

## *Starters or to Share*

**Parmesan Tapioca Croquette** – 8€

Black Garlic Aioli, Chimichurri

**Hummus** – 9€

Chistorra & Piquillo Pork Cracklings

**Getaria Anchovies** – 14€

Seaweed Butter

**Homemade Semi-Cooked Foie Gras** – 17€

Vegetarian Chili Jam, Maple Crisp

**Cebo Ham Platter** – 18€

**Pig's Trotter Fritter** – 14€

Espelette Pepper Harissa, Confit Celery, Pepper Sauce

**Cherry Tomato** – 12€

Ajo Blanco, Grilled Focaccia, Stracciatella, Bloody Mary Foam

**Mussels & Clams** – 14€

Basque Cider Marinière, Bread Croutons, Ossau-Iraty Cheese

**Squid** – 14€

Confit Pork Belly, Green Jus, Bitter Orange

**White Shrimp Carpaccio** – 19€

Bisque Mayonnaise, Beetroot, Hibiscus, Honey Wasabi Cream

## *Main Courses*

### **Cavatelli Pasta**

- Half Lobster, Bisque, Confit Tomato (subject to availability) – 36€
- Vegetarian, Herb Cream, Parmesan, Arugula – 21€

### **BBQ Monkfish** – 23€

Barigoule Artichoke, Swiss Chard, Stracciatella, Haddock & Green Curry Emulsion

### **BBQ Angus Chuck Flap** (180g marbled chuck cut) – 32€

Fried Eggplant, Almond & Port Condiment, Basque Yogurt with Confit Garlic

## *Dessert & Cheese*

**Cheese Board** – 18€ / 10€ per person

Seasonal Condiments

**Basque Cheesecake** – 10€

Tonka Bean, Preserved Lemon

**Geranium** – 10€

Campari-Confit Watermelon, Vanilla Cream

**Blackcurrant Leaf** – 10€

Red Berry Minestrone, Celery, Olive Oil

**Puffed Pellets** – 10€

Praline Cream, Salted Butter Caramel

**Homemade Ice Creams & Sorbets** (1 scoop) 3.5€

**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.