Fish

Brown crab ravioli Donostiarra style — 27 €
Fennel cream and toasted butter air

Merluza in green sauce • — 23 € / 37 €
Hake loin tempura in clam green sauce

Cockles from Nova • — 20€ / 37 €
Champagnoise cider ByHur12 beurre blanc and parsley oil

Rice with clams • — 38 €
4- year aged Carnaroli rice with fine Galician clam

Elvers — P.S.M. € /100gr
Traditinalk style with garlic and red chili

Dry Aged Grouper — 24 € / 39 €
Vizcaína sauce and lamb stock

Grilled Turbot — P.S.M. € / Kg
Gralic, chili and parsley hot vinaigrette

Grilled sole — P.S.M. € / Kg
Roast chicken pil-pil, lemon and its own collagen

Meat

Lamb neck • — 24 € / 39 €
Roasted garlic praline, feta cheese and lamb jus

Roe deer royal • — 24 € / 39 €
Creme fraîche salad with rhubarb, apple and celery

Simmenthal Dry Aged Rib Steak (approx. 35 days) — 115 € /kg
Grilled

Side Dishes

Batavia Lettuce salad — 14 €
With spring onions and vinaigrette

Roasted piojillo peppers — 17 €

Desserts

Seasonal Satin — 14 €
Puff pastry layers with custard and roasted seasonal fruit

Sheep´s milk flan — 14€
Roasted red pepper caramel

Apple & Apple • — 14 €
Roasted apple compote and Astarbe cider apple sorbet by *Obrador Grate*

Cheese board • — 29 € / 49 €
Selection from *Fromaje* cheesemonger

BASCOAT

We offer a **13 course Tasting Menu.** 160 €
Full table service only.

Appetizers...
Inspired by Donostia bars

Handcrafted Anchovies in brine *AGUR* 39 €
6 signature anchovies, black pepper and txakoli vinegar

Gilda 2.0 4,80 €
Green chili mayonnaise, anchovy, olive cream and olive oil pearls

Shrimp tartlet 13 €
Marinated with spelette pepper, oloroso, olive oil, orange and lime

Chorizo mini-omelette 10 €
Omelette skin with liquido interior and chorizo

Cod tripe 13 €
Its pil-pil in lemon verbena oil and Chardonnay vinegar air

Mushroom confit 11 €
A la Bourgignon

Hake cake 11 €
Pil - pil, parsley and salmon roe

Vegetables

Confit leek 28 €
Huelva white prawn, mushroom duxelles and shrimp béchamel on puff pastry

Pumpkin gnocchi 19 €/31 €
Buttery toasted pumpkin, sage and lamb sweetbreads in tempura

Beluga lentils stew 19 €/31 €
Grilles Foie from Les Landes, coffee and Armagnac air

Olive wood meat knife "Les Couteliers Basques for BASCOAT" 85,00€ / unit
All prices included VAT.
Bread service 4.00 €. Glisten-free bread service 5.00€
Only anchovies, whole fish, rib steak and side dishes are served in the center to share.
Only dishes marked with "•" may be shared, plated in 2 half portions.