

TASTING MENU 1

[To begin]

Roasted hazelnut short bread

With smoked sardine and glazed chicken gizzard with swede demi-glace.

Razor clam pickled in apple vinaigrette and honey

With 'Bacari' caviar hollandaise, spicy napolitana cold cream soup, served with jelly fish and lady's fingers (okra) salad.

[First course]

Dumpling 'a la Gallega'

With paprika foam, Padrón peppers and smoked salt shells.

Artichoke from 'el Prat' macerated 'a la Romana'

With hedgehog mushroom and beef marrow with grilled onion demi-glace .

[Second course]

Cod supreme

Cooked in cod tripe juice, porcini and Basque chilli pepper.

Slowly cooked Coquelet

With tarragon demi-glace, fried pig ear with pumpkin and spiced butter cream.

[To finish]

Pickle

In rice vinegar and dill syrup with lime and basil sorbet.

Grapes with cheese taste as kiss

Manchego cheese cream with grapes macerated in port, 'Idiazabal' cheese ice cream, toasted butter sablé with caramelized popcorn and pistachio ganache .

Welcoming appetizer: Artisan bread and butter made in Boraz.
Optional wine pairing. (40€)

75€

10% of extra charge for terrace seating.