



TO START WITH OUR SEASONAL DISHES...

Seasonal tomato salad from the farm in Arcangues
24€

Gaztelur devilled eggs, a tribute to our traditions
(Four pieces)
20€

Baby potato ensaladilla with freshly picked txangurro (spider crab) and vegetable
pickles
36€

Chilled tomato soup in the style of a gazpacho with cherry tomatoes from the farm
in Arcangues
26€

Cantabrian white tuna tartare with ajo blanco cream
31€

Homemade foie gras terrine, Patxaran jelly and apple condiment
36€

Caviar Ossetra Tsar Impérial from the Petrossian house
50 grams / 140€

CONTINUING THE JOURNEY... (To share or not...)

*Rabas (crispy fried line-caught squid)
26€

Maison Tripa pâté en croûte (Saint-Pée-sur-Nivelle) with homemade pickles
35€

100% Iberian Bellota Ham 'Carrasco'
42€

Gaztelur Selection 'Agur' premium anchovies
(6 pieces – Spring 2025)
36€

Marinated Santa Pola quisquillas, Bilbao style
29€

Sea bass carpaccio from La Rochelle with fig leaf oil
28€

A GLANCE TOWARDS THE SEA...

Line-caught hake fillet in green sauce with clams
39€

Grilled rock octopus, smoked aubergine and charred beurre blanc
40€

Line-caught hake fillet "All i Pebre" style with whelks
39€

Roasted Brittany blue lobster, cabbage and nasturtium sauce
52€

Catch of the day, subject to market availability
Please ask your server

A GLANCE TOWARDS THE LAND...

Our signature beef tartare
39€

Grilled Iberian pork presa "Carrasco",
seasonal mushrooms and aniseed sweet potato cream
44€

Dry-aged Txuleta beef rib, charcoal grilled with seasonal garnishes
105€ /kg

*Madrid-style slow-cooked beef tripe
32€

Rossini-style tournedos, foie gras, truffle and Port sauce
49€

FROM THE EBRO DELTA, WHERE OUR RICE COMES FROM... (Minimum 2 people)

Iberian pork presa "Carrasco" rice, chickpeas and fresh garlic
36€/PP

Seafood rice with baby squid, red onion and carabinero prawn
49€/PP

