



	Tasting menu	150 €
	12 courses	
Appetizers... to the bars of San Sebastian	Salted Agur Anchovies	38 €
	6 signature anchovies, black pepper and txakoli vinegar	
	Gilda 2.0 ... to Arima	4.80 €
	Piparra mayonnaise, Matxitxako anchovy, olives cream and olive oil pearls	
	Beasain black puddin fritter	11 €
	Black Mole made out of Tolosa beans, chocolate and Espelette pepper	
	Kiskillas (little shrimps) tartlet	12 €
	Marinated in espelette pepper, oloroso wine, olive oil, orange and lime	
	Chorizo omelette... to Diego	10 €
	Liquid omelette with <i>chorizo</i> (spanish charcuterie)	
	Roasted courgette	10 €
	Blue fish tartar, raifort and sour cream	
	Hake pudding... to the Astelena	9 €
	On grilled bread with its collagen mayonnaise	
	Tempura oyster	10 €
	Parsley and roasted garlic emulsion	
Veggies	Autumn vegetable stew	21 €
	On celeriac cream, seasonal vegetables, pickles, cured duck breast and duck stock	
	Verdina beans with partridge	25 €
	Stewed in partridge consommé and <i>quenelle</i> of its <i>rillettes</i>	

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>Pantxineta</i> •	12 €
	Puff pastry sheets with crème anglaise and almonds	
	Sheep milk custard	12 €
	<i>Piquillo</i> pepper caramel	
	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>		