

MENU



FOR STARTERS

20,00€

Crunchy “ prawn cookies”,
avocado cream, sprouts and anchovy
vinaigrette.

**Scallop risotto with roasted garlic and
black onion sauce.**

Traditional risotto recipe topped with
Mascarpone and Idiazabal cheese before
serving.

Roasted vegetable ravioli.

Fine wheat pasta filled with grilled
seasonal vegetables.

Tuna, amaranth and honey.

Tuna loin, amaranth, honey and
mustards.

Scarlet shrimp at 65°C,

cream of sopako (a bread made specifica-
lly for soup) and Iberian pork stew.
(Supplement 3,00€)

FROM THE SEA

25,00€

Line-caught hake, cockles and our very
own version of Basque green sauce.

Cod, cassava and piperrada,
accompanied by prawn salt.

Lobster casserole,
our tradicional recipe.
(Supplement 4,00€)

FROM THE LAND

28,00€

Grilled beef tenderloin,
seeds and truffle.

**Marinated and roasted boneless
shoulder of lamb.**

Glazed root vegetables and mustards.

**Iberian pork cheek, oyster sauce and
smoked Shinkinbushi.**

Iberian pork cheek: firm texture, intense
flavor...

FOR DESSERT

11,00€

Our brioche “Torrija” (bread soaked in
milk, coated in egg and fried), caramelized
egg yolk and egg yolk ice cream.

Curd with honey crisp.

“Carrot cake” and bubbly namelaka.

Namelaka: white chocolate cream roasted
at 135°.

Five sheets of chocolate (70%), raspberry
and bitter cocoa ice cream.

**Pineapple raspado, grilled pineapple and
coconut cream.**

Raspado: Traditional Mexican rum shaved
ice flavored with pineapple syrup.