



THE BEST OF MARTIN BERASATEGUI CUISINE

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

Sourdough bread with long fermentation

Our seasoned olives

Crunchy beet pearls with cured scallop tartar

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

Tomato, sardine and verbenas fine pie

Jalapeño foam and lightly smoked salmon, cucumber and curry mayonnaise

Caviar on bonito (tuna) fritter and dashi broth

Crispy shrimp omelette, tarama, emulsified mushrooms and yuzu gel

Oyster, fried codium seaweed bao and its tartar

Begi haundi (squid) with its juice, egg yolk, toasted onion puree, citrus and basil

Shivering with seafood and plankton, salicornia and razor clams

Grilled monkfish, coconut juice, coffee and piparras (peppers)

Rack of lamb served with trotters, liquid root vegetables and pickles

Cold gin fizz – warm blood orange

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

Saffron, white chocolate and wasabi

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