Lunch

Wednesday 18th November 2026

Aperitif

Extra Dry Vermouth Manuel 5€

House Negroni 12€

Témide, Malvasía, Celler Lebulc, Valencia 5,5€

Montecastro, Tinto Fino, Ribera del Duero 6€

From the Bar

Marinated Olives 4€ - Spiced Almonds 3,5€ - White Anchovy Fillets 14€

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

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

Menu of the Day: 30€

Starters

Green Pepper in Escabeche, Anchovy

Spinach, Fonduta, Roast Tomato

Cabbage Remoulade, Pear, Hazelnuts

Mains

Gnochetti Sardi, Pesto, Potimarrón Pumpkin

Mackarel, Red Wine Braised Beetroot

Braised Pork Shoulder Steak, Potatoes

Dessert

Apple Crumble (15 mins)

Local Cheeses from Elkano

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

Starter, Main & Dessert: 30€, Starter & Main: 28€, Main & Dessert: 28€
Just Starter: 6€, Just Main: 22€, Just Dessert: 6€
Bread Included. Drinks not Included. We work with fresh, local and seasonal produce in small quantities, so our menu may vary.

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