



	For your information we have a Tasting menu 12 courses, full table service	150 €
Appetizers... to the bars of San Sebastian	Salted Agur Anchovies 6 signature anchovies, black pepper and txakoli vinegar	38 €
	Gilda 2.0 ... to Arima Piparra mayonnaise, Matxitxako anchovy, olives cream and olive oil pearls	4.80 €
	Beasain black puddin fritter Black Mole made out of Tolosa beans, chocolate and Espelette pepper	11 €
	Kiskillas (little shrimps) tartlet Marinated in espelette pepper, oloroso wine, olive oil, orange and lime	12 €
	Chorizo omelette... to Diego Liquid omelette with <i>chorizo</i> (spanish charcuterie)	10 €
	Blue fish tartar Raifort and sour cream	10 €
	Hake pudding... to the Astelena On grilled bread with its collagen mayonnaise	9 €
	Tempura oyster Parsley and roasted garlic emulsion	10 €
Veggies	Roasted boletus mushrooms Cured egg yolk and emulsified marinade	31 €
	Beluga lentils With roasted Landes foie gras and Armagnac and coffee air	28 €

Olive wood Les Couteliers Basques meat knife for BASCOAT 85 € / unit.

Prices include VAT. Bread service 3.50€. Gluten free bread service 4€.

Only anchovies, *txuleta* and sides are served to share.

Only dishes marked with "•" may be shared and will be served in two half portions.

Fish	<i>Txangurro</i> crab <i>donostiarra</i> style ravioli	25 €
	Fennel cream and hazelnut butter air	
	Black grouper	36 €
	Lamb stock and Gribiche sauce	
	Tempura hake •	35 €
	Clams green sauce	
	Hake <i>kokotxas</i> (chins) •	43 €
Roasted, their <i>pil-pil</i> sauce, garlic, espelette pepper and parsley		
National lobster •	M. P. € / kg	
Grilled tail and head and claws in tempura		
Grilled turbot	M. P. € / kg	
Garlic, chili and parsley vinaigrette		
Grilled sole	M. P. € / kg	
Roasted chicken <i>pil-pil</i> sauce, lemon sauce and its own collagen		
Meats	Grilled lamb neck •	36 €
	Garlic and feta cheese <i>praliné</i> aged in <i>Formaje</i> cheese barrels	
	Aged beef <i>txuleta</i> (ribeye)	98 € / kg
Grilled		
Deer <i>royal</i> •	38 €	
Crème fraîche salad with rhubarb, apple and celery		
Sides	Batavia lettuce salad	12 €
	With spring onion and vinaigrette	
	Roasted <i>piquillo</i> peppers	16 €
Desserts	<i>Milhojas</i> (thousand layers)	12 €
	Puff pastry sheets with crème anglaise and almonds	
	Nut curd	12 €
	Honey, pollen and powdered Olavidia cheese ice cream	
	Apple & Apple •	12 €
Roasted apple cream with <i>Astarbe</i> apple ice cream by <i>Obrador Grate</i>		
Chocolate soufflé	12 €	
With Chinantla Vanilla ice cream by <i>Obrador Grate</i>		
Cheese board	27 € / 45 €	
Selection from <i>Formaje</i> cheese factory accompanied by “the ice cream that cheeses dreamed of” from <i>Obrador Grate</i>		