



TRADITION AND TASTE

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

Sourdough bread with long fermentation

Crunchy tapioca, spirulina, horseradish, marinated salmon and dashi

Vynyard peach gazpacho with cockles infusion in txakoli wine

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

Marinated sardine with infusion of cockles in txakoli wine

Fried calamari

Farmhouse eggs with cheese cream, crunchy migas, asparagus, truffle and Iberian pork dewlap

Fennel and mollusc risotto

Fresh cod cheeks with red prawn Bizkaia-style sauce

Stuffed Iberian pig trotters, ham and cabbage gelée, wild mushrooms on toast and crunchy black pudding marbles

Carrot, pumpkin and vanilla french toast with coconut ice cream

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

My little sweets: vanilla, almond and rasberry bonbon, chocolate, red grape, juice and passion fruit soup, almond and chocolate financier