

Ola

Martin Berasategui.

THE BEST OF MARTIN BERASATEGUI CUISINE

Sourdough bread with long fermentation

Our selection of butters: beetroot, avocado
and salted butter

Gilda

Beetroot cloud with shrimp tartare and bergamot

Crunchy seaweed tartlet, marinated salmon and miso

Aubergine, sesame and caviar

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

Pickled oyster and rutabaga, spiced juice, diced Iberian
ham consommé and horseradish tofu

Raw fennel pearls, in risotto and emulsified

Liquid ham and truffle omelette

Grilled foie gras with tongue pie and roasted onions,
spiced pumpkin juice, quinoa and cardamom

Cod slices with kokotxas and txangurro a la vizcaína

Monkfish with a duo of begi haundi, tomato and vodka

Iberian pork with creamy crispy black pudding, wild
asparagus, dates and Parmesan whey

Hot and cold passion fruit whiskey sour

Iced cocoa sponge with plums, carrots, hazelnuts and rum

Frozen celery with slushy brandy, semi-chilled mango
slices, beetroot compote and fruit

My Little sweets: Hazelnut, almond and raspberry, bonbon,
chocolate, red grape juice and passion fruit soup, 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".