

## TO SHARE

|   |                               |
|---|-------------------------------|
| Iberian ham or loin with tumaca bread   | 23,00                         |
| Homemade foie terrine with apple pepper cream   | 18,00                         |
| Marinated red tuna on its emulsion, ponzu sauce, wakame algae and wasabi  | 18,00                         |
| Warm cod salad  | 18,00                         |
| Iberian ham homemade croquettes (12 units)  | 16,00                         |
| Breaded barbel on hake emulsion   | 20,00                         |
| Grilled white shrimp from Huelva  | <i>according market price</i> |
| Clams to the pan or to the seaman   | <i>according market price</i> |
| Squids stuffed with the stew of their paws and creamy ink   | 18,00                         |
| Grilled octopus, candied tomato, potato foam and honey mayonnaise   | 19,00                         |
| Red beans stew from Karrantza with sacraments of pig slaughter  | 11,00                         |
| Marinated anchovies on cod skins stew and salted almond praline,<br>tobiko roe and salting emulsion (2 half portions) | 16,00                         |
| Farm egg yolk with carbonara cream, pork shoulder and Idiazabal<br>cheese zest (2 half portions)                      | 16,00                         |

*Bread service 1,80€ per person*

*10% VAT not included in the price*

## FISHES

### To share (minimum 2 persons)

|   |                               |
|---|-------------------------------|
| Grilled piece of wild sea bass with traditional fried sauce | <i>according market price</i> |
| Grilled piece of wild turbot with traditional fried sauce   | <i>according market price</i> |
| Grilled hake neck with traditional fried sauce              | <i>according market price</i> |

### Individual

|   |       |
|---|-------|
| Grilled hake on wild asparagus false risotto and cauliflower emulsion | 18,50 |
| Roasted monkfish on cod tripes and seaman sauce                       | 19,50 |
| Grilled cod with Biscayenne sauce and pig handyman                    | 22,00 |

## MEATS

|  |                               |
|--|-------------------------------|
| Sirloin tips with foie, reduction of sweet wine, raisins and pinions       | 19,00                         |
| Beef tenderloin with potato strudel and boletus foam                       | 19,90                         |
| Cow chop from Karrantza with chips and peppers                             | <i>according market price</i> |
| Cow's tail ragout on hummus and grated cheese ( <i>minimum 2 persons</i> ) | 29,50                         |
| Glazed beef cheek on flowing mushroom bechamel                             | 18,00                         |
| Traditional roast lamb from Karrantza with salad                           | <i>according market price</i> |
| Fried lamb chops with chips and peppers                                    | 19,00                         |
| Stuffed lamb leg on potato parmentier, foie and pistachio                  | 16,00                         |

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## DESSERTS

|  |      |
|--|------|
| Cheeseboard from Karrantza   | 8,50 |
| Mandarin sorbet  | 6,00 |
| Lemon sorbet with cava   | 6,00 |
| Cup of homemade ice creams   | 6,00 |
| Strawberry sorbet on acid cookie and vinegar reduction. Caramelized crème brûlée with berries and cheese ice cream                       | 7,50 |
| Pineapple to vanilla on coconut royal, chocolates, lemon sorbet with milk cream and fresh mint hail                                      | 7,50 |
| Vanilla panna cotta with homemade caramel, bottled walnuts, crunchy white chocolate and corn, creamy cheese and cream bubbles            | 7,50 |
| Creamy cheesecake on cookie, with raspberry and ice cream  | 6,50 |
| Homemade puff pancake of custard cream with toasted almond, hot chocolate and ice cream ( <i>8-minute baking</i> )                       | 7,50 |
| Homemade apple pie with ice cream ( <i>8-minute baking</i> )   | 7,50 |
| Homemade rice pudding  | 4,00 |
| Warm dark chocolate cake on hazelnut praline and white chocolate foam, with hazelnut ice cream and cocoa leaf ( <i>8-minute baking</i> ) | 7,50 |
| Chocolate coulant on homemade caramel and vanilla ice cream ( <i>20-minute baking</i> )  | 7,50 |

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