Lunch

Wednesday 25th 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

Grilled Bok Choy, Marinated Aubergine, Ajo Blanco

Roast Tomato, Guindilla Dressing, Soft Boiled Egg, Anchovy

Braised Cabbage, Apple, Hazlenuts

Mains

Chickepeas, Roast Potimarron Pumpkin

Fried Red Mullet, Roast Beetroot, Pickles

Braised Quail, Sauerkraut

Dessert

Creme Caramel

Apple Crumble (15min)

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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