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For your information we have a **Tasting Menu** 160 €
13 courses. Full table service

Appetizers...
Finger food
inspired in
the bars of
San Sebastian

Salted AGUR anchovies 38 €
6 signature anchovies, black pepper and txakoli vinegar

Gilda 2.0 ... to ARIMA basque gastronomy 4,80 €
Pickled green chili mayonnaise, salted anchovy, olives cream and olive oil pearls

Beasain black pudding fritter 11 €
Black mole made out of Tolosa black beans, dark chocolate and espelette

Shrimp tartlet 12 €
Marinated in espelette pepper powder, oloroso wine, olive oil, orange and lime

Daily fish tartar 11 €
Horseradish and smoke mayonnaise

Hake pudding ... to Astelena 11 €
Its Colleen emulsion and chive

Chorizo omelette ... a Diego Guerrero 10 €
Liquid chorizo omelette

Scallop tempura 13 €
With ginger scallion and parsley oil

Veggies

Small green peas 32 €
Iberian ham oil, pea emulsion, mint and egg yolk

Beluga lentils 30 €
With roasted fresh foie from Les Landes, and Armagnac and coffee air

Confited artichokes • 34 €
With a truffle veloute

Olive wood Les Couturiers Basques meat knife for BASCOAT 85,00€ /ud.
Prices include VAT. Bread service 4,00 €. Gluten free bread service 5,00 €.
Only anchovies, bone in steak and sides are served to share.
Only dishes marked with "•" may be shared and will be plated in two half portions.

Fish	Brown crab stew ravioli Fennel cream and toasted butter air	27 €
	Rice with clams • Carnaroli rice risotto like with fresh Galician clams	38 €
	Hake in green sauce • Tempura fried loin hake in a clam green sauce	36 €
	Hake <i>kokotxas</i> chins • Grilled, their pil pil, garlic powder, espelette pepper and parsley	43 €
	Grilled Turbot • Garlic, chili and parsley hot vinaigrette	P.S.M. €
	Grilled Dover sole • Roasted chicken pil-pil sauce, lemon and its own collagen	P.S.M. €
Meat	Grilled lamb neck • Garlic praline, lamb stock and frozen feta cheese powder	38 €
	Deer a la royal • Creme fraiche salad with rhubarb, apple and celery	38 €
	Simmenthal Dry Aged bone in steak (minimum dry aged 40 days) Grilled	110 € /kg
Sides	Batavia lettuce salad With spring onion and vinaigrette	12 €
	Roasted <i>piquillo</i> red peppers	12 €
Desserts	Millefeuille • Puff pastry sheets with english cream and almond	12 €
	Sheep's milk custard Roasted red pepper caramel	12 €
	Apple & Apple • Roasted apple compote with <i>Astarbe</i> apple sorbet by <i>Obrador Grate</i>	12 €
	Chocolate Souffle With <i>Chinantla Vanilla</i> ice cream by <i>Obrador Grate</i>	12 €
	Cheese board Cheese selection by <i>Formaje</i> accompanied by "The ice cream that the cheese dreamt with" de <i>Obrador Grate</i>	30 € / 45 €