

To share

Knife Cut Iberian Ham with Grated Tomato Pot and Crystal Bread Rolls	26,00€
Anchovies from Guetaria 00 with Black Olive Praline and Arbequina Oil	19,00€
Smoked Salmon Blinis, Fresh Cheese, Arugula and Puffed Rice	16,00€
Iberian Ham Croquettes (6)	5,00€
Small Cuttlefish Basket with Black Garlic Ali-Oli	12,00€
Natural Potato Chip Cone with Red Curry Mayonnaise	7,50€
Panko Shrimp Tails with Pico De Gallo Sauce	15,00€
Txangurro Rolls In Rice Paste with Roasted Leek Cream	16,00€
Local Tomato with Tuna Belly, Green Chilli and Red Chives	16,50€

Our Classics

Mari Galant Salad	16,00€
Low Temperature Free-Range Egg with Foie Gras Shavings and Truffle with Crispy Iberian Ham	9,50€
Duck and Mushroom Risotto	14,00€
Vegetables panache	17,50€

Seafood

Roasted Octopus with Potato Foam and Kimchi Emulsion 22,50€

Cod Confit Cubes with Wacame and Sesame Salad 20,00€

Meats

Wagyu Miniburguer with Iraty Cheese, Red Onion Confit and Smoked Bacon 14,50€

Yakitori Style Lumagorri Chicken Brochette with Osmotic Bittersweet Pineapple 16,50€

Medallions of Lamb Shoulder Roasted At Low Temperature with Provence Herbs and Its Juice 19,50€

A Sweet Ending

Natural Fruit Mosaic with Passion Fruit Ice Cream 10,00€

Chocolate Brownie with English Cream Shot 7,50€

Baked Cheese Cake with Raspberry Coulis 8,00€

Yogurt Glass with Red Fruits 7,00€

Apple Pie with Mamia (Curdled Milk) Icecream 8,00€

Lemon pie 8,00€

Portion of home-baked bread 1,20€