

## VIAJE POR LOS SENTIDOS

### ENTRANTES

**Raíz y fuego lento**  
Consomé, cebolla de Zalla, mantequilla  
Caviar, coliflor  
Gilda  
Foie, trucha  
Txistorra

Lengua, zanahoria, encurtidos 18  
Vieira, pan sopako, papada 20  
Espárrago, almendra, salsifis 19

### DEL MAR

Cigala, vizcaína, Euskaltxerri 30  
Mero, chipirón, pimientos 32  
Kokotxa de bacalao, guisantes, ternera 26

### DE LA MONTAÑA

Pato Canetón, remolacha, frambuesa 29  
Cordero, quinoa, alcachofa 30  
Presa, berenjena, cebolleta 26

### DULCES

**Dulce y futuro**  
Limón, enebro, manzana  
Cereza, chantilly, regaliz

Cereza, chantilly, regaliz 12  
Chocolate, leche, cítricos 12  
Frutos rojos, mami, lana 12

Pan artesanal de masa madre 2

## A JOURNEY THROUGH THE SENSES

### Root and Slow Fire

Consommé, Zalla onions, butter  
Caviar, cauliflower  
Gilda  
Foie, trout  
Txistorra

### Vegetable garden, sea and memory

Tongue, carrot, pickles  
Scallop, sopako bread, pork jowl  
Asparagus, almond, salsify

### Coast and tradition

Langoustine, Biskay Bay sauce, Euskaltxerri  
Cod cheeks, peas, veal

### Countryside and technique

Lamb, quinoa, artichoke

### Sweet and future

Lemon, juniper, apple  
Cherry, chantilly cream, liquorice

Short pairing 55

Long pairing 75

## STARTERS

Tongue, carrot, pickles 18  
Scallop, sopako bread, pork jowl 20  
Asparagus, almond, salsify 19

### FROM THE SEA

Langoustine, Biskay Bay sauce, Euskaltxerri 30  
Grouper, squid, peppers 32  
Cod cheeks, peas, veal 26

### FROM THE MOUNTAINS

Canetón duck, beetroot, raspberry 29  
Lamb, quinoa, artichoke 30  
Presa, aubergine, spring onion 26

### DESSERTS

Cherry, chantilly cream, liquorice 12  
Chocolate, milk, citrus fruits 12  
Red berries, curd, wool 12  
Artisan sourdough bread 2

Olio

RESTAURANT

