



THE BEST OF MARTIN BERASATEGU CUISINE

Our selection of butters: Salty, tomato, avocado,
kalamata olive and mushrooms

Sourdough bread with long fermentation

Crunchy tapioca, spirulina, horseradish,
marinated salmon and dashi

Vinyard peach gazpacho with cockles infusion
in txakoli wine

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

Fried calamari

Red prawn carpaccio on a veil of crustaceans,
taramasalata and algae crisp

Cured scallops and beetroot on a bed of black garlic,
lemongrass juice and ginger

Crunchy oyster with pickles, mollusc gel,
cucumber and curry curd

Seafood and plancton jelly, salicornia and shrimp

Fennel risotto, goose barnacles and cockles

Chargrilled monkfish, coconut juice,
coffee and piparra peppers

Grilled squab with carrots in pil pil sauce, fake
cannelloni, crunchy toast and pack choi

Frozen chocolate sponge on a bed of earl grey tea and a
small mint salad and muscovado gelatin

Melon soaked in caipirinha with citronelle sorbet,
yoghurt spheres and citrus earth

My Little sweets: Vanilla, almond and raspberry,
bonbon, chocolate, red grape juice and passion fruit
soup, almond and chocolate financier