

To start...

Iberian ham Carrasco with crystal bread and grated tomato pulp	26,00€	Hake Kokotxas with Arbequina Oil Pil-Pil Sauce	29,00€
Homemade liver and hare terrine, reinette apple purée and thin slices of toast	20,90€	Grilled sole with fried garlic and chili	28,00€
Lobster salad with young shoots and truffle oil	26,00€		
Fish and seafood soup a la Donostiarra	17,00€		
Grilled scallops with Euskal Txerri jowl and cauliflower puree	24,30€		
Fried rice with shrimps and egg at low temperature	18,00€		

or a meat

Grilled Iberian pork yeast	22,00€
Wood pigeon in salmis sauce and chestnut purée	24,90€
Beef fillet with potatoes and sautéed piquillo strips	25,00€
Low temperature roast lamb with green salad	24,00€

... and to finish

Assortment of homemade fries	14,50€	Basque cheese tasting with quince jelly	9,50€
Red beans from Tolosa with black pudding from Olano (Beasain) and green peppers	16,80€	Caramelized brioche french toast with vanilla ice cream	8,00€

to follow, a dish of fish

Monkfish and prawns skewer and fake chipiron risotto	28,00€	White chocolate soup with raspberries	8,50€
Hake in green sauce with clams	24,00€	Baked cheesecake with walnut ice cream	8,50€
		Chocolate queen of saba with red berries	8,00€

Pieces of country bread 1,30€

VAT included

