

La bodega de Ola

Martin Perasategui.

The Menu

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Haute cuisine dishes

made to **share**

Knife-cut Iberian ham / **38 €**

Fresh oysters (unit) / **6,5 €**

Oysters with ponzu sauce, spring onion and peppercorns / **9 €**

Salmon and red prawn salad / **16 €**

Carpaccio of shrimps with pinenut vinaigrette and toasted onion puree / **20 €**

Fried eggs, crystal shrimp and caviar / **26 €**

Meat and Iberian ham, consommé and amontillado croquettes / **14 €**

Grilled artichokes with cured dewlap cream and warm black truffle vinaigrette / **19 €**

*with extra truffle / **29 €**

Clams with vegetables and creamy potato sauce in green sauce / **35 €**

Rice with clams / **35 €**

Cod kokotxas (cheeks) with cookles with txakoli / **23 €**

Cod omelette / **19 €**

Baked sea bass with fried garlic and chilli (min. 2 people) / **23 € pers.**

Meatballs in mushroom sauce with creamy potato and black truffle / **21 €**

Piece of Iberian pork with apple and rhubarb chutney (600gr) / **59 €**

Carrot, pumpkin and vanilla French toast with coconut ice cream / **11 €**

Baked chocolate with pear slush, cinnamon and caramel ice cream, mint mist / **11 €**

Red berry infusion with sponge soaked in alcohol and

fresh cheese ice cream / **11 €**

The cheeses that Martin likes the most / **20 €**



Ask our team for our Tasting Menu