



G R O U P S

GROUP MENUS

Which of the 5 proposals
will best suit your needs?

Take a look at our menus



G R O U P S

KISKILLA Menu

ABK Appetizer

Brown crab croquette
Shot of seafood cream

Starters

Grilled big prawns or seasonal crab
Rice with clams

Main Courses

Grilled Cantabrian Hake
or
Entrecôte Taco with Potatoes and Peppers

Dessert

French toast with ice cream

Beverage: Marqués de Vitoria, Godello
O´roncal, Café

Price: 50€ VAT (10% not included)



G R O U P S

HIGH TIDE Menu

ABK Appetizer

Brown crab croquette
Shot of seafood cream

Starters

Smoked Tasting
NASA: Crab, Mussels, Clams
Scallops, Prawns, Prawns

Main Courses

Grilled monkfish with bakeries
either
Beef Taco with Roasted Peppers

Dessert

Cheesecake with ice cream
Beverage: Marqués de Vitoria, Godello
O ´ roncal, Café

Price: 60€ VAT (10% not included)



I L D E

LOW TILDE Menu

ABK Appetizer

Brown crab croquette
Shot of seafood cream

Starters

Mushroom with truffled yolk
Grilled Huelva Prawns (6ud)

Main Courses

T-bone steak with roasted peppers

Dessert

French toast with ice cream

Beverage: Campillo, Portia verdejo, Café

Price: 65€ VAT (10% not included)



I L D E

LOBSTER Menu

ABK Appetizer

Brown crab croquette
Shot of seafood cream

Starters

Mushroom with truffled egg yolk
Kokotxas with clams in green sauce

Main Courses

1/2 Grilled lobster
Taco steak with roasted peppers

Dessert

Cheesecake with ice cream

Beverage: Campillo, Portia verdejo, Café

Price: 79€ VAT (10% not included)



G R O U P S

ABK Menu

ABK Appetizer

Brown crab croquette
Shot of seafood cream

Starters

Txangurro salad
Squid with onions

Main Courses

Hake in green sauce
Sirloin with roasted peppers

Dessert

Truffle Cake
Beverage: Campillo, Portia verdejo, Café

Price: 75€ VAT (10% not included)