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Appetizers...
to the bars of
San Sebastian

Real Caviar Caviar	90 € ^(30gr) / 140 € ^(50 gr)
Iranian Osetra	
Salted Anchovies "Agur"	36 €
6 premium anchovies, black pepper and txakoli vinegar	
Roasted oysters	24 €
2 Oleron french oysters, corn, hunting stock	
Gilda 2.0 ... to Arima	4,80 €
Piparra mayonnaise, Matxitxako anchovy, olives cream and olive oil pearls	
Beasain black puddin fritter	12 €
Black Mole made out of Tolosa beans, chocolate and Espelette pepper	
Kiskillas (little shrimps) omelette	12 €
Marinated in espelette pepper, oloroso wine, olive oil, orange and lime	
Hake pie ... to the Astelena restaurant	12 €
Mayonnaise with its collagen	

Veggies

Tolosa beans <small>(lunchtime only)</small>	22 €
Orio blood sausage, coppa and pickled <i>piparra</i> (basque green peppers)	
Maresme tear peas	29 €
Cod brandade and chives	
Onion soup	19 €
Idiazabal sphericals and croutons	

Olive wood Les Couteliers Basques meat knife for BASCOAT 85 € / unit.
Prices include VAT. Bread service 3.50€. Gluten free bread service 4€.

Fish	Fish soup Fried bread and dressed <i>txangurro</i> crab	23 €
	Hake <i>kokotxas</i> (chins) Roasted, their pil-pil sauce, garlic, espelette pepper and parsley	40 €
	Grilled baby squid Sticky pig's trotters stock, its ink and shallots	29 €
	Fried hake Clams green sauce	28 €
	Rice with clams Aged Carnaroli rice from <i>Molino Roca</i>	32 €
	Grilled turbot Garlic, chili and parsley vinaigrette	a.m. € / kg
	Grilled sole Roasted chicken pil-pil sauce and lemon sauce	a.m. € / kg
	Grilled sea bream Fried garlic, chili pepper	a.m. € / kg
Meats	Pigeon Pigeon stock and <i>rillettes</i> with pate of its interiors in cabbage ravioli	34 €
	Grilled lamb neck Garlic and feta cheese praline aged in <i>Formaje</i> cheese barrels	35 €
	Deer Roasted celeriac cream and coffee	35 €
	Aged beef ribeye Grilled	93 € / kg
Sides	Batavia lettuce salad With spring onion	12 €
	Roasted "piquillo" peppers	16 €
Desserts	Citrus "tocino de cielo" Caramelized egg yolk and sugar dessert with <i>palo cortado</i> wine chantilly	12 €
	Apple & Apple Roasted apple cream with <i>Astarbe</i> apple ice cream by <i>Obrador Gate</i>	12 €
	Chocolate and corn ... in honor of Saint Thomas Creamy chocolate, spicy corn cream and crunchy corn crisp	12 €
	Toasted yolk ice cream cut <i>Obrador Gate</i> toasted yolk and almond ice cream	12 €
	Cheese board Selection from <i>Formaje</i> cheese factory accompanied by "the ice cream that cheeses dreamed of" from <i>Obrador Gate</i>	27 € / 45 €