

MENU

OYSTER WITH TIGER'S MILK 4.5
GRILLED BREAD, EGGPLANT AND PINE NUTS 9
LEEK WITH CHOP EMULSION 15
BURNT ZUCCHINI AND CRUSHED CITRUS 16
ONE DAY IDIAZÁBAL AND HERBS 16
TOMATO AND TOMATO 16
CARROTS, SPINACH AND ALMONDS 18
PIPARAS WITH SALTED ANCHOVIES 18
MARINATED ANCHOVIES, LEMON AND GARUM 18
RED TUNA, FIG AND BUCKWHEAT 23

RAZORS, GREEN SAUCE AND HORSERADISH 21
MONKFISH IN EZPELETA AND MAITAKE BUTTER 32
COD AND CREAMY GARLIC TEMPURA 32
MARINATED LUMAGORRI CHICKEN SKEWER 16
IBERIAN TSUKUNE-TSUKUNA 18
BEEF BREAST, JUICE AND MUSHROOMS 28
BEEF ENTRECOTE WITH YOUNG BEANS 34

MACERATED STRAWBERRIES AND ICE CREAM 9
CHERRIES AND BITTER ALMONDS 9
VANILLA PANNA COTTA, HONEY AND POLLEN 9
PIECE OF CHEESE (BASQUE COUNTRY) 14

THE DISHES AVAILABLE DEPEND DIRECTLY ON WHAT WE FIND EVERY DAY IN THE MARKET AND WHAT OUR PRODUCERS OFFER US, SO THERE MAY BE VARIATIONS.

APURTUARTE PEPPER 12
TXIPIRON AND ONION JUICE (PER UNIT) 12
BOUCHOT MUSSELS, BASIL AND LIME 15
BONITO RAW 15
TENDER PODS WITH ACORN-FED IBERIAN HAM 22
ANGLLET BELLY AND SWEET PEPPER (PER KG) 70

MUKA MENU

GRILLED BREAD, EGGPLANT AND PINE NUTS
BURNT ZUCCHINI AND CITRUS MASH
PIPARRAS WITH SALTED ANCHOVIES
TOMATO AND TOMATO
MARINATED ANCHOVIES, LEMON AND GARUM
NAVAJAS, GREEN SAUCE AND HORSERADISH
COD AND CREAMY GARLIC TEMPURA
IBERIAN BACON TOAST
STEWED BEEF BRISKET AND MUSHROOMS
MACERATED STRAWBERRIES AND ICE CREAM
€62

BAR MENU

DRESSED OLIVES 4
FRIED ALMONDS 3.5
FRIED PIPARRAS 9
IBERIAN HAM CROQUETTE 2.5/9
COD GILDA 4.5
BRIOCHE, SMOKED BUTTER AND ANCHOVY 4.5
OYSTER WITH TIGER MILK 4.5
GRILLED BREAD, EGGPLANT AND PINE NUTS 9
CAMPAIGN PATÉ 11
ONE DAY IDIAZABAL AND HERBS 9/16
MARINATED ANCHOVIES, LEMON AND GARUM 10/18
WHITE PRAWN 12
TOMATO AND TOMATADA 16