



Appetizers... to the bars of San Sebastian	Salted Anchovies "Agur"	36 €
	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	12 €
	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		
Veggies	Hake pie ... to the Astelena restaurant	10 €
	Mayonnaise with its collagen	
	"Picanha" meat tartar	24 €
	Caviar y trufa	
	Tempura oyster	10 €
	Parsley and roasted garlic emulsion	
	Roasted endive	17 €
Urdina and <i>antxo</i> a cheese cream with walnuts		
Tear peas from Usurbil	28 €	
Creamy leek and almond cream with cured egg yolk		
Roasted asparagus from Mendavia	23 €	
Smoked hollandaise sauce and sliced <i>perretxiko</i> mushrooms		
Artichokes •	34 €	
With razor clams, beurre blanc, cured jowl		
Morels •	35 €	
Creamed with foie gras, Idiazabal cheese and land <i>tuberaceae</i> air		
Roasted <i>perretxiko</i> mushrooms	27 €	
<i>Pepitoria</i> sauce and smoked yolk		

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	Txangurro crab donostiarra style ravioli Fennel cream and hazelnut butter air	25 €
	Hake kokotxas (chins) • Roasted, their <i>pil-pil</i> sauce, garlic, espelette pepper and parsley	39 €
	Fried hake • Clams green sauce	33 €
	Lobster with salpicón dressing • Roasted with roasted salmorejo and ginger scallion	60 €
	Grilled turbot Garlic, chili and parsley vinaigrette	115 € / kg
	Grilled sole Roasted chicken pil-pil sauce, lemon sauce and its own collagen	118 € / kg
	Grilled sea bream Fried garlic, chili pepper	125 € / kg
Meats	Grilled lamb neck • Garlic and feta cheese praline aged in <i>Formaje</i> cheese barrels	37 €
	Deer royal • Crème fraîche salad with rhubarb, apple and celery	37 €
	Aged beef txuleta (ribeye) Grilled	93 € / kg
Sides	Batavia lettuce salad With spring onion	12 €
	Roasted "piquillo" peppers	16 €
Desserts	Citrus "tocino de cielo" Caramelized egg yolk and sugar dessert with <i>palo cortado</i> wine chantilly	12 €
	Apple & Apple Roasted apple cream with <i>Astarbe</i> apple ice cream by <i>Obrador Grate</i>	12 €
	Chocolate and corn ... in honor of Saint Thomas Creamy chocolate, spicy corn cream and crunchy corn crisp	12 €
	Sheep milk custard "Piquillo" peppers caramel	12 €
	Cheese board Selection from <i>Formaje</i> cheese factory accompanied by "the ice cream that cheeses dreamed of" from <i>Obrador Grate</i>	27 € / 45 €