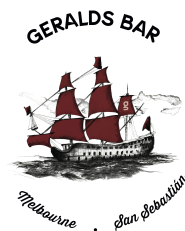


Dinner

Friday 9th October, 2026



Aperitif

Manuel Extra Dry White Vermouth 5€

House Negroni 12€

Témide, Malvasía, Valencia 5,5€ Glass

Ikewen, Listán Negro, Gran Canaria 8,5€ Glass

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€

Babaganoush, Green Peppers, Anchovy 16€

Grilled Runner Beans, Pomegranate, Apple, Tonnato 18€

Roast Pumpkin, Peperonata, Ricotta, Cranberries, Rocket 18€

Tomato, Grilled Courgette, Croutons, Pesto 18€

Tagliatelle, Baserri Ragout 26€

Dover Sole, White Wine 58€

Duck Magret, Vermouth Figs, Onion 38€

Roast Poussin, Spinach, Salsa Verde 38€

Dessert

Chocolate Tart with Blueberries 9€ - *Nus Negre* 11€ Glass

Coffee Panna Cotta 8€ - *Kopke 10 Year Old White Port* 6€ Glass

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

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.

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