MENU

	GLUTEN	DAIRY	EGGS	FISH	CRUSTACEANS	MOLLUSKS	SULFUR DIOXIDE AND SULFITE	NUTS	SOYA	CELERY AND DERIVATIVES	SESAM SEED	LUPIN BEAN	PEANUTS	MUSTARD
Iberian Casalba ham100% acorn-fed.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Japanese Wagyu cecina.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Premium pork loin coppa.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Prawn carpaccio with four vinaigrettes, a tribute to IKEA's recipe.	•	•	•	●	●	•	●	●	●	•	•	•	•	•
House-marinated and smoked salmon, smoked with vine shoots.	•	•	•	●	•	•	•	•	●	•	•	•	•	•
Salad of smoked cod slices, roasted pepper dressing and its pil-pil sauce.	•	•	•	●	•	•	•	•	●	•	•	•	•	•
Lightly pickled vegetable salad.	•	•	•	•	•	•	●	•	•	•	•	•	•	•
Álava-style potato salad.	•	•	●	●	•	•	•	•	•	•	•	•	•	•
Roasted and smoked peppers with EVOO (4 pcs).	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Croquettes of baby squid, ham and mushrooms (9 pcs).	●	●	●	•	•	●	•	•	•	•	•	•	•	•
White prawns in garlic prepared live (8 pcs).	•	•	•	•	●	•	•	•	•	•	•	•	•	•
Baby crayfish in "ama's" sauce (8 pcs).	•	•	•	•	●	•	•	•	•	•	•	•	•	•
Traditional pork slaughter rice.	●	•	•	•	•	•	•	•	•	•	•	•	•	•
Hake cheeks in garlic and cayenne emulsion.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Market fish with its garlic refrito and Álava-style potatoes.	•	•	•	●	•	•	•	•	•	•	•	•	•	•
Cod in a traditional tasting (pil-pil, Biscayan and club ranero).	●	•	•	●	•	•	•	•	•	•	•	•	•	•
Guiso de calamares en su tinta.	•	●	•	•	•	●	•	•	•	•	•	•	•	•
Beef txuletón from Cárnicas Goya.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Spicy spring chicken with garlic-sautéed vegetables, served in a cocotte.	•	•	•	•	•	•	•	•	•	•	•	•	•	•

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Euskal txerri pork cheek with Álava wine and apple.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Tripe, trotters and snout.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
SIDES	GLUTEN	DAIRY	EGGS	FISH	CRUSTACEANS	MOLLUSKS	SULFUR DIOXIDE AND SULFITE	NUTS	SOYA	CELERY AND DERIVATIVES	SESAM SEED	LUPIN BEAN	PEANUTS	MUSTARD
Lettuce and spring onion from our garden.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Álava-style fried potatoes our own way.	•	•	•	•	•	•	•	•	•	•	•	•	•	•
DESSERTS	GLUTEN	DAIRY	EGGS	FISH	CRUSTACEANS	MOLLUSKS	SULFUR DIOXIDE AND SULFITE	NUTS	SOYA	CELERY AND DERIVATIVES	SESAM SEED	LUPIN BEAN	PEANUTS	MUSTARD
Cosmopolitan, txakoli reduction and passion fruit sorbet.	•	•	●	•	•	•	•	•	•	•	•	•	•	•
Vanilla chantilly with crème brûlée ice cream and smoked salt.	•	●	●	•	•	•	•	•	•	•	•	•	•	•
Fresh-baked Idiazabal cake with hazelnut ice cream (15 minutes).	●	●	●	•	•	•	•	•	•	•	•	•	•	•
Chocolate cappuccino, warm chocolate mousse and white chocolate cream.	•	●	•	•	•	•	•	•	•	•	•	•	•	•
Cheese ice cream and red berry infusion.	•	●	●	•	•	•	•	•	•	•	•	•	•	•
Lemon meringue with mojito ice cream.	●	•	●	•	•	•	•	•	•	•	•	•	•	•