

Starters or to Share

POLENTA CHIPS Grand Roux – €6

Corn Hummus

HAM CROQUETTE - €12

Andalusian Sauce

ANCHOVIES FROM GETARIA - €14

Lemon Confit, Seaweed Butter

HOMEMADE SEMI-COOKED FOIE GRAS - €17

Sweet Vegetarian Chili Pepper Jam

SMOKED BANKA TROUT – €15

Burrata, Tagetes Oil

PLATE OF EXTRA CEBO HAM - €19

BLOODY MARY OYSTERS (x3) - €12

Bloody Mary Foam, Isigny Cream

GRILLED TOMATO - €14

Breaded Pig's Trotter, Tomato Jam, Pepper Sauce

CABBAGE – €14

Pressed Cabbage and Pear Gratin with Miso, Combava Infusion, Smoked Caper Velouté

WHITE SHRIMP CARPACCIO - €19

Shrimp Head Mayonnaise, Honey & Wasabi Cream, Radish, Citrus

TUNA TARTARE – €18

Pineapple Agua Chile, Grilled Onion, Leek Salad with Gochujang

Main Courses

AGNOLOTTI RAVIOLI – €25

Saint-Marcellin Cheese Filling, Pumpkin Seeds, Butternut Jus with Butter, Porcini Mushrooms

IBERIAN PORK CHEEK SKEWER – €25

Vegetarian Pepper, Spring Onion, Teriyaki Sauce, Grand Roux Polenta, Tomato Vierge Sauce

GRILLED MONKFISH – €26

Bouillabaisse Jus, Lentils-Chistorra-Mussels, Green Curry Marinière Emulsion

GALICIAN CHUCK FLAP (180g Marbled Beef) – €36

Potato Churros, Garlic-Parsley Mushrooms

SIDES

Baby Potatoes – €4

Mixed Leaf Salad – €4

Dessert & Cheese

CHEESE BOARD FROM NEAR AND FAR – €18 / €10 per person

Seasonal Condiments

BASQUE CHEESECAKE – €10

Tonkabean, Lemon Marmalade

FIG – €11

Coffee Bean Whipped Ganache, Guinness-Roasted Fig, Melon Sorbet

CHOCOLATE – €11

Warm Chocolate Mousse, Cocoa Sorbet, Balsamic Reduction, Fleur de Sel,
Crunchy Praliné, Dried Apricot

HOMEMADE ICE CREAMS & SORBETS (3.50€ per scoop)

For Little Gourmets – €13

Feel free to ask for the children's menu. We'll be happy to present the chef's special options. Includes syrup and one scoop of ice cream.