altair Abadía catering – Centro Temático del Vino 'Villa Lucía'

### Culinary Hall

- Escuela de Hostelería Diocesanas – Mendizorrotza

### Bakeries

- Artepan panadería y pastelería
- Sosoaga pastelería

## LANGUAGE TOURISM

### Spanish Language Academy

- Zador Escuela de Español

# location restaurants

## reference points

- a** Plaza de España
- b** Plaza de la Virgen Blanca
- c** Parque de La Florida
- d** New Cathedral
- e** Santa María Cathedral
- f** Álava Regional Council
- g** Europa Congress and Exhibition Hall
- h** FECC Railway Station (RENFE)
- i** Bus Station



## 1 ARKUPE //

Mateo Moraza, 13  
01001 Vitoria-Gasteiz (Araba/Álava)  
T\_945 230 080  
Traditional Basque cuisine, grilled meats  
and fish in season  
Capacity: 90 pax  
Open Mondays to Sundays

## 2 CONDE DE ÁLAVA //

Cruz Blanca, 8  
01012 Vitoria-Gasteiz (Araba/Álava)  
T\_945 225 040  
Traditional cuisine  
Capacity: 200 pax  
Closed Sunday evenings and Mondays

## 3 CUBE //

Francia, 24  
01002 Vitoria-Gasteiz (Araba/Álava)  
T\_/Fax\_945 203 728  
Avant-garde cuisine  
Capacity: 60 pax  
Closed Sunday evenings to Wednesdays  
(except reservations)

## 4 MESÓN ERAUSQUYN //

Arrabal 22  
01240 Alegria-Dulantzi (Araba/Álava)  
T\_945 420 039  
Traditional cuisine  
Capacity: 90 pax  
Closed Sunday evenings to Thursdays (except  
reservations for parties of more than 5 people)

## 5 ASADOR MATXETE //

Plaza del Matxete, 4-5  
01001 Vitoria-Gasteiz (Araba/Álava)  
T\_945 131 821  
Traditional cuisine, nouvelle Basque cuisine,  
grilled meat and fish  
Capacity: 80 pax  
Closed Sunday evenings and Mondays

## 6 OLÁRIZU //

Beato Tomás de Zumárraga, 54  
01009 Vitoria-Gasteiz (Araba/Álava)  
T\_945 217 500  
Traditional and modern cuisine  
Capacity: 270 pax  
Closed Mondays

## 7 EL PORTALÓN //

Correría, 151  
01001 Vitoria-Gasteiz (Araba/Álava)  
T\_945 142 755  
Traditional Basque cuisine, grilled meat and  
fish in season  
Capacity: 200 pax  
Closed Sunday evenings and December 25

## 8 XIXILU //

Plaza América, 2  
01005 Vitoria-Gasteiz (Araba/Álava)  
T\_945 230 068  
Tapas, assorted dishes and seasonal products  
Capacity: 80 pax  
Closed open Mondays to Sundays

# ARKUPE

//// Mateo Moraza, 13 //// 01001 Vitoria-Gasteiz (Araba/Álava) //// T\_ 945 230 080 //// Fax\_ 945 145 467 ////  
//// oficina@restaurantearkupe.com //// www.restaurantearkupe.com //////////////////////////////////////



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// ARKUPE restaurant



## menu Arkupe €59 + VAT

### //Starters

- Acorn-fed Iberian ham and loin of pork
- Lobster salad
- Grilled Dublin bay prawns
- Wild asparagus puff pastry
- Crunchy king prawn and vegetable rolls

### //Fish

- 1/2 baked monkfish with a garlic sauce base and pan-fried potato rounds

### //Meat

- 1/2 charcoal-grilled sirloin steak in a Port sauce

### //Dessert

- Apple pie with toffee ice cream

### //Wines

- Rioja Alavesa Crianza

### //Coffee

## menu Arquillos €45 + VAT

### //Starters

- Acorn-fed Iberian loin of pork
- Codfish carpaccio with anchovy ice cream
- Charcoal-grilled octopus
- Croquettes Arkupe style
- Blood sausage rolls with cream of Idiazábal cheese

### //Fish

- 1/2 portion baby squid in a potato torte with mussel sauce

### //Meat

- 1/2 portion charcoal-grilled rib-eye ox steak

### //Dessert

- Yogurt ice cream with red fruit tea and apple jelly

### //Wines

- Rioja Alavesa Crianza

### //Coffee

## menu Celedón €39.50 + VAT

### //Starters

- Duck carpaccio with powdered maize
- Marinated salmon wedge with shallots
- Stir-fried vegetables in soy sauce
- Croquettes Arkupe-style

### //Choice of second course

- Crusted hake in squid sauce
- Iberian pork cheeks à la Rioja Alavesa

### //Dessert

- Caramelised hazelnut cake with hot chocolate sauce

### //Wines

- Rioja Alavesa

### //Coffee

8% VAT will be applied to the menu prices //////////////////////////////////////

# CONDE DE ÁLAVA

//// Cruz Blanca, 8 //// 01012 Vitoria-Gasteiz (Araba/Álava) ////  
//// T\_945 225 040 //// Fax\_945 227 176 //// condealava@gmail.com //////////////////////////////////////

## menu 1 €41.80 + VAT

### //Starters

- Selection of Iberian cured meats, pâté de foie gras, prawn, king prawn cocktails and avocados
- Scallop, grilled clams and grilled prawns

### //Choice of second course

- Hake's nape, baked turbot, hake in shellfish sauce, baked sea bass, baby squid in ink, oxtail, roast lamb, rib-eye steak or sirloin steak

### //Dessert

- Homemade pastries

//Rioja wines, water, cava, coffee and liqueurs

## menu 2 €35.20 + VAT

### //Starters

- Ham and loin of pork, smoked salmon cornet, 1/2 fiddler crab, prawn, 2 king prawns and ventresca salad
- Scrambled eggs with garlic and prawns, monkfish-stuffed peppers and grilled prawns

### //Choice of second course

- Roast lamb, rib-eye steak, sirloin steak, baked hake's nape, hake in shellfish sauce or baked turbot

### //Dessert

- Homemade pastries

//Rioja wines, water, cava, coffee and liqueurs



## menu 3 €36.80 + VAT

### //Starters

- Ham and loin of pork, pudding and pâté and 2 king prawns
- Scrambled eggs with garlic and prawns and wild mushroom-stuffed courgette

### //Second course

- Hake in shellfish sauce

### //Choice of third course

- Roast lamb, sirloin steak delights or oxtail

### //Dessert

- Homemade pastries

//Rioja wines, water, cava, coffee and liqueurs

## menu 4 €34 + VAT

### //Starters

- Ham and loin of pork, 1/2 fiddler crab, prawn, 2 king prawns, pudding and pâté, lettuce heart and endive salad with salmon and anchovies
- Foie gras-stuffed aubergines, scrambled eggs with wild mushrooms and king prawns and stuffed peppers

### //Choice of second course

- Sirloin steak, rib-eye steak, oxtail, hake's neck, hake à la Txakoli white wine or baked sea bass

### //Dessert

- Homemade pastries

//Rioja wines, water, cava, coffee and liqueurs



## menu 5 €31 + VAT

### //Starters

- Ham and loin of pork, pudding and pâté, asparagus, lettuce hearts and endive with smoked salmon
- Scrambled eggs with wild mushrooms and king prawns, leek rolls and monkfish-stuffed peppers

### //Choice of second course

- Hake à la Txakoli white wine, cava salmon delights, sirloin steak, lamb, oxtail or hake in shellfish sauce

### //Dessert

- Puff pastry with cream and ice cream

//Rioja wines, water, coffee and liqueurs

## menu 6 €29.90 + VAT

### //Starters

- Ham and loin of pork, pudding and pâté and seafood salad
- Scrambled eggs with garlic, stuffed greens and stuffed peppers

### //Choice of second course

- Sirloin steak, lamb, oxtail, hake in shellfish sauce, hake's nape, hake à la Txakoli white wine or baked sea bass

### //Dessert

- Ice cream cake with chocolate

//Rioja wines, water, coffee and liqueurs

## menu 7 €27.40 + VAT

### //Starters

- Ham and loin of pork, pudding and pâté, lettuce heart and endive salad with salmon and anchovies
- Scrambled eggs with garlic, stuffed greens and stuffed peppers

### //Choice of second course

- Oxtail, rib-eye steak, sirloin steak, salmon in cava, squid in ink or baked sea bass

### //Dessert

- Ice cream cake with chocolate

//Rioja wines, water and coffee

8% VAT will be applied to the menu prices //////////////////////////////////////



# CUBE

//// Francia, 24 //// 01002 Vitoria-Gasteiz (Araba/Álava) //// T\_/Fax\_945 203 728 ////  
//// cube@cubearium.com //// www.cubearium.com



// CUBE restaurant



## menu 1 €39 + VAT

- Game carpaccio with soy and pistachio
- Creamy rice with Iberian cured ham and mushrooms
- Grilled baby squid with stir-fried vegetables
- Iberian pork fillet with aubergines and Pedro Ximénez sherry
- Chocolate soufflé

## menu 2 €43 + VAT

- Codfish salad
- Mushroom lasagne and summer vegetable medley à la Genovese
- Baked sea bass
- Ox wedges with sautéed vegetables
- Chocolate brownie with violet ice cream

## menu 3 €49 + VAT

- Cheek salad
- Foie gras brûlée, goat cheese and green apple
- Baked hake
- Free-range chicken confit with mushrooms
- Coconut flan

**CUBE** extends its culinary offer with its:

### Tasting menu

This menu changes every week and varies according to seasonal products.

### Prix fixe menu

Mondays to Fridays. The menu consists in a choice of 3 starters, choice of 3 second courses, dessert and young Rioja Alavesa wine.

### Tapas menu

A wide-ranging tapas menu served as of 7:00 p.m. in the cafeteria.

### Terrace

When weather permits, Cube offers its guests the chance to enjoy one of the city's most spectacular terraces, given its location and setting, furnishings and decor and of course, musical ambiance. This space offers many possibilities, from the prix fixe menu, tapas and dining room dishes to a glass of fine spirits in a peerless setting.



All menus are served with Marqués de Vitoria crianza wine, Gran Feudo Navarra rosé, white or red Marqués de Vitoria wine and water.

8% VAT will be applied to all menu prices

# ERAUSQUYNN

//// Arrabal, 22 //// 01240 Alegría-Dulantzi (Araba/Álava) //// T\_945 420 039 ////

//// erausquyn@gmail.com //// www.erausquyn.com //////////////////////////////////////



Specialising in ecological,  
slow food.  
Boasting the 'km 0' insignia.

## Prix fixe menu €11 (VAT included)

### //Aperitif

#### //Choice of starters

- Alavesa pinto beans
- Spaghetti with Cabrales cheese and wild mushroom sauce
- Russian salad
- Fish soup

#### //Choice of main dish

- Cordon bleu pork cutlet with chips
- Grilled skirt steak
- Grouper with hollandaise sauce
- Scrambled eggs with asparagus

#### //Choice of dessert

- Rice pudding
- Truffle cake
- Curd junket
- Yoghurt
- Fruit
- Ice cream

//Wine, water, bread and coffee.  
Other beverages extra.

## weekend menu €25 (VAT included)

### //Starters

- Blood sausage croquette with tomato syrup
- Fish soup

### //Choice of second course

- Codfish-stuffed peppers and wild mushrooms in Uizcaino sauce
- Vegetable and ham-stuffed fillet of paupiette with cream of ecological Heredia potatoes and wild mushroom sauce

### //Dessert

- Cheese flan
- Intxaursaltsa (nut pudding)

//Young Rioja Alavesa wine, water, bread and coffee.  
Other beverages extra.

## tasting menu €38 (VAT included)

### //Starters

- Homemade foie gras with sweet pear sauce
- Crunchy mushrooms with green salad

### //Second course

- Baked sea bass with winter vegetables
- Iberian pork belly with puréed potatoes and mushroom sauce

### //Dessert

- Sweet baked apple juice with egg yolk custard, pineapple ravioli and a touch of cider

//Water, coffee and bread. Other beverages extra.



The prix fixe and weekend menus are examples and vary according to seasonal products.

8% de VAT will be applied to all menu prices //////////////////////////////////////

// ERAUSQUYNN restaurant



# MATXETE ASADOR

//// Plaza del Matxete, 4-5 //// 01001 Vitoria-Gasteiz (Araba/Álava) //// T\_945 131 821 ////  
//// Fax\_945 149 385 //// rmatxete@hotmail.com //// www.matxete.com //////////////////////////////////////

## menu 1 €35.50 + VAT

### //Starters

- Potato salad with mussels and sherry vinaigrette
- Fresh anchovies with piquillo peppers and sautéed vegetables
- Fried baby squid
- Scrambled eggs with mushrooms

### //Choice of second course

- Fresh squid / sea bass
- Cheeks / cutlets / rib-eye steak

### //Assortment of homemade desserts

### //Beverages

- 1/2 bottle of wine per person and coffee

## menu 2 €39.50 + VAT

### //Starters

- Potato salad with mussels and sherry vinaigrette
- Fresh anchovies with piquillo peppers and sautéed vegetables
- Fried baby squid
- Scrambled eggs with mushrooms
- Terrine de foie gras

### //Choice of second course

- Sea bass / turbot / fresh squid
- Sirloin steak / rib-eye steak / cheeks / T-bone steak

### //Assortment of homemade desserts

### //Beverages

- 1/2 bottle of wine per person and coffee

## menu 3 €44 + VAT

### //Starters

- Warm codfish salad with summer vegetable medley à pil-pil
- Selection of Iberian cured meats
- Terrine of foie gras or scrambled eggs with mushrooms
- Octopus or fried baby squid
- Grilled prawns or grilled clams

### //Choice of second course

- Sea bass / turbot / monkfish / cod confit
- Sirloin steak with foie gras / sirloin steak / fresh foie gras / charcoal-grilled T-bone steak

### //Assortment of homemade desserts

### //Beverages

- 1/2 bottle of wine per person and coffee



8% VAT will be applied to all menu prices //////////////////////////////////////

// asador MATXETE



# OLÁRIZU



//// Beato Tomás de Zumárraga, 54 //// 01009 Vitoria-Gasteiz (Araba/Álava) //// T\_945 217 500 ////  
//// Fax\_945 243 982 //// olarizu@olarizu.com //// www.olarizu.com //////////////////////////////////////



// OLÁRIZU restaurant



## menu Olárizu €58.50 + VAT

### //Starters

- Acorn-fed Iberian cured meat sampler\*
- Caramelised foie gras with mango sauce\*
- Warm monkfish and king prawn salad with truffle vinaigrette and beans\*
- Dxtail stew puff pastry with potatoes and peppers in their own juice

### //Second course

- 1/2 portion of baked turbot à pil-pil and mushrooms\*
- Yuzú sorbet (house invitation)
- 1/2 portion of grilled sirloin steak with foie gras sauce\*

### //Dessert

- Assorted desserts



All menus are served with white, rosé or Rioja crianza wine. Coffee is also included.

\*Celiac friendly.

8% VAT will be applied to all menu prices //////////////////////////////////////

## menu 1 €31.50 +VAT

### //Starters

- Iberian cured ham on toast with tomato compote
- Marinated warm Iberian pork fillet salad with dried fruits and pear cubes\*
- Mushroom and ham pâté with almond sauce\*
- Baked king prawns scented with lemon\*

### //Choice of second courses

- Hake with creamed onions
- Baked cod with summer vegetable medley and black olive vinaigrette\*
- Loín of monkfish in a light garlic sauce with fried baby beans\*
- Grilled sirloin steak with trimmings and an assortment of sauces\*
- Duck confit in a raspberry sauce and applesauce\*
- Beef cheeks in red wine with boletus mushroom and potato pastry\*

### //Dessert

- Homemade goxua (Basque cream) with chocolate garnish and caramel ice cream

## menu 3 €39.50 +VAT

### //Starters

- Iberian cured ham\*
- Foie gras crisp in a red wine and fruit reduction\*
- Individual strips of codfish confit salad with roasted peppers and mussel vinaigrette\*
- Aubergine lasagne with wild mushrooms, prawns and shellfish sauce

### //Choice of second course

- Half portion of grilled hake with summer vegetable medley and black olive vinaigrette\*
- Half portion of sirloin steak with trimmings and Idiazábal cheese salad

### //Dessert

- Chocolate brownie with cream ice cream and hot chocolate sauce

## menu 2 €34.50 +VAT

### //Starters

- Iberian cured ham\*
- Foie gras crisp in a red wine and fruit reduction\*
- Ravioli salad with pesto and parmesan cheese
- Scallop au gratin Olárizu style
- Cuttlefish and courgette brochette with aioli

### //Choice of second course

- Hake with creamed onions
- Baked cod with summer vegetable medley and black olive vinaigrette
- Loín of monkfish in a light garlic sauce with fried baby beans\*
- Grilled sirloin steak with trimmings and an assortment of sauces\*
- Duck confit with raspberry sauce and applesauce\*
- Beef cheeks in red wine with boletus mushroom and potato pastry\*

### //Dessert

- Strawberry soup with yogurt ice cream

## menu 4 €47.50 +VAT

### //Starters

- Iberian ham\*
- Homemade foie gras crisp on raisin nut toast\*
- Warm octopus salad with vanilla potatoes and paprika caramel\*
- Goat cheese on toast mi-cuit with vegetables and a Pedro Ximénez sherry reduction
- Clams à la marinière

### //Choice of second course

- Hake with creamed onions
- Baked cod with summer vegetable medley and black olive vinaigrette
- Loín of monkfish with light garlic sauce and fried baby beans\*
- Grilled sirloin steak with trimmings and an assortment of sauces\*
- Duck confit with raspberry sauce and applesauce\*
- Beef cheeks in red wine with potato pastry and boletus mushrooms\*

### //Dessert

- Semi-cold lemon yogurt and ecological blueberry sorbet

# EL PORTALÓN

//// Correría, 151 //// 01001 Vitoria-Gasteiz (Araba/Álava) //// T\_945 142 755 //// Fax\_945 144 201 ////  
//// oficina@restauranteelportalon.com //// www.restauranteelportalon.com //////////////////////////////////////

## menu Medieval €61 + VAT

### //Starters

- Acorn-fed Iberian ham
- Grilled Dublin bay prawn
- Grilled prawns (3)
- Sautéed mushrooms in season with poached egg
- Wild asparagus puff pastry

### //Main course

- 1/2 baked monkfish with a garlic base and pan-fried potato rounds  
and
- 1/2 grilled rib-eye steak with baked piquillo peppers and pan-fried potato rounds

### //Dessert

- Homemade apple cake with toffee ice cream

### //Wine

- Crianza Rioja Alavesa

## menu Vitoria-Gasteiz €47 + VAT

### //Starters

- Goat cheese salad with crunchy Iberian ham
- Assortment of Iberian cured meats
- Sautéed mushrooms in season with poached egg
- Croquettes "El Portalón" style

### //Second course

- 1/2 portion squid in ink  
and
- 1/2 roast suckling pig

### //Dessert

- Ramonísimo

### //Wine

- Crianza Rioja Alavesa

## menu Siglo XV €51 + VAT

### //Starters

- Foie gras mi-cuit with red fruit marmalade
- Shallot-marinated salmon wedges and cream of capers
- Grilled king prawns (3)
- Scrambled eggs and mushrooms (boletus)

### //Second course

- 1/2 baked line-caught hake  
and
- 1/2 roast suckling pig

### //Dessert

- Cinnamon milk foam with crunchy cinnamon

### //Wine

- Crianza Rioja Alavesa

## menu Zaguán €39 + VAT

### //Starters

- Marinated salmon and lamb's lettuce salad
- Acorn-fed Iberian loin of pork
- Croquettes "El Portalón" style
- Farm-fresh egg with salmon caviar and cream of truffled potato

### //Second course

- Baked hake with seasonal vegetables

### //Dessert

- Yoghurt ice cream with red fruit tea

### //Wine

- Crianza Rioja Alavesa



// EL PORTALÓN restaurant

## menu Cocina €54 + VAT

### //Tasting menu

- 5 Jotas acorn-fed Iberian ham
- Navarrese asparagus in season
- Locally grown haricot beans with black sausage and other trimmings (lunch) or fried Gernika peppers (dinner)
- Basque crab bake
- Grilled prawns
- Grilled Dublin bay prawns
- Fish in season with creamy rice
- Grilled sirloin steak with pan-fried potato rounds
- Hazelnut cake with hot chocolate sauce
- Coffee or teas



8% VAT will be applied to all menu prices //////////////////////////////////////

# XIXILU

//// Plaza América, 2 //// 01005 Vitoria-Gasteiz (Araba/Álava) //// T\_945 230 068 //



// XIXILU restaurant



## menu 1 €25 + VAT

### //Choice of starters

- Xixilu salad
- Caesar salad
- Beans
- Mixed sautéed vegetables
- Blood sausage
- Fresh cheese with anchovies
- Wild asparagus with Roquefort sauce

### //Choice of second dish

- Anchovies in garlic sauce
- Fish-stuffed peppers
- Squid in ink
- Oxtail
- Lamb stew
- Oxtail and mushroom stuffed peppers
- Beef cheeks

//Assorted desserts, bread, wine and water

## menu 2 €37.50 + VAT

### //Starters

- Xixilu salad
- Assorted fried foods
- Scrambled eggs with garlic and prawns
- Blood sausage

### //Choice of second course

- Hake Xixilu style
- Monkfish
- Codfish in green sauce with sliced roasted potatoes
- Fish-stuffed peppers in squid ink
- Sirloin steak tips with fried egg
- Rib-eye steak
- Oxtail
- Lamb chops
- Lamb stew
- Oxtail and mushroom-stuffed peppers

### //Dessert

- Assorted cakes

//Crianza wine

## menu 3 €41 + VAT

### //Starters

- Uentresca white tuna
- Codfish salad
- Scrambled eggs with mushrooms and foie gras
- Assorted fried foods

### //Choice of second course

- Grilled sole
- Grilled monkfish
- Hake Xixilu style
- Hake's nape (2 people)
- Grilled baby squid
- Sirloin steak
- Rib-eye steak
- Oxtail
- Lamb stew

### //Choice of desserts

//Izadi crianza wine

## menu 4 €32 + VAT

### //Starters

- Xixilu salad
- Blood sausage
- Deep-fried squid slices

### //Choice of second course

- Squid in ink
- Fish-stuffed peppers in squid ink
- Stuffed anchovies
- Lamb stew
- Beef cheeks
- Sirloin steak with fried eggs
- Tripe with pork cheeks

### //Choice of cakes or desserts

//Young red wine and water

8% VAT will be applied to all menu prices //

# shopping

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Artepan panadería y pastelería  
Jesús Guridi, 2  
01004 Vitoria-Gasteiz  
T\_945 278 888  
Fax\_945 287 361  
artepan@artepan.com  
www.artepan.com



Enoteca Unión de Cosecheros  
de Rioja Alavesa  
Sancho el Sabio, 20  
01008 Vitoria-Gasteiz  
T\_945 220 529  
Fax\_945 229 758  
exclusivasrioja-alavesa@euskalnet.net



Quintas Fotógrafos  
Plaza Santa Bárbara, 2  
01004 Vitoria-Gasteiz  
T\_945 274 042  
Fax\_945 120 323  
info@fotoquintas.com  
www.fotoquintas.com



martin's bodega  
Cuchillería, 74  
01001 Vitoria-Gasteiz  
T\_675 711 307 - 656 731 795  
martinsbodega@gmail.com  
www.martinsbodega.com



Pastelería Sosoaga  
Rioja, 17  
01005 Vitoria-Gasteiz  
T\_945 263 529  
Fax\_945 130 656  
luislopezdesosoaga@hotmail.com

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## Free delivery service:

We'll deliver your purchases from these five establishments if you are staying at any of the following hotels in Vitoria-Gasteiz.

Gran Hotel Lakua\*\*\*\*\*

Hotel Boulevard\*\*\*\*

Hotel NH Cancellor Ayala\*\*\*\*

Hotel Silken Ciudad de Vitoria\*\*\*\*

Barceló Hotel Gasteiz\*\*\*\*

Hotel AC General Alava by Marriot\*\*\*

Hotel Gobeo Park\*\*\*

Hotel Holiday Inn Express Vitoria\*\*\*

Hotel Duque de Wellington\*\*

La Casa de los Arquillos  
Apartamentos San Fermin  
Apartamentos Irenaz

Minimum purchase 30 euros.

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# meetings and events venues



## Meeting centres

Meeting centres	Location	Nº of halls	Capacity main halls (theatre seating) pax.
C.C. Boulevard	Vitoria-Gasteiz	11	360-360 pax.
Las Caballerizas	Arkaute	2	120-30 pax.
Parque Tecn. de Miñano	Miñano	12	500-150 pax.

## Meetings in Rioja Alavesa wineries

Wineries	Location	Nº of halls	Capacity main halls (school seating) pax.
Arabarte	Villabuena de Álava	2	30
Barón de Oña	Párganos (Laguardia)	2	40
Izadi	Villabuena de Álava	1	12
Faustino	Oyón	1	40
Vña Real	Laguardia	2	20
Ysios	Laguardia	2	100
Centro Temático del Vino Villa Lucía	Laguardia	6	270

## Meetings in hotels

Hotels	Nº of hotels	Nº of guestrooms	Nº of halls	Main halls (m <sup>2</sup> )
5*	2	190	13	900-836
4*	7	733	39	460-324
3*	5	262	13	167-140
Accommodations with a lesser capacity	14	361	20	Largest hall: 200 m <sup>2</sup>

## Diocesanas Mendizorrotza Hotel Industry School

### Cooking demonstration hall

Hall	m <sup>2</sup>	Capacity (school seating)
Diocesanas Telletxea Aretoa (DTA)	100	36-40 4 rows of 9-10 people

## Coach firms

### Coach firms

Autocares Alegría, Viajes Bidasoa

### Car hire with driver

Alquialava, Sercolux



let us leave you with a good taste in your mouth //

enjoy our desserts and pastries...



### Pastelería Sosoaga



**Rioja, 17**  
01005 Vitoria-Gasteiz (Araba/Álava)  
T\_945 263 529 | Fax\_945 130 656  
luislopezdesosoaga@hotmail.com



**Diputación, 9**  
01001 Vitoria-Gasteiz  
T\_945 258 573



### Artepan panadería y pastelería



**Jesús Guridi, 2**  
01004 Vitoria-Gasteiz (Araba/Álava)  
T\_945 278 888 | Fax\_945 287 361  
artepan@artepan.com  
www.artepan.com



**Centro Comercial El Boulevard**  
Zaramaga, 1  
01013 Vitoria-Gasteiz (Araba/Álava)  
T\_945 068 888 | Fax\_945 065 555



...and the quality of our wines



Enoteca Unión de Cosecheros  
de Rioja Alavesa

Sancho el Sabio, 20  
01008 Vitoria-Gasteiz (Araba/Álava)  
T\_945 220 529 | Fax\_945 229 758  
exclusivasrioja-alavesa@euskalnet.net

Shipping to Spain (Peninsula).  
Other destinations: please consult.



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