

Starters or to Share

Parmesan Tapioca Croquette – €8

Black Garlic Aioli, Chimichurri

Hummus – €9

Chistorra Cracklings, Piquillo Peppers

Homemade Semi-Cooked Foie Gras – €17

Vegetarian Chili Jam

Iberian Cebo Ham – €18

Crushed Tomato

Zucchini (*Lobster Supplement +€12*) – €14

Crispy Potato Tart, Smoked Stracciatella, Olive

Pig's Trotter Fritter – €14

Espelette Pepper Harissa, Tomato, Pepper Sauce

Bluefin Tuna – €17

Ajo Blanco, Tomato, Crispy Carrot

Mussels & Cockles – €16

Basque Cider Marinière, Ossau-Iraty Cheese

Squid Skewer (*per skewer*) – €9

Pork Belly, Treviso Radicchio, Green Herb Jus, Bitter Orange

White Shrimp Carpaccio – €19

Beetroot, Hibiscus, Wasabi Honey Cream

Main Courses

Basque Caesar Salad – €21

Breaded Chicken, Piquillo Peppers, Perfect Egg, Fried Capers, Ossau-Iraty Cheese

Cavatelli Pasta – €21

Herb Sauce, Parmesan

BBQ Monkfish – €26

Carrot, Fennel, Saffron Rock Fish Bisque, Aioli, Olive-Lemon Condiment

BBQ Angus Chuck Flap (180 g marbled beef) – €34

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

Side Salad – €4

Darphin Potato – €4

Our dishes can be adapted to a vegetarian version upon request.

Dessert & Cheese

Cheese Board – €18 / €10 per person

Seasonal Condiments

Basque Cheesecake – €10

Tonka Bean, Preserved Lemon

Blackcurrant Leaf – €10

Red Berry Minestrone, Celery, Olive Oil

Chocolate – €10

Warm Chocolate Siphon, Olive Oil Ice Cream, Kumquat, Sumac

Homemade Ice Creams & Sorbets (1 scoop) – €3.50

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.