

ELCALLEJÓN

Restaurant Bodega Biarritz

El Callejon is pleased to invite you to have a pleasant moment of conviviality around our local and Spanish food.

We strive to select daily local products, respectful of the seasons and a reasoned agriculture.

A special thank you to our friends' producers who work every day to bring us these exceptional products.

Bonne dégustation!

TAPAS AND STARTERS

Serrano Ham	9 €
Pata Negra ham Ibérico Bellota gran reserva (100 g)	22 €
½ Pata Negra ham Ibérico Bellota gran reserva (50 g)	12 €
Ham trilogy (Pata negra, Serrano, basque's ham)	18 €
Chorizo Ibérico Bellota	9 €
Plate of cold cuts Bellota (Bellota: Pata negra, chorizo, dry sausage)	28 €
Marinated red sweet peppers	8 €
Boquerones (marinated anchovies)	9 €
Prawns' Canapé with avocado puree -€	12 €
Green peppers from Padrón ✓-€	8 €
Fried Squid fritters -€	9 €
Chipirons skillet with garlic -€	12 €
Chipirons skillet with mushrooms -€	14 €
Shelled Prawns skillet with garlic -€	12 €
Potatoes tortilla ✓-€	8 €
Mushrooms omelette ✓-€	10 €
Peppers stuffed with Cod -€	9 €
Fried Cod croquettes -€	10 €
Fried Ham croquettes -€	9 €
Heart's of Duck spanish way -€	10 €
Mussels plancha with their cream -€	10 €
Razor Clams plancha with their cream -€	15 €
Mini-burger with Serrano sauce -€	8 €

OYSTERS

6 Oysters Gilladeau Specials N°6 Papillon	16 €
6 Oysters Gilladeau Specials N°3	22 €

LIGHT PLATES

Mixed spanish salad ✓-€	12 €
Grilled seasonal vegetables ✓-€	10 €
Zucchini gratin ✓-€	8 €

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SPECIALITY: El Callejon Basque fondue 🍴 31 € / person

All the flavors of our beautiful country in a convivial and gastronomic dish.
Gambas, Hake, Chipirons, Magret, Beef Fillet, Mushrooms, Mung Beans, Watercress.
To order previously (min 3 people, max 6 people).

STROLL AT SEA

Gambas Fideuà with saffron 🍴	18 €
Grilled bream à la plancha, grilled vegetables 🍴	19 €
Grilled Gambas à la plancha, grilled vegetables 🍴	21 €
Cod steak with candied garlic and potatoes, stewed confit 🍴	22 €
Zarzuela (Prawns, Cod, Hake, Sea Bream) and fish soupe 🍴	23 €
Parillada plancha grilled fishes (Prawns, Cod, Hake, Sea Bream) 🍴	24 €

STROLL IN LAND

Entrecote of 320g and parsley potatoes apples or vegetables 🍴 Origin France, Charolais or Limousine according to arrival	21 €
Grilled duck breast with foie gras, parsley or vegetables 🍴 Origin France, IGP Southwest	21 €
Beef steak with porcini mushrooms and grilled vegetables 🍴 Origin France, Charolais or Limousine according to arrival	22 €
Grilled suckling pig with Tarbes beans 🍴 Origin Spain	22 €
Iberico pork pluma with Rioja sauce and potatoes 🍴 Origin Spain, Bellota (feeding acorns)	28 €
Candied lamb shoulder for two, Tarbes beans 🍴 Origin Spain	49 €
Big Beef rib for two, potatoes 🍴 Origin France, Charolais or Limousine according to arrival	66 €

OUR SIGNATURES

CALLEJON Beef 🍴	29 €
CALLEJON Duck 🍴	27 €
CALLEJON Prawns 🍴	27 €
CALLEJON Mixed (please choose two ingredients) 🍴	30 €

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We no longer accept checks

DESSERTS

Sheep cheese and black cherry jam	7 €
Roasted fruit salad with rosemary, vanilla ball ☺	8 €
Chocolate fondant cake « homemade » and Chantilly cream ☺	7 €
Panna cotta « homemade » and fresh Strawberry coulis ☺	7 €
Creme brulee « homemade » ☺	9 €
Tiramisu « homemade » ☺	8 €
Milk rice « homemade » and salted butter caramel v ☺	7 €
Basque cake with cream	8 €
Colombini Family, patissier in Biarritz since 1909	
Callejon digest' coffee	7 €
Prune with Armagnac or apricot with Portagayola	
Colonel cup	8 €
Lemon Ice Ball and Vodka	

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Roble

Qualifies a wine aged up to 6 months in oak barrels.

Crianza

Refers to a wine that has aged at least 2 years, including 12 months in oak casks.

Reserva

Qualifies a wine aged 3 years including 18 months minimum in oak barrels.

Gran Reserva

Involves at least 2 years in minimum oak casks and 3 years in bottle.

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RED WINES



RIOJA

MARQUES DE CACERES Crianza 2015	29 €
BARON DE LEY Reserva 2015	34 €
MARQUES DE RISCAL Reserva 2015	45 €
CAMINOS DE SACRAMENTO 2016	45 €
FINCA MONASTERIO 2016	56 €
AMAREN Reserva 2009	69 €
AMAREN Reserva 2009, Double Magnum	260 €

RIBERA DEL DUERO

LA PLANTA Roble	35 €
PROTOS Roble	34 €
PROTOS Crianza	42 €
CAIR Crianza 2014	49 €
VEGA SICILIA VALBUENA 2014	240 €
VEGA SICILIA UNICO 2009	570 €

FRENCH WINES

CHÂTEAU SAINT ESTEVE 2017, Uchaux 	28 €
LES BAMBINS 2017, Pic Saint Loup 	29 €
HARRI GORRI 2014 Irouleguy AOC, maison BRANA	34 €
CHÂTEAU CHASSE-SPLEEN 2014, Moulis en Médoc	124 €

WHITE WINES

RIOJA

MARQUES DE CACERES 2017	28 €
LUIS CAÑAS 2018	29 €

RUEDA

MARQUES DE CACERES 100% Verdejo 2018	26 €
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CÔTES DE GASCOGNE

DOMAINE TARIQUET Classic Sec 2018	24 €
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IROULÉGUY

ILORI Les Jonquilles 2017, maison BRANA	27 €
HERRI MINA 2018, Berrouet family	37 €

ROSES WINES

RIOJA

MARQUES DE CACERES 2017	28 €
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CÔTE DE PROVENCE

HENRI FABRE 2018	29 €
CHÂTEAU DE L'AUMERADE, Cru Classé 2018	35 €

IROULÉGUY

HARRI GORRI pierre rouge 2018, maison BRANA	29 €
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BOISSONS SANS ALCOOL

OGEU still water 75cl	5 €
OGEU sparkling water 75cl	5 €
Water syrup	2 €
Perrier, Coca-Cola, Schweppes, Orangina, Ice Tea	4 €
Fruit juice (tomato, apricot, pineapple, orange, mango, apple)	4 €
Virgin Mojito	6 €

HOT DRINKS

Espresso coffee	2 €
Double Espresso coffee	4 €
Café noisette	2,5 €
Café au lait	3 €
Cappuccino	3 €
Tea or infusion	3,5 €

ALCOHOLIC BEVERAGES

OLDARKI beer 25 cl	3,50 €	Ricard	5 €
OLDARKI beer 50 cl	7 €	Martini (red or white)	5 €
Corona Extra 33 cl	5 €	Campari	6 €
Sangria glass	5 €	Clan Campbell	10 €
Pitcher of Sangria 1L	16 €	Gin Tonic (Beefeater)	9 €
Lillet Tonic	8 €	Gin KAS (Beefeater)	9 €
Aperol Spritz	8 €	Rhum Cola, Whisky Cola	10 €
Kir (blackcurrant or blackberry)	6 €	Avion Tequila, lime & salt	11 €

CHAMPAGNES

Glass of champagne Laurent Perrier	12 €
Royal Kir laurent Perrier	13 €
Laurent Perrier Brut 75 cl	80 €
Perrier Jouet Brut 75 cl	90 €
Laurent Perrier Cuvée Rosé 75 cl	105 €
Laurent Perrier Blanc de blanc Brut nature 75 cl	130 €

DIGESTIVE

GET 27	8 €
GET 27 & Perrier	10 €
Manzana	6 €
Patxaran	7 €
Bailey's	8 €
Limoncello di Sorrento	8 €
Izarra	8 €
Green Chartreuse	8 €
Rhum Don Papa, Philippines	10 €
Rhum Diplomatico Exclusiva, Venezuela	10 €
Rhum Relicario, Dominicain	10 €
Bas Armagnac, Domaine de Marquestau	12 €
Cognac XO, Delaitre	12 €
Pear Williams, home-made distillation, maison Brana	11 €
Plum raised in oak barrels, home-made distillation, maison Brana	11 €
Brandy Gran Reserva 1866, double distillation, Málaga Andalusia	12 €

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OUR COCKTAILS

Ti punch	8 €	Margarita	12 €
Cuba Libre	9 €	Manhattan	12 €
Mojito	11 €	Bourbon Ginger	13 €
Caipirinha	11 €	B52	10 €
Bloody Mary	11 €	Irish Coffee	10 €
Negroni	12 €	Diplo Coffee	14 €

GIN CELLAR

GIN BRANA Espelette, rose Lillet, orange zest, tonic, espelette peper	13 €
GIN BRANA Citron vert, white Lillet, lime zest, tonic	13 €
HENDRICK'S Tonic, Juniper berries, cucumber	13 €
TANQUERAY TEN Tonic, Juniper berries, grapefruit	13 €
MONKEY 47 Tonic, Juniper berries, orange zest	15 €
CITADELLE Tonic, Juniper berries, lime and mint	12 €
MARE Tonic, Juniper berries, rosemary and lime	13 €
BULLDOG Tonic, Juniper berries, puck and orange zest	12 €
BEEFEATER 24 Tonic, Juniper berries, grapefruit	12 €

WHISKY CELLAR

JAMESON	9 €	CHIVAS 12 years	10 €
JAMESON Black Barrel	10 €	CHIVAS 18 years	13 €
CARDHU 12 years	11 €	KNOCKANDO 12 years	11 €
THE GLENLIVET Founder's	10 €	LAGAVULIN 16 years	13 €
THE GLENLIVET 18 years	14 €	NIKKA from the Barrel	13 €
ABERLOUR 10 years	10 €	JACK DANIEL'S	10 €
TALISKER 10 years	10 €	FOUR ROSES	10 €
OBAN 14 years	12 €	FOUR ROSES Single Barrel	13 €

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