



Appetizers... to the bars of San Sebastian	Salted Agur Anchovies	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	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	
Veggies	Tempura <i>piparras</i> (basque chilly peppers)	10 €
	Green pepper emulsion	
	Roasted courgette	8 €
	Blue fish tartar, raifort and sour cream	
	Bonito with <i>salpicón</i> dressing	9 €
	Spring onion, tomato, ginger and lime emulsion vinaigrette	
	Tempura oyster	10 €
	Parsley and roasted garlic emulsion	
Veggies	Tomato and beetroot	25 €
	Raw white tuna and dashi from its own salad	
	<i>Pocha</i> beans in lettuce <i>escabeche</i> dressing	M. P. € / kg
	Seafood of the day and coastal air	

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 €
	Tempura hake • Clams green sauce	34 €
	White shrimp from Huelva <i>Ajoblanco</i> cream, dried tomato oil, dried beef jerky and tomato powder and pine nuts	22 €
	Clam rice • Aged Molino Roca <i>carnaroli</i>	36 €
	Grilled turbot Garlic, chili and parsley vinaigrette	118 € / kg
	Grilled sole Roasted chicken <i>pil-pil</i> sauce, lemon sauce and its own collagen	123 € / kg
Meats	Grilled lamb neck • Garlic and feta cheese <i>praliné</i> aged in <i>Formaje</i> cheese barrels	38 €
	Aged beef txuleta (ribeye) Grilled	96 € / kg
	Deer royal • Crème fraîche salad with rhubarb, apple and celery	38 €
Sides	Batavia lettuce salad With spring onion and vinaigrette	12 €
	Roasted piquillo peppers	16 €
Desserts	Citrus tocino de cielo Caramelized egg yolk and sugar dessert with <i>palo cortado</i> wine chantilly	12 €
	Sheep milk custard <i>Piquillo</i> pepper caramel	12 €
	Apple & Apple Roasted apple cream with <i>Astarbe</i> apple ice cream by <i>Obrador Gate</i>	12 €
	Chocolate & corn ... in honor of Saint Thomas Creamy chocolate, spicy corn cream and crunchy corn crisp	12 €
	Cheese board Selection from <i>Formaje</i> cheese factory accompanied by "the ice cream that cheeses dreamed of" from <i>Obrador Gate</i>	27 € / 45 €