

# Ola

*Martín Berasategui.*

## **Menu**

### **Tradition and Taste**

My creations vary according to the whims of the sea, the countryside and the seasons.

I propose that you allow yourselves to be seduced by the small, enticing, light and above all tasty mouthfuls.

Ola Martín Berasategui

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Our selection of butters: salty, tomato, avocado and mushrooms.

Sourdough bread with long fermentation.

*Beetroot, raifort and marinated salmon crispy pearls*

*Gelée of caviar and lightly smoked mussel*

*Caramelised millefeuille of smoked eel, foie gras, spring onion and green apple*

*Black pudding and creamy cabbage fritter*

*Tomato stuffed with pelayo – style squid with oven glazed iberian pork tail and air of squid*

*Cod cheeks in mild pil-pil confit (garlic and peper)*

*Oven-lacquered suckling lamb with pumpkin gnocchi, beluga lentils and cardamom*

### **The sweets to finish off**

*Caramelised bread sops with coffee ice cream*

*Txakoli with orange, iced bitter apple cream and blood orange slush*

### **My little sweets**

*White chocolate and almond truffles, armagnac milk liqueur, almond and red grape must and passion fruit*