

# TASTING MENU

House appetizer

Salted and marinated anchovies with crystal bread

Red tuna belly tartar with caviar

Grilled white prawns from Huelva

Hake's cheeks "kokotxas" in pil-pil sauce

Rice with galician clams/ green sauce

Grilled scarlet prawn from Isla Cristina

Dessert

160€ per person

## Cold starters

Grilled red “crystal” peppers, tuna belly and anchovies	28€
Iberico de bellota 100% ham, crystal bread with tomato	34€
Spanish blue lobster salad	39€
Salted and marinated anchovies from Cantabrian sea	26€
Red tuna belly tartar with Caviar Baerii	39€

## For oyster lovers

Spéciale Gillardeau N°1 <i>Very meaty, soft salinity and sweet finish with notes of hazelnut</i>	6,50€
Spéciale Gillardeau N°3 <i>Meaty, soft salinity and sweet finish with notes of hazelnut</i>	5,50€
Tia Maraa N°2 by Gillardeau ( Ireland) <i>Elegant, finely iodized and crunchy</i>	5,50€
Utah beach N°2 by Gillardeau ( Normandy) <i>Refined, meaty and crunchy</i>	5,50€
Flat oyster (Holland) <i>Intense sea flavor, less meaty and more subtle</i>	6,50€
Caviar Baerii (5/20gr.), crystal bread and smoked butter	14/40€

## Hot starters

Spider crab made in Donostia style	38€
Txangurro croquettes (6 u.)	19,50€
Langoustine croquettes (8 u.)	18,00€
Octopus, caramelized potatoes and paprika emulsion	30€
Fried langoustine tails	36€
Grilled white prawns from Huelva	42€
Fish soup with clams and white prawns	28€
Hake's cheeks "kokotxas" in pil-pil sauce	28€
Galician clams in green souce or grilled	36€
Rice with galician clams	36€

## Grilled

Spanish blue lobster	125€/kg.
Spanish red lobster	156€/kg.
Scarlet prawn from Isla Cristina and broken eggs	42€/u.
Spanish blue lobster with broken eggs	128€/kg.
Spanish red lobster with broken eggs	160€/kg.

## Fish from Cantabrian sea

*Depending market availability*

Grilled dover sole <i>Lenguado</i>	110€/kg.
Grilled line caught turbot <i>Rodaballo</i>	120€/kg.
Grilled line caught red seabream <i>Besugo</i>	130€/kg.
Grilled line caught red bream <i>Virrey</i>	140€/kg.
Caramelized potatoes	12€

## Premium meats

“Rubia Gallega” premium ribeye (35 days dry-aged) <i>Txuleta</i>	96€/kg.*
Grilled crystal red peppers	18€
Lettuce salad	8€

*\*French fries included*

Bread service will be charged 3,95€ per person

# Desserts

Cheesecake	10€
Traditional “pantxineta” with hazelnut ice cream	10€
Chocolate basque cake with vanilla ice cream	10€
Brioche French toast with vanilla ice cream	10€
Lemon sorbet with cava	9€
Pineapple sorbet with vodka	9€
Ice cream balls (Yogurt, lemon, pineapple, chocolate, vanilla or hazelnut)	7,50€
Local cheese selection	18€
Cow blue cheese, idiazabal cheese, creamy sheep cheese and goat cheese.	