

TOPA

SUKALDERÍA

TO US

MENU 1

- . Guacamole Tôpa
- . Wheat quesadillas with Topa cheese and Iberian ham
- . Basque-style "al pastor" taco made with corn and millet
- . Grilled chicken anticuchos with manchamanteles sauce
- . Churros with orange and lime

PRICE: 29 € VAT included per person

MENU 2

- . Guacamole Tôpa
- . Wheat quesadillas with Topa cheese and Iberian ham
- . Basque-style "al pastor" taco made with corn and millet
- . Kalimotxo-style short rib roast with green chimichurri and salted potatoes
- . Churros with orange and lime

PRICE: 33 € VAT included per person

MENU 3

- . Guacamole Tôpa
- . Txuleta tiradito, confit pepper & potato chips
- . Wheat quesadillas with Topa cheese and San Sebastián-style spider crab
- . Corn and millet tacotalo with fried cod and peppers
- . Kalimotxo-style short rib roast with green chimichurri and salted potatoes
- . Churros with orange and lime

PRICE: 37 € VAT included per person

DRINKS

Choose your fresh drinks right now or order them in advance:

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

PRICE: 14 € VAT included per person

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

ESKERRIK ASKO!

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 26 euros VAT included. In addition, we can prepare customized menus and cocktail menus, and privatize the space for your party.

Opening hours

Monday and Wednesday: 7:00p.m.-10:00p.m.
Thursday: 1.00p.m.-3.00p.m. / 7.00p.m.-10.00p.m.
Friday: 1.00p.m.-3.00p.m. / 7.00p.m.-10.30p.m.
Saturday: 1.00p.m.-3.30p.m. / 7.00p.m.-10.30p.m.
Sunday: 1.00p.m.-3.30p.m. / 7.00p.m.-10.00p.m.
Tuesday closed

*In summer open every day.

Contact

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An IXO grupo restaurant

