

Lunch

Saturday 3rd October 2026



Aperitif

Manuel Extra Dry White Vermouth 5€

House Negroni 12€

Temide, 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

Duck Rillettes, Cramberries 22€

Green Peppers in Escabeche, Anchoive, Toast 16€

Grilled Runner Beans, Beetroot, Hazelnuts, Labneh 18€

Tomato from Getaria, Marinade Cucumber, Peach, Rocket 18€

Roast Pumpkin, Apple & Pomegranade, Labneh 18€

Tagliatelle, Cuttlefish Ragout 26€

Red Mullet, Tomato Sauce, Potatoes 36€

Local Pork Steak, Peperonata, Confit Garlic 38/44€

Roast Poussin, Braised Courgettes, Jalapeño Salsa Verde 38€

Dessert

Chocolate & Stout Cake 8€ *Cream Maestro Sierra* 4€ Glass

Coffee Panna Cotta 7€ - *Nus Negre, Priorat* 11€

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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