

OUR SUGGESTION

TO SHARE

Iberian Ham, Crystal Bread and Tomato 28€

*Km 0 Artisan Charcuteries Platter 16€

Home Smoked Salmon, Echiré Butter and Pickles 14€

Cantabrian Anchovies "Oliveri", Crystal Bread and Olives' Oil 18€

Codfish, Piperade and Spring Onion 10€

Beef Veal dumplings at Argentine style 10€

STARTERS

Fresh Tomato salad 12€

*Watermelon and Tomato Gazpacho, Prawns and Croutons 12€

Sea Bass "Ceviche", Sweet Potato Puree and Corn 18€

*Tuna Tataki, Basil Oil and Ponzu Sauce 16€

*Spinach Ravioli, Idiazabal Cheese and Apple 12€

FISH

*Batter-Fried Hake, Creamy Pumpkin and All i Oli 18€

*Roasted Hake, Sauteed Asparagus y Garlic-Tomato sauce 18€

Grilled Cuttlefish, Cream of Chives and Ink Sauce 20€

Fish of the day 18€

MEAT

*"Lumagorri" Chicken stuffed with Dried Fruits and Bacon and its Juice 18€

*Boneless Veal tail, Potato Purée and Banana Chips 18€

Roasted Sirloin, Baby Potatoes and its Juice 20€

THE CHEESE

Selection of Artisan Cheeses from Beñat Affineur de Saint Jean de Luz 12€

DESSERTS

*Spiced Pineapple, Coconut Soup and Melon Sorbet 7€

*Mojito Sorbet 7€

Lemon and Cheese Mousse and Raspberry 7€

*Roasted Banana, Passion Fruit Cream and 4 Chinese Spices 7€

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

MAHASTI MENU
30 € VAT included

To choose from the menu
a first course, a second course and a dessert
of which are highlighted *

HEALTHY OPTION MENU HENRIETTE
30 € VAT included

We are committed to a kitchen where food and health go hand in hand. Therefore, together with the advice of the Dietitian-Nutritionist Begoña Valdajos Dietista, we have devised this menu. Because enjoying the gastronomy is not at odds with the healthy.

Tomato Salad from "Hondarribia"

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Watermelon and Tomato Gazpacho, Prawns and Croutons

Roasted Hake, Sautéed Asparagus y Garlic-Tomato sauce

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Chicken Lumagorri, Apple Compote and Roast juice

Spiced Pineapple, Coconut Soup and Melon Sorbet

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

DRINKS

Numen Water 4€

Water 0,5l 3,50€

Sparkling Water 0,5 L 3,50€

Soft drinks 3.50€

Juices "Alain Milliat" 6€

Craft Beer 4,50€

Coffees/ Infusion or Tea 3,50€

Cognac

Delamain 12 €

Armagnac

Armagnac Laberdolive 1995 16 €

Armagnac Laberdolive 1986 28 €

Ron

Plantation Barbados Rhum 12€

Cacique añejo superior 12€

Whisky

Jameson 18 years old 12€

Glenmorangie 10 Years old 12€

Glenmorangie 18 Years old 16 €

Macallan 12 Years old 14 €

Dewars 9 €

Johnnie Walker 12 Years old 9 €

Vodka

Vodka Beluga 9 €

Gin Tonic

Martin Miller's 12 €

Nordes 12 €

Martini Petroni (white and red) 5,50€

Etxeko Patxarana 5,50€

Licores artesanales
de Hierbas Egiazki 5,50€

Ricard Pastis de Marsella 5,50€