

Tasting menus

Tasting menu ADARRAK

Sourdough bread

EVOO GALERNA SELECTION

Itxasoa

PLANCTON SOUP AND TXITXARRO

Croqueta

OF BEGIHAUNDI

Latxa y caviar

CURD OF LATXA SHEEP AND CAVIAR PER SÈ

Erreka

OUR ALWAYS TRAVELING COMPANION

Ehiza

HUNT BOMBON AND CORN

Gilda 2.0

THE CLASSIC FROM SAN SEBASTIAN BROUGHT TO THE PLATE

Baratza

TEARDROP PEA AND CURED YOLK

Aguachile of oysters

DANIEL SORLUT OYSTER WITH A TOUCH OF MEXICO

Lonja

GRILLED FISH OF THE DAY AND AUBERGINE

Gacha sand scarlet prawn

ACORN AND ALMORTA PORRIDGE WITH A TOUCH OF KIMCHI

Lamb tartare

WITH BIRIBIL BROTHERS LOCAL STRACCIATELA, COCOA AND MUSTARD

Suckling pig

CRISPY AND IN ITS JUICE

Spring

HONEY, CURD, POLLEN AND VIOLETS

Lurra

SPICES NOUGAT, BOLETUS, LEMON AND SEASONAL TRUFFLE

Petit Fours

BUY / TO GIFT 

