

Dinner

Friday 16th October, 2026



Aperitif

Manuel Extra Dry White Vermouth 5€

House Negroni 12€

Kilima Ancestral, K5, H.Zuri, G Txakolina 7€

Punt Verd, La Furtiva, Terra Alta, Tempranillo 5€

From the Bar

Marinated Olives 4€ - White Anchovy Fillets 14€

From Olasagasti Canners: Salted Anchovies 15€ - Tuna Belly 16€

Euskal Txerri Charcuterie: Chorizo 8€ - Pork Loin 18€

From the Kitchen

Pâté de Campagne 14€

Maile Tonnato, Rocket 14€

Aubergine Caponata, Blue Cheese 16€

Grilled Runner Beans, Tomato, Figs, Ricotta 18€

Roast Pumpkin, Beetroot, Pear, Labneh, Pomegranate Dressing 18€

Tagliatelle, Lamb Ragout 26€

Whole Plaice White Wine 30€

Local Rump Steak, Roast Red Peppers, Fried Garlic 38/40€

Roast Poussin, Leeks, Romesco 38€

Dessert

Chocolate & Pistachi Frangipane 9€ - *Kopke 10 YO White Port 6€ Glass*

Vanilla Panna Cotta, Blueberries 8€ - *Astobiza Vendimia Tardía 9€*

Local Cheeses from Elkano 18€ - *Canto Cuerdas, Moscatel 9€ Glass*

IVA (VAT) included. Let us know if you have any allergies or intolerances.

We suggest sharing our dishes. For tables of more than 4, we cannot guarantee that all dishes will arrive at the same time. We work with fresh, local and seasonal produce in small quantities, so our menu may vary.



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