











## Sharing

Oysters 3 units gazpacho or fresh	18€
Tomato 'talo' 	10€
Beetroot tartare 	13€
'Cristal' bread & Cold cuts 	17€
Cold shrimps in garlic	22€
Tuna and caviar tartlet 	10€/unit
Eel brioches 2units 	10€
Scallops with smoked butter 	18€
Flame cooked mackerel 	12.50€
Chili crab 	10€
Beef tartare with truffle 	10€/unit
Oxtail buns 2 units 	10€
Marinated White Tuna  	14.50 €
Txangurro 	15€















## Grill

Wild fish	Market Price
Hake tempura 	16€
T-bone steak	70€/Kg
Lamb rack 	39€
Iberian pork	42€
Roasted cauliflower  	15€
Wheat stew and grilled pepper juice	10€/unit

## Sides

Piquillo peppers 	7€
Mashed potatoes  	7€
Fried peppers 	7€
Green Salad 	7€
Grenaille potatoes 	7€
Fried eggplant  	7€

## Desserts

Blue cheese cake  	8€
Torrija' with ice-cream   	8€
Goxua and caramel ice-cream  	8€
Coffee Brownie 	8€
Strawberries and roses  	8€
Chocolate cake and peanut ice-cream  	8€
Idiazabal Cheese  	10€

Bread and Extra Virgin Olive Oil service 1,5€ per person

If you would like information on ingredients within our menu items in relation to allergens or food intolerance please ask a member of the team

Gluten free products are available

All prices include VAT at the current rate



## **Tasting Menu**

### **Starter**

Truffle Meringue

Tuna y Caviar Tartlet

Scallop with smoked butter

Marinated 'Bonito del Norte' (white tuna)

Wheat stew and grilled pepper juice

### **Main**

Smoked Iberian Pork with mashed potatoes

### **Dessert**

Goxua (crème brûlée) and caramel ice-cream

Bread Service, olive oil and mineral water

Price 55€ p.p.

VAT included