

# La bodega de Ola

*Martin Perastegui.*

## Tasting Menu

Arbequina olive oil and rustic bread

"GRILLO"

"Blood sausage fritter with creamy cabbage"

Salmon and red prawn salad

Grilled artichokes with cured dewlap cream and warm  
black truffle vinaigrette

Fried egg, crystal shrimp and caviar

Kokotxas (cheeks) of cod with cockles  
with txakoli

Meatballs in mushroom sauce with creamy potatoes  
and black truffle

Carrot, pumpkin and vanilla French toast with coconut  
ice cream with coconut ice cream

Red berry infusion with sponge soaked in alcohol and  
mascarpone ice cream

Our petit fours:  
Chocolate truffle  
Meringue milk liqueur  
Homemade gummy jellies

60€

**With Wine Pairing**

75€

**With Sommelier Pairing**

95€



@labodegadeola