



Lunch

Wednesday 26th August, 2026

Aperitif

Vermouth Manuel Extra Dry 5€

House Negroni 12€

Remordimiento, Chardonnay, Jumilla 4€ Glass

Kauten, Garnacha, Navarra 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

Confit Duck Rillettes, Beetroot Chutney 20€

Roast Aubergine, Confit Cherry Tomato, Ricotta 18€

Grilled Leeks, Romesco, Breadcrumbs, Galmesán 18€

Tagliatelle, Rabbit Ragout 24€

Smoked Albacore Tuna, Flat Peach, Almond Pesto 30€

Roast Poussin, Braised Courgette, Salsa Verde 38€

Dessert

Crepe Caramel 7€ - *La Magendia de Lapeyre* 5€ Glass

Lemon Meringue Tart 9€ - *Astobiza Late Harvest, Alava* 9€

Local Cheeses from Elkano 18€ - *Great Duke Palo Cortado* 5€ Glass

We suggest that all of our dishes be shared, for tables of more than 4 we cannot guarantee that the dishes will arrive at the same time.

There may be changes in the menu because we work with small quantities to ensure the best quality of produce.

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