

Aranori

Lobster marinated in Vegetable Salad from the
Garden Cod Flower, Kokotxa and Beets
Portion of Pochas and Black Pudding. Sweet and sour Pepper,
Cabbage and Iberian Bacon. Intense and spicy reduction of Manitas
Hake in Seaweed Steam. Plankton and Oyster Leaf Red
Mullet, Zurrurutuna and Pastries with their Crispy Thorns
Grilled Iberian Presa,
with Iberian Pil-Pil and Garlic in three variants
Ó
Barberie Duck and its
Pistachio Parfait Consommé and Peach Sorbet
Gin Tonic Tart
(new version)

€295 (VAT included) – Drinks apart

Bekarki

Pure Red Prawn in essence and Kiskilla Pink Grapefruit
, Crispy Heads with Venere Rice and Bonito Tartare
Salpicón Sorbet , Pickled Cherry Chutney Pan-Fried Foie with “Salt and Pepper Grain
Flakes” Trancha of Grilled Turbot Cephalopods (Cuttlefish, Squid and Octopus) in
Different Cookings Carved Beef, Mushroom Roll. Apple Sauce and Mead. Roast Juice
“Poivrade” Ó Baby Lamb “Baresarian” Chocolate, Hibiscus and Fried Hazelnut
“Frantxineta”, Rhubarb Cream

€295 (VAT included) – Drinks apart