

The pleasure of the senses prolongs time and frees the mind. Through the gentleness of colours, through the creative, innovative work, seemingly invisible; until the most difficult simplicity has been achieved, fulfilment where nothing is superfluous, nothing lacks and nothing is left to chance.

Juan Bas

The sense of proportion always prevails and the vase will never be more beautiful than the rose...

HALF PORTIONS

As a salad...

Cucumber
impregnated with vegetable drops
and melon sautéed with mint,
all seasoned with kefir,
cardamom and grapefruit

Roasted aubergine
flavoured with "makil goxo",
based on a yogurt emulsion*.
*"Farga" olive
(Thousand years old olive trees)

Cream of "Cara negra" cheese*,
with sautéed "Ballobar" capers,
herbs sprouts and croutons.
*Sheep from Carranza.

Welth is found under the sea as well as on land. We only have to treat it with love and respect to convert it into a treasure chest

Prime beef cured meat,
garnished with tomato bread toasts.

Roasted red endives,
soaked in a shellfish and cardamom stock,
with a smooth orange blossom flavoured
grapefruit cream.

Acquerello aged rice,
stewed in a white asparagus juice,
with juniper touches and liquorice.

Rock mussels,
served with salicornia tempura
and a fruits and curry infusion.

**Slow Food products.*

The best gastronomic techniques are passion and patience. FISH...

The intensity of the flame...

Chunk of cod roasted under the grill,
served with a sopako bread country soup,
with a sour and spicy hint.

Roasted turbot loin,
on a juice of wild garlics and "Ballobar" capers" *,
with lemon herb.

Sea bass fillets,
on a bed of grinded black olives,
flavoured with sherry and oregano,
and rhubarb fleshy leaves.

Roasted fish of the day,
with a roasted oats infusion and almonds.

Roasted squids,
with a hazelnut oil,
served on a bed of Joselito ham.
A half portion, 3 units.
A full portion, 5 units.

Transforming nature´s gifts into essence and complexity;
without forgetting the necessary agility, the suggestive provocation and the continuous search for improvement. MEAT...

Roasted leg of sucking veal,
with broken curd of milk
and a mustard sauce.
35.00 €

Roasted sucking lamb shoulder,
with a base of sherry, Gernika pepper seeds
and yellow lemon skin (20 min).

Half portion ...
Perfumed (smoke-flavoured)
"euskal oiloa"* chicken portion,
with rosemary and lime leaves.
*Basque breed organic chicken.

As a "traditional" stew...
Iberian pork piece,
with a wild herbs juice,
honey and marinated potato.

Nor the icy scorching of fire or the passionate heat of ice. The creamy alchemy of fresh milk, the tender innocence of an apple and the nostalgic sensuality of violets. DESSERTS...

Creamy dessert of pure chocolate,
with coffee ice cream
and a hot marzipan sand.

Use your hands ...

Coffee texture,
toasted beer ice cream, confit orange skin
and orange blossom.

Pistachio and lavender sponge,
with a "polipodio" ice cream,
apricot nectar and eucalyptus.

Peach thin cut slices,
flavoured with red wine,
vanilla and citrus hints.

Baked "esperiega" apple* gnoquis,
on a bed of whipped cottage cheese,
with a touch of green cardamom
and a cinnamom ice cream.

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V.A.T. (7%) not included