

Starters

Iberian acorn-fed cured Ham	19,5	Salmon and avocado tartar	15,5
Mellowed croquettes of iberian ham and scarlet shrimp	11,5	Sea Bass in two temperatures, yakiniku, purple onion and fried lotus flower	13,5
Additional mellowed croquette	2	Sea bass Ceviche with tiger milk and plantain	15,8
Sargo style salad with piparras and Piquillo red pepper	10,9	Cracked eggs with Balfegó red tuna	19
Lazy truffled omelette with iberian crunchy ham	13	Crunchy ravioli of Lamb tagine	15,5
Scallops with crushed garlic and parsley	16,8	Torreznos from Soria with mashed peppered potatoes	13
Charcoal octopus with batata and wakame	21		

From Orchard

Ox-hearted tomato salad with Cantabrian tuna	14	Charcoal leeks with Japanese romesco sauce smoked with rosemary	11
Candied artichokes with Iberian crunchy ham	16	Burrata cheese with basil oil and kimchi	15,9
Vegetable lasagne with coconut bechamel	12,9		

From The Sea

Canes smoked Balfegó red tuna tataki	19,5	Txangurro cannelloni with prawn and bechamel sauce	18
Cuttlefish with ratatouille and yellow chili	15,5	Smoked sea bass with reversed fried vegetables	18,5
Codfish from Iceland cooked with Pil-Pil sauce	18,9	Fried red scorpionfish with salad and our tartar sauce	22

From The Slaughterhouse

Txogitxu steak with fries and Guernica peppers	56	Iberian 'secreto' marinated with vegetables	16,8
Slow cooked (48 hours) Galician beef rib	19,5	Beef entrecote (300gr) with fries and pepper	22,9
Beef chick stewed with truffled parmentier and sweet potato	17,9		

Desserts

Our basque cheesecake	7	Torrija (homemade brioche with vanilla ice cream)	6,5
Chocolate coulant with violet ice cream	6,5	Apple gyozas with vanilla and apple ice cream	6,5
Oreo mousse with biscuit sand	6		

* Prices in Euros, VAT included

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soy 7.Milk 8.Tree Nuts 9.Celery
10.Mustard 11.Sesame 12.Sulphites 13.Molluscs 14.Lupin