

Ola

Martín Berasategui.

The best of Martín Berasategui's cuisine

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

Calle Ribera 13, 48005 Bilbao

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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

Warm oyster lightly marinated with spicy apple, cucumber slush and txakoli

Razor shell and soy curd, arugula sprouts with creamy pepper and curry

Black pudding and creamy cabbage fritter

Egg yolk with marinated mushroom infusion, vegetable jam, cheese bonbon and slices of iberian ham

Salad of vegetable trunks with seafood, cream of farmhouse lettuce and iodised sauce

Grilled sea bass over truffled spinach, spider crab broken jelly and champagne foam

Beef tongue à la royale with candied onions, cauliflower purée, quince and toasted butter

The sweets to finish off

Frozen chocolate sponge, frozen coconut, rum and pineapple juice slush

Cold torrefacto coffee cream resting on a hazelnut, chocolate and date essence smooth cream

My little sweets

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