

Ola

Nanten Perasategui.

EXECUTIVE MENU

Sourdough bread with long fermentation

Our selection of butters:
Beetroot, avocado and salted

Gilda

Beetroot cloud with shrimp tartare and bergamot

Crunchy seaweed tartlet, marinated salmon and miso

Fennel pearls raw, in risotto and emulsioned

Cod slices with kokotxas and txangurro a la vizcaína

Iberian pork with crunchy black pudding cream, wild
asparagus, dates and parmesan whey

Iced cocoa sponge with plums, carrots, hazelnuts and
rum

My little treats: Hazelnut, almond and raspberry bonbon,
chocolate soup, red grape and passion fruit must, ruso
cake and chocolate rocks.

"The handmade elaboration in our kitchen, implies the handling of all the allergens to declare according to the regulation (EU) 1169/2011, if you require information corresponding to each dish, please request it to our service staff".