

# TOPA

## SUKALDERÍA

TOPA Sukaldería celebrates the centuries of history that connect Basques and Latin Americans. It is the meeting point where both cuisines share products, flavors, recipes, stories and traditions; all in the name of enjoyment, discovery and having a good time. TOPA: from Basque, Spanish and Guarani, TO FIND.

## Gastronomy

TOPA Sukaldería's kitchen is a presumption that arose in response to a question: what would a Basque immigrant cook in Latin America, and how would they turn the recipes in their new land into their own?

With the 'basquification' that started with selecting recipes from the extensive Latin American cookbook that best matched our palate, and which ended with a contact cuisine in which the ingredients, flavours and textures come into contact without losing their identity. Dishes designed for sharing and a cocktail menu designed to accompany the food, where there is no shortage of micheladas, pisco or euskojito.

## Location and space

Located in the emerging neighborhood of Gros, Topa is a space where you can breathe a casual and informal atmosphere, dominated by a colorful and cheerful mural with Basque-Latin American icons, a space where music has a great role and invites to party. Capacity for 70 diners (90 cocktail).

## Price

Menus for groups of 16 people from 23 euros VAT included. In addition, we can prepare customized menus and cocktail menus, and privatize the space for your party.

## Opening hours

Monday to Wednesday:  
8 p.m. to 10.30 p.m.  
Thursday to Sunday:  
1 p.m. to 3.30 p.m.  
8 to 10.30 p.m.

\*Bar open from 19.00 hours.  
\*In summer open every day.

## Contact

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*Un restaurante de IXO grupo*



# T O P A

SUKALDERÍA

## TO US

### MENU 1

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- . Tôpa Guacamole
- . Quesadillas with homemade wheat tortillas with Topa cheese and Iberian ham
- . Grilled chicken skewers with piquillo-garlic sauce
- . Mole, chocolate and peanut ice cream

PRICE: 23€ VAT included per person

### MENU 2

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- . Tôpa Guacamole
- . Quesadillas with homemade wheat tortillas with Topa cheese and Iberian ham
- . Tacotalos with homemade corn and millet tortillas "Al pastor" Basque style
- . Grilled chicken skewers with piquillo-garlic sauce
- . Mole, chocolate and peanut ice cream

PRICE: 26€ VAT included per person

### DRINKS

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You can choose your drinks on the spot or close the drinks in advance:

- . Beers and Micheladas
- . Red wine Solar Viejo D.O.Ca. Rioja
- . White wine Viña 65 D.O. Rueda
- . Water

PRICE: 10€ VAT included per person

\*\* We can make changes and customize your menu, just ask us! \*\*

ESKERRIK ASKO!