



## Bilbao Tasting Menu

### Starters

Fried green peppers

*Padron peppers from Gernika*

Corn Talo & tomato

*Traditional crispy corn Talo, dressed Tomatoes, Tomato & Basil emulsion*

Farmhouse egg yolk on wheat stew

*Wheat stew, farmhouse egg yolk, and crispy corn*

### Main Dish

Hake in tempura and green sauce

*Fried Hake in tempura, traditional Green sauce & Parsley emulsion*

### Dessert

Torrija & meringue ice cream

*Caramelized French toast and homemade Meringue milk Ice-cream*

A handwritten signature in black ink, likely of the chef, placed over a large, faint, stylized letter 'B' background.

38€

Fixed choice menu per table  
(Available from Tuesday to Thursday & Friday Lunch)

*Bread not included /VAT included*



## Bizkaia Tasting Menu

### Starters

Basque-style corn Talo & Tomato

*Traditional crispy corn tortilla, dressed tomatoes, tomato & basil emulsion*

Grilled Asparagus & Idiazabal

*Fresh Asparagus grilled with its emulsion and Idiazabal cheese*

Mushroom praline & foam

*Seasonal Mushroom Duxelle & foam*

Farmhouse egg yolk on wheat stew

*Wheat stew, farmhouse egg yolk, and crispy corn*

### Main Dish

Hake in tempura and green sauce

*Fried Hake in tempura, traditional Green sauce & Parsley emulsion*

Grilled Beef and Idiazabal pesto

*Grilled Beef Fillet, Idiazabal pesto & crispy Veil*

### Dessert

Goxua & Caramel Ice-cream

*Our version of traditional Crème brûlée & homemade Caramel Ice-cream*

or

Torrija & meringue ice cream

*Caramelized French toast and homemade Meringue milk Ice-cream*

A handwritten signature in black ink, likely belonging to the chef, positioned over a large, faint, stylized letter 'B' that serves as a background watermark.

69€

Fixed choice menu per table

*Bread not included /VAT included*