

GASTRONOMIC MENU

*The menus will be served to full table
The menu may change depending on seasonal products*

Keia smoked salmon tartar on organic tomato soup from Karrantza
Marinated northern bonito on its emulsion and ponzu sauce with wakame algae and wasabi
Marinated anchovies on cod skins stew and salted almond praline
Squid stuffed with his legs stew, ink foam and croquette
Mellow rice with Lombera's pig hands, cow cheese and summer truffle
Farm egg yolk on carbonara cream with pork shoulder and Idiazabal cheese
Grilled hake on wild asparagus false risotto and cauliflower emulsion

Meat to choose:

Royal of latxa sheep from Karrantza
Slices of cow chop from Karrantza (*minimum 2 persons*)

Dessert of the house to choose

Bread service 1,80 € per person

48,00 € per person

VAT of 10% not included in the price

RED BEANS STEW MENU

The menus will be served to full table

Typical red beans stew from Karrantza, with all the homemade sacrificial meat
Dessert of the house to choose

Bread service 1,80 € per person

19,00 € per person

VAT of 10% not included in the price