

Starters or to Share

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

MAÏS 11€

Houmous de Maïs, Sorbet Yaourt Grec, Citron Confit, Crackers de Maïs Grand Roux

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

Scallop -19€

Jerusalem Artichokes, Scallop Roe Jus, Caviar, Endive, Almond

Main Courses

RAVIOLO 22€

Leek and Onion Filling, Parmesan-Lemon Sauce, Grape, Walnut

CHICKEN-23€

Karaage-style Thigh, Teriyaki Glaze, Butternut Cream, Chestnut, Crispy Kale

BBQ MONKFISH -26€

Blanquette Sauce with Argan Oil, Onion, Carrot, Carrot Tops

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

Floating Island-10€

Apple Caramel, Amaretto Custard

Frozen Lemon-10€

Lemon Verbena Sorbet, Lemon Cream, Kiwi-Cucumber, Charcoal-Torched Meringue

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.