

Starters or to Share

PARMESAN TAPIOCA CROQUETTE – 8€

Black Garlic, Chimichurri

OCTOPUS SALAD – 12€

Ajo Blanco, Jalapeño Pickles

HOMEMADE MI-CUIT FOIE GRAS – 17€

Vegetarian Chili Jam

IBERIAN CEBO HAM – 18€

Cantaria Olive Oil

CONFIT TOMATO – 14€

Bouchiar Bread, Stracciatella, Getaria Anchovies

PIG'S TROTTER FRITTER – 14€

Espelette Pepper Harissa, Tomato, Pepper Sauce

GREEN CHILI – 14€

Herb Ricotta, Tahini Cream, Espelette Pepper Oil, Shiso

PANI PURI – 12€

Saffron Fish Soup, Aioli, Smoked Eel, Potato

WHITE SHRIMP CARPACCIO – 19€

Sherry-Confit Garlic, Wasabi Mayonnaise

Main Courses

MAIN COURSES

MISO EGGPLANT – 21€

Vegetable Jus, Girolle Mushrooms, Herb Condiment

RED TUNA STEAK – 27€

Vadouvan Sauce, Little Gem Lettuce, Matchstick Potatoes, XO Condiment

BBQ ANGUS CHUCK FLAP (200g marbled chuck cut) – 32€

Corn, Basque Yogurt, Olive, Girolle Mushrooms, Farofa

SIDE SALAD – +4€

POTATO DARPHIN – +4€

SEAWEED BUTTER – +4€

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

FOR LITTLE FOODIES – 13€

Please ask for our children's menu. We will be happy to present the options proposed by the chef.
Syrup and one scoop of ice cream included.

Dessert & Cheese

DESSERTS

CHEESE BOARD – 18€ / 10€ per person

Quince Paste

BASQUE CHEESECAKE – 10€

Tonka Bean, Kumquat Condiment

FIG – 10€

Fig & Port Sorbet, Fontainebleau Cream, Fig Leaf, Sakura Vinegar, Hibiscus Meringue

CHOCOLATE – 10€

Cocoa Sorbet, Hot Chocolate Foam, Praline, Cookie, Mezcal

HOMEMADE ICE CREAMS & SORBETS (1 scoop) – 3.50€