

## Appetizers

Cured bridle of «Euskal-Txerri» from Lekunberri:

€16

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Salted anchovies on Betelu butter toast:

€3/part

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Duck foie gras from Navarra mi-cuit, reineta apple purée:

€24

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Tuna tartare from Hondarribia, mustard ice cream and Blasenea sprouts:

€20

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Getaria tomato with its ice cream, salmorejo and Idiazabal:

€16

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Xixa horis, truffle cream and farmhouse egg yolk:

€20

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Rice with Clams:

€26

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Mushroom ravalis, foie cream and demi-glass sauce:

€22

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Roasted Cantabrian rock octopus with potatoes and La Vera paprika cream:

€25

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## Fish

Fish from the Pasajes market:

€30

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Ajoarriero cod with roasted shrimp :

€30

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Hake kokotxas in green clam sauce with txakoli :

€30

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Tuna from Hondarribia turned and turned on a tomato and piperrada sauce:

€22

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## Meats

Guikar premium beef chop :

€26

with candied piquillo peppers:

€8

with pan fried potatoes:

€6

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Zudaire-Garat pigeon, sage and orange and cinnamon sauce:

€30

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Lumagorri boneless and roasted farmhouse chicken, foie cream and mushroom ragout:

€20

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Acorn-fed Iberian sirloin, truffled celeriac cream, txiki vegetables and vanilla juice:

€26

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## Desserts to order at the beginning

Thin apple «erezilla» cake with natural yogurt ice cream:

€10

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Chocolate and hazelnut fluid cake, banana ice cream:

€10

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## Desserts to order at the moment

Pantxineta with ice cream of the day:

€10

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Bleu des Basques cheesecake with raspberry ice cream:

€9

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Sauteed Renteria strawberries with fresh cream ice cream:

€9

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Betelu sheep's milk curd:

€6

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Pastor's artisan cheese board:

€16

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