

## Starters

Hand-sliced 100% Acorn-fed Iberian Ham with Grated Tomato and Crystal Bread Toasts	26,00 €
Vegetable and Duck Spring Rolls with Apple Chutney	15,00 €
Avocado, Salmon, Rocket with Fresh Cheese and Roasted Tomatoes on Crispy Toast	17,00 €
Donostia Style White Tuna Timbale with Anchovies and Chilli Peppers	16,50 €
Chickpea Falafel with Soya Yoghurt Cream	14,50 €
Sautéed Rice with Prawns and Squid Noodles	20,00 €

## Appetizers

Fried Squid with Black Garlic Emulsion	12,50 €
Iberian Ham Small Croquettes (5 Units)	5,00 €
De Luxe Potatoes with 2 Sauces (Mayonnaise and Red Curry)	8,20 €
Ham and Cheese Pizza	21,00 €
Pizza Neapolitana with Tomato, Fresh Cheese and Basil	22,50 €
Ham and Cheese Sandwich on Soft Bread	10,00 €

## Seafood Recipes

Hake in Green Sauce with Clams	23,50 €
Roasted Octopus with Smoked Oil and New Potatoes	22,50 €
Cod Comfit with Black Garlic Oli, Wakame Seaweed Salad and Sesame	16,50 €

## Land Recipes

Beef Sirloin with Potatoes and Piquillo Sweet Pepper	24,00 €
Low Temperature Roast Lamb with Lettuce Salad	23,00 €
Wagyu Txikiburguers on Bao Style Bread with Smoked Bacon and Iraty Cheese	14,50 €

## A Sweet Ending

Baked Cheese Cake with Custard	8,00 €
Lemon Cake with Italian Meringue	8,00 €
Reine De Saba Chocolate Cake with Berries	8,00 €
Natural Fruit Mosaic with Passion Fruit Sorbet	10,00 €
Brioche French Toast with Custard	8,00 €