

To start...

Iberian Carrasco Ham with Cristal Bread and Grated Tomato Pulp 26,00€

Smoked Salmon Fillet and Diced Leek with Black Garlic Mayonnaise 22,00€

Season Tomato Salad with Tuna Belly and Traditional Vinaigrette 16,00€

Lobster Salad with Pickled Vegetables and Baby Greens 26,00€

Salmorejo (Spanish thick tomato soup) with Iberian Ham “delices” and Egg Mimosa 14,50€

Assorted Fried Appetizer 14,50€

Donostia’s Style Fish and Seafood Soup 15,00€

Grilled Scallops with Euskal Txerri jowl and Cauliflower Purée 24,00€

Sautéed Fried Rice with Prawns and Low-Temperature Egg with a touch of Soya 18,00€

to continue, a fish dish

Hake in green sauce with clams 24,00€

Roast Monkfish with Fried Clams and Baked Potatoes 28,00€

Hake Kokotxas to taste (battered, pil-pil) 29,00€

Cod Comfit Supreme on Sautéed Red Pepper with Garlic 23,00€

or a meat

Low Temperature Roast Lamb with Lettuce and Spring Onion Salad 23,00€

Biscayan-style Stewed Pork Snout and Tripe 19,00€

Charcoal-grilled Premium Txuleta with Deluxe Potatoes (2 pax) 48,00€

Beef Sirloin with Potatoes and Sautéed Piquillo Pepper Strips 24,00€

...and to finish

Cheese Cake with Walnut Ice Cream 8,50€

Lemon Tart with Italian Meringue 8,00€

Reine de Saba Chocolate cake with berries 8,00€

Ice-cream cup (strawberry, chocolate, vanilla, cream) 7,70€

Caramelized Brioche French Toast with Vanilla Ice Cream 8,00€

Portion of home-made bread 1,30€

VAT included

