

Starters:

Iberian Ham and Loin "Diego López"

€35.00

Natural oysters with lemon (1/2 dozen)

€38.00

Prawn carpaccio, pistachio vinaigrette and guacamole

€42.00

Foie Micuit, citron mini-gâteau

€40.00

Mushrooms and Xixa Hori, foie gras and summer truffle

€40.00

Lobster salad on kabratxo pudding

€40.00

Bonito tartar and toast with yolk (cured) and caviar

€42.00

The traditional fish soup

€28.00

Pochas with "Bouchot" mussels

€37.00

White Prawn from Huelva

€42.00

Irati cheese and Urt blood sausage ravioli, together but not scrambled, asparagus vichyssoise and summer truffle

€40.00

Scrambled Mushrooms

€29.00

Salmorejo, sprouts and flowers

€28.00

Fish:

Clams in green sauce

€45.00

Grilled hake tail

€32.00

Rice with clams

€45.00

Grilled sole

€45.00

Hake loins in green sauce

€42.00

Hake kokotxas

€55.00

Baked Txangurro

€38.00

Lobster, per Kg.

€190.00

Lobster, per Kg.

€105.00

Squid in its ink

€42.00

Grilled cod, pil-pil sauce and glass peppers

€36.00

Tuna with piperrade on tomato soup

€38.00

Meat

Roasted deer and pears with Martini

€38.00

**Suckling pig, pineapple and date jam, and crunchy
pineapple**

€45.00

Grilled sirloin with its garnish

€35.00

Sparrow trotters with foie

€42.00

Beef chop, per Kg.

€65.00

Candied piquillo peppers

€12.00

French fries

€9.00

Lettuce and onion salad

€9.00

Oil or butter

€3.50

Dessert:

Homemade curd

€8.00

Artisan shepherd's cheese

€18.00

Heavenly bacon with chocolate brownie and raspberry sorbet

€10.00

Cheese ice cream and raspberry coulis

€10.00

Cinnamon cream eclairs with hazelnut ice cream

€10.00

White chocolate mousse millefeuille, orange coulis and passion fruit sorbet

€10.00

Greek yogurt mousse with cherries

€12.00

Mango daikiry

€10.00

Desserts that we recommend ordering in advance

Chocolate cake, raspberry sorbet and red fruit coulis

€12.00

Fine hot apple pie with vanilla ice cream

€12.00

Alaska caramel and Baileys soufflé

€12.00