

Ola

Martin Perasategui.

OLA TASTING MENU

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

Raw fennel pearls, in risotto and emulsified

Liquid ham and truffle omelette

Crunchy begi haundi ball and paprika aioli
from La Vera

Cod slices with kokotxas and txangurro a la vizcaína

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

Hot and cold whisky sour with passion fruit

Iced cocoa sponge with plums, carrots, hazelnuts and rum

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".