

Dinner

Saturday 5th September 2026



Aperitif

House Vermouth 4€

House Negroni 12€

Killima Ancestral, Getaria Txakolina 7€ € Glass

Ikewen, Listan Negro, Remirez de Ganuza 9,5€ 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

Pate de Campagne 14€

Duck Rillettes 20€

Melon, Marinated Cucumber, Peach, Jalapeño Dressing, Labneh 18€

Beans, Cherry Confit, Fried Green Pepper, Pesto 18€

Grilled Runner Beans, Roast Beetroot, Figs, Hazelnut Dressing, Ricotta 18€

Tagliatelle, Baserri Ragout 26€

Smoked Albacore Tuna, Ajo Blanco, Fried Piparras 32€

Rump Steak, Roast Red Pepper, Garlic Refrito 30/38

Pork Chop, Babaganoush, Salsa Verde 40€

Dessert

Chocolate Tart, Blueberries 9€ - *Kopke 10 Years 6€ Glass*

Creme Caramel, Figs 8€ - *Maestro Sierra Cream 4€ Glass*

Local Cheeses from Elkano 18€ - *Cantocuerdas 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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