



	For your information we have a <b>Tasting menu</b> 13 courses, full table service	160 €
<b>Appetizers...</b> to the bars of San Sebastian	<b>Salted Agur Anchovies</b> 6 signature anchovies, black pepper and txakoli vinegar	38 €
	<b>Gilda 2.0</b> ... to Arima basque gastronomy Pickled green chili mayonnaise, salted anchovy, olives cream and olive oil pearls	4.80 €
	<b>Beasain black puddin fritter</b> Black mole made out of Tolosa black beans, dark chocolate and espelette	11 €
	<b>Kiskilla shrimp tartlet</b> Marinated in espelette pepper powder, oloroso wine, olive oil, orange and lime	12 €
	<b>Daily fish tartar</b> Horseradish and smoke mayonnaise	11 €
	<b>Hake pudding...</b> to the Astelena Its Colleen emulsion and chive	11 €
	<b>Chorizo omelette...</b> to Diego Guerrero Liquid <i>chorizo</i> omelette	10 €
<b>Scallop tempura</b> With ginger scallion and parsley oil	13 €	
<b>Veggies</b>	<b>Small green peas</b> Iberian ham oil, pea emulsion, mint and egg yolk	31 €
	<b>Beluga lentils</b> With roasted fresh foie from Les Landes, and Armagnac and coffee air	29 €

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

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

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	<b>Brown crab stew ravioli</b> Fennel cream and toasted butter air	27 €
	<b>Black grouper</b> Lamb stock and Gribiche sauce	37 €
	<b>Hake in green sauce •</b> Tempura fried loin hake in a clam green sauce	36 €
	<b>Hake <i>kokotxas</i> (chins) •</b> Grilled, their <i>pil pil</i> , garlic powder, espelette pepper and parsley	43 €
	<b>Blue lobster •</b> Course 1: grilled tail, claws in tempura with a fine herbs mayonnaise Course 2: grilled chest and its corals emulsion	P.S.M. € / kg
	<b>Grilled turbot •</b> Garlic, chili and parsley hot vinaigrette	P.S.M. € / kg
	<b>Grilled Dover sole •</b> Roasted chicken pil-pil sauce, lemon and its own collagen	P.S.M. € / kg
Meats	<b>Grilled lamb neck •</b> Garlic <i>praliné</i> , lamb stock and frozen feta cheese powder	38 €
	<b>Deer <i>a la royal</i> •</b> Crème fraîche salad with rhubarb, apple and celery	38 €
	<b>Simmenthal Dry Aged bone in steak <i>txuleta</i></b> Grilled	102 € / kg
Sides	<b>Batavia lettuce salad</b> With spring onion and vinaigrette	12 €
	<b>Roasted <i>piquillo</i> red peppers</b>	12 €
Desserts	<b>Millefeuille</b> Puff pastry sheets with english cream and almond	12 €
	<b>Sheep s milk custard</b> Roasted red pepper caramel	12 €
	<b>Apple &amp; Apple •</b> Roasted apple compote with <i>Astarbe</i> apple sorbet by Obrador Grate	12 €
	<b>Chocolate soufflé</b> With <i>Chinantla Vanilla</i> ice cream by Obrador Grate	12 €
	<b>Cheese board</b> Selection from <i>Formaje</i> cheese factory accompanied by “the ice cream that cheeses dreamed of” from <i>Obrador Grate</i>	30 € / 45 €