

# TO SHARE

Iberian ham with tomato bread

Homemade Iberian ham croquettes (*8 pieces*)

Marinated bluefin tuna on its emulsion, ponzu sauce, and wakame seaweed

Warm cod salad

Deep-fried hake cheeks in Romana style with pil-pil emulsion and sautéed wild asparagus

Cod cheeks in pil-pil sauce

Artichokes on their own cream, served with beef meatballs and refined Karrantza cheese

Grilled white Huelva prawns

Clams (*pan-fried or in marinera style*)

Stuffed baby squid with its own tentacle stew, served with ali-oli (*garlic and olive oil sauce*) and ink foam

Roasted octopus on tomato confit, potato foam, and honey mayonnaise

Veal sweetbreads on potato parmentier and Perigord sauce

Karrantza red beans with traditional pork cuts (*serving*)

Marinated anchovies on a cod skin stew, salted almond praline, tobiko roe, and salt cream

Farmhouse egg yolk with carbonara cream, pork jowl, and grated Idiazabal cheese from Karrantza

Langoustine cannelloni stuffed with creamed boletus and tender leek, topped with a coral velouté sauce

*Bread service: €2.00 per person*

*10% VAT included in the price*

# FISHES

Grilled hake with a faux risotto of wild asparagus and cauliflower emulsion

Roasted monkfish on cod tripe with a crustacean-infused American-style sauce

Grilled cod with Biscayan-style sauce and pig's trotters

Cod in pil-pil sauce

Chef's selection of the day's fresh fish for sharing *(please inquire off the menu)*

# MEATS

Sirloin steak tips with foie gras, sweet wine reduction, raisins, and pine nuts

Karrantza beef sirloin steak with potato mille-feuille and boletus foam

Karrantza pinta beef chop with French fries and peppers

Premium pinta beef chop with French fries and peppers

Glazed veal cheek on truffled potato cream

# TRADITIONAL STEWS

Braised beef tail

Biscayan-style Pig's trotters

Classic tripe stew

Traditional stew of black-faced sheep from Karrantza

Traditional beef stew

Beef meatballs on potato parmentier, served with boletus and truffle sauce

*Bread service: €2.00 per person*

*10% VAT included in the price*

# DESSERTS

Karrantza cheese platter with quince jelly and walnuts

Tangerine sorbet with freshly squeezed juice

Lemon sorbet with cava (*sparkling wine*)

Bowl of homemade ice cream

Caramelized crème brûlée with red berries, cheese ice cream, and strawberry sorbet

Vanilla-infused pineapple on a coconut royale, coconut bonbons, crumiel, lemon peel sorbet with milk cream, and fresh mint granita

Vanilla panna cotta with homemade dulce de leche, candied walnuts, white chocolate and corn crisp, and cheesecake ice cream

Creamy cheesecake on a cookie strausser, with raspberry and ice cream

Baked cheesecake with homemade ice cream

Homemade rice pudding

Brioche bread French toast with caramelized crème brûlée and ice cream

Apple pie with pastry cream and ice cream (*baked for 8 minutes*)

Homemade pantxineta: Basque puff pastry filled with cream and toasted almonds, served with hot chocolate and homemade ice cream (*baked for 8 minutes*)

Warm dark chocolate cake on hazelnut praline, white chocolate foam, hazelnut ice cream, and cocoa leaf (*baked for 8 minutes*)

Chocolate coulant over dulce de leche and ice cream (*baked for 18 minutes*)

*Bread service: €2.00 per person*

*10% VAT included in the price*