PRODUCTS

Sliced Bellota Ham with salmorejo
and regañá crushed with mallet 39€

Cantabrian Sea Anchovies in oil with chilli bonbon 23,50€

Lobster salad with mustard caviar 58€

Fresh oysters 4.8€ oyster

Vegetables from our orchard with walnut ajoblanco 24,50€

Gooseneck barnacles roasted over holm oak wood 39€

Scallop Tartare with gazpacho 25,50€

Grilled mushrooms with low-temperature eggs 26,50€

Grilled hake barbels with squid powder 37,50€

Grilled Octopus on Sweet Potato and Mango Spheres 27€

Clams grilled over lemon wood 36€

Grilled cockles from Cambados 24,50€

Red Tuna Tartar with a Broken Egg 26,50€

prices include VAT

FISH

(minimum serving for 2 people)

Sea Bream cooked Orio-style 78€/kg

Grilled Turbot from the Cantabrian Sea 68€/kg

Wild Ocean Sole 76€/kg

Grilled red bream 82€/kg

Wild Seabass 74€/kg

Grilled Hake nape 64€

(per portion)

Grilled Cod* with tiny vegetables 28,50€

Cod* cooked Bizkaian-style 27€

*After the cod has been caught it is put in salt giving it a distinctive flavour

Hake in a Green Sauce with Pea Caviar 26,50€

Baby eels, only in season s/m

prices include VAT

MEAT

Ox steak 64€/kg

1/4 Suckling lamb 24 h. 67º C (2 people) 59€

Fighting bull tail stew 29€

Underdone grilled pidgeon 31€

Trotters stuffed with mushrooms and truffles 27,50€

Roast suckling pig confit in its own juice 28€

Steak Tartare 31,50€

prices include VAT

WE DARE YOU TO REFUSE ONE OF OUR DESSERTS?

Nitromousse at -196 degrees Centigrade 14€

Homemade milk curd 8,50€

Crème caramel with eggs from happy chickens 8,50€

Roast pineapple with coffee and cinnamon 8,50€

Our lemon pie 9,50€

A winning quartet of shepherd cheeses 15€

Toasted bread with cinnamon ice cream
and lyophilized yogurt 9,5€

Idiazabal hot cheese cake 9,50€

Our own version of the strawberries with cream 11,50€

Coulant of 80% chocolate 9,50€

prices include VAT

THESE ARE OUR SUPPLIERS

Eggs: Ainhoa Álava. Orduña

Bread: Roberto Fernández. Zalla

Meat: Iturbe Anaiak. Gernika

Tomatoes: Rosa Etxenagusi Baserria. Arrieta

Fish: Miguel Uriarte. Bermeo

Citrus and Aromatic Essences: Bakio Project Botanicals

Potatoes: Ricardo Fernández. Valle de Losa

Sheep's milk: Patxi Baskaran

Milk, Vegetables and White Beans: Juan Zabala. Getxo

Fungi, St. George's Mushrooms and Mushrooms:
Alberto Barandiaran. Amorebieta

Oysters: Spéciale De Claire. Marenne

Salt: Fundación Valle Salado de Añana

Vinegar: Javier Martin. Orduña

Truffles: Fausto Pascual