



MAHASTI

GASTRONOMIC WINE BAR

Basque Signature Cuisine

Juan Carlos Ferrando
Markel Ramiro

*The main protagonists of our menu are our products.
We privilege local, seasonal products,
of recognized quality in the Basque Country.*

*We have also selected some emblematic products from Spain
with designations of origin that can never be missing on a table.*

OUR SUGGESTION

Iberian Ham "Gran Reserva", Crystal Bread and crushed Tomatoes 28€



Table of artisanal charcuterie from the Aldudes 16€



Hondarribia Anchovies "Xaia", Crystal Bread and Olive Oil 18€



Wild Mushrooms Croquettes (6 units) 12€



Huitlacoche's Quesadilla with Chipotle Sauce (4 units) 12€



STARTERS

Pickled Partridge, Escarole with Garlic and Egg Yolk 17€



Grilled Scallops, Chickpeas and Mussels' Cream 14€*



Ramen with Wild Mushrooms' Noodles and Egg at 65°C 12€*



Bomba rice, Beef Cheek and Lime Aioli 16€



FROM THE OCEAN

Codfish Pil-Pil style with stewed "Txangurro" 22€*



Red Tuna, Grilled Tomato and Miso Sauce 24€*



Sea Bass, Trumpets of Death, Pumpkin and Carrot Cream 26€



FROM THE FARM

Duck Confit, Orange and Vitelotte 19€*



Basatxerri Flank Steak, Figs and Chestnut Cream 22€*



Sirloin, Apple Tartar and Foie Sauce 24€



Side Dishes 4€

Green salad with Chives

Baby Potatoes with Thyme

CHEESE

Selection of Basque Cheeses, Walnuts and Quince 12€



DESSERTS

Cheesecake, Lime and Red Fruits 7€ *



Tatin Cake and Cinnamon Ice Cream 7€ *



**Service of stone-ground wheat bread from Amona Margarita Bakery and Extra Virgin Olive Oil (+ 1,50€ per person)



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MAHASTI MENU

35 €

VAT included

To choose from the menu marked with a (*)
a first course, a second course and a sweet



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Our cuisine: an ode to the best products of our region

Our Xaia anchovies are artisan, hand-kneaded and boneless, and are made by a family from Hondarribia that has been dedicated to the sea and anchovies for five generations.

Our Iberian Ham is Carrasco with Denomination of Origin Guijuelo, Salamanca. The Carrasco family dedicated to the production of products from the Iberian pig for more than 120 years in its pastures of Jerez de los Caballeros and Frenegal de la Sierra. They raise their own breed Iberian pigs that are then cured and aged in their drying rooms in Guijuelo, achieving unique flavors in all their products.

Our sausages are from Pierre Oteiza, a Kintoa denomination pig farmer in the Aldudes Valley in Iparralde.

Our garden vegetables (tomatoes, salads, chard ...) are from our neighbor, Gure Baserriak Km0. Our proximity to Navarra allows us to work in the same way with a large selection of high-quality products.

Our fish come from the Ports of Hondarribia and Pasajes. They ensure our fish supply throughout the year.

Our tuna comes from the Balfegó family, fifth generation of fishermen from L'Ametlla de Mar, a town northwest of the Mediterranean Sea with a strong fishing tradition. Its commitment is the capture, feeding, study and commercialization of bluefin tuna, under a system of social and environmental responsibility, guaranteeing the continuity of the species for future generations.

Aquanaria, a pioneer company in the cultivation of seabass for haute cuisine, works in a sustainable way and respecting the environment.

Our meats are selected by the Joxean de Hondarribia butcher shop. Small business that favors a direct relationship with the local producer and the selection of the best pieces.

Our artisan bread is made by Amona Margarita de Hondarribia. The way they treat bread and understand it, the love for the profession, give this bakery an incredible added value, always looking for ecological flours, and respectful with the environment.

Our Basque cheeses are selected by Beñat refiner of cheeses (Saint Jean de Luz). One of the best references in the region, for its rigorous selection of cheeses and its wise advice. Idiazabal cheeses are selected by La Oveja Latxa, a store specializing in the selection of the best products from the Basque Country farmhouses.

To accompany our menu, we have selected KNOLIVE olive oil, the best EVOO in the world 2017/2018, produced in the heart of the Subbética Cordobesa Natural Park and the Sal de Añana from a brine from solid salt from veins of more than 200 million years old located in Araba / Euskadi.