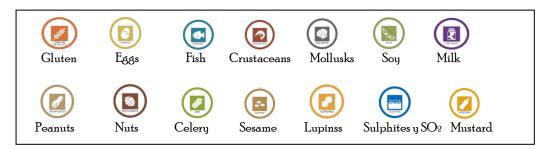


INFORMATION ABOUT ALLERGENS IN OUR MENÚ



st Some of our dishes can be made without the ingredient that causes intolerance or allergy. Consult with your waiter. **STARTERS** Creamy fritter stuffed with "carcamusas" Crispy chicken croquette Crunchy squid sandwich Dried tuna with almonds and coconut sauce and shrimps tortilla Sauteed artichokes with ham, potatoes cream and boiled egg [3] Barbecued lettuces hearts, Idiazabal cheese and beef jerku Cuttlefish noodles seafood soup and red mullet "Pastrami "of iberian pork with crispy rice and dried tomatoes vinaigrette Truffled "ñoguis" with ham cream and sauteed mushrooms Surf and turf fideuá Grilled scallops, Bourbon and butter, and red pesto Crunchy foie with fennel cream and stewed mushrooms 🕡 🗓 💷 Grilled octopus with mashed potatoes (1)

FISH

Gratinated salmon with mustard and citrus Glazed baby squids with roasted onion sauce and pickled mussels Grilled black bass with peanuts sauce Snapper with false salt of herbs and anchovies sauce Cod "a bras" In our own version Red tuna with miso and marinated apple

MEATS

Duck to de royal and mango chutney

[Inserting the plums and tamarind sauce of the plums and t

DESSERTS

Lollypop sorbet

Fruit salad in different textures

Cheese coulant and quince ice cream

Cheese coulant and quince ice cream

Lingot chocolate, strawberries and hazelnut praline

Coconut mousse stuffed with almonds

Caramelized brioche with baileys ice cream

TASTING MENU

Crispy chicken crogette
Barbecued lettuce hearts, Idiazabal cheese and beef jerky
Truffled "ñoguis" with ham cream and sauteed mushrooms
Glazed baby squids with roasted onion sauce and pickled mussels
Duck to de royal and mango chutney
Lollypop sorbet
Caramelized brioche with baileys ice cream

Full table tasting menu per person