



We offer a **14-course Tasting Menu**, served to the entire table only. 190 €

Starters...

To the bars of
San Sebastian
[Finger Food]

AGUR artisanal salt-cured anchovies 39 €

6 signature anchovies, black pepper and txakoli vinegar

Gilda 2.0 ... to Arima Basque gastronomy 4,80 €

Mahonesa de piparra, antxoa, crema de aceituna y perlas de aceite

Shrimp Tartlet [raw] 14 €

Marinated with Espelette pepper, sherry wine, olive oil, orange and lime

Chorizo bite omelette ... to Diego Guerrero 11 €

Omelette skin with a liquid centre and *Joselito* chorizo

Corn talo 14 €

Seasoned beef tartare

Confit Mushroom 11 €

Bourgignon style

Tuna [raw] 13 €

Tomato, ginger, onion and lime medley with roasted veggie jus

Vegetables

Confit leek 28 €

Huelva white prawn, mushroom duxelles and bechamel on puff pastry

Tear green peas 36 €

With their pil-pil, peppermint, cured egg yolk and Iberian ham fat

Artichokes · 20 €/31

Ajoblanco and mustard vinaigrette with sprouts

Asparagus · 20 €/31

Smoked hollandaise and earth truffle

Prices include VAT. Bread service 4.00 €. Gluten-free bread service 5.00 €.

Only the anchovies, whole fish, txuleta and side dishes are served in the centre of the table for sharing.

Only dishes marked with "·" may be shared; they will be served as 2 half portions.

Fish	Donostiarra-style spider crab raviolo	28 €
	Fennel cream and browned butter foam	
	Tempura hake ·	24 €/37 €
	Hake with clam green sauce	
	Large clam ·	23 €/38 €
	<i>ByHur12</i> cider beurre blanc and parsley oil	
	Rice with clams ·	38 €
4 year aged Molino Carnaroli rice with fine Galician clams		
Grilled baby squid ·	26 €/41 €	
In its own ink, with coated spring onion and glazed shallots		
Grilled Turbot	P.S.M. €/Kg	
Garlic, chilli and parsley dressing		
Grilled Dover Sole	P.S.M. €/Kg	
Roast chicken pil-pil, lemon and its own collagen		
Meat	Lamb Neck ·	26€/41 €
	Roasted garlic praline, feta cheese and lamb jus	
	Squab [for 2]	65 €
	Beetroot tube filled with rille and offal pâté	
Seared Foie Gras	41 €	
Green cabbage and chickpea cream and demi-glace		
Dry-Aged Simmental Chop [approx.35 days]	125 € /kg	
Grilled		
Sides	Batavia Lettuce salad	14 €
	Spring onion and vinaigrette	
	Roasted Piquillo Peppers	17 €
Desserts	Seasonal Tarte Tatin	15 €
	Puff pastry layers with creme anglaise and roasted seasonal fruit	
	Apple & Apple	15 €
	Roasted apple compote and sorbet by <i>Astarbe and Obrador Grate</i>	
Idiazabal cream	15 €	
Apple jelly, quince and candied walnuts		
Cheese Board	29 € / 49 €	
Selection from <i>Fromaje</i> , served with "The Ice Cream Cheeses dream of" by <i>Obrador Grate</i>		