





Appetizers

Ham croquette (u.) (1,2,3)	3
Chips, Salanort mussels in escabeche (MP) Sweet and spicy sauce (7,14)	10
Baked baby potatoes (MP) 	11
Chipotle sauce, lemon vegan mayo (14)	10
Pea hummus 	
Crunchy peas, parsley dressing and crudités (13)	

Starters

Farm chicken salad (MP) Baked pumpkin, spiced seeds and caesar sauce (1,2,3,9,14)	14
Seared bimi and asparagus 	15
Toasted almond "mojo" and cocoa crisp (3,12,14)	
Fresh white beans in escabeche from Navarra	
Stir fried prawns and coral dressing (4,14)	16
Grilled artichokes from Navarra (MP)	
Pork belly and fermented lemon sauce (2,3)	15


Sides

French fries 	5
Sweet potato fries 	5
Homemade pickles 	5
Pepper & dill (14)	


 Plant Based Dish

MP = Available as a Meal Plan option | 1= Egg | 2= Milk | 3= Gluten | 4= Crustaceans | 5= Fish | 6= Peanuts | 7= Molluscs | 8= Lupin | 9= Mustard | 10= Celery | 11= Soya | 12= Tree Nuts | 13= Sesame | 14= Sulphur dioxide and sulphites
Please note that not all ingredients are listed in the menu descriptions. If you have any food allergies, please inform your waiter before ordering.

Main Courses

Baked carrot and peach (MP) 	18
Beetroot, lemon dressing, coconut sauce (12)	
Parmigiana our way (MP)	18
Smoked eggplant, rustic tomato and basil sauce, grilled mozzarella (2,3)	22
Grilled squid	
Basque refrito, confit piquillo peppers and ginger (7,14)	18
Farm chicken cannelloni (MP)	
Raisins and almonds (1,2,3,12,14)	26
Grilled iberian pork secreto	
Gremolata, green pepper sauce (14)	
Beef burger (MP)	18
"Idiazabal" sauce, bacon jam, lettuce and tomato (1,2,3,14)	

Desserts

Homemade cheesecake (1,2)	8
Lichi sorbet 	8
Candied fig, caramelized black sesame (13)	
Baked cookie (MP)	8
Vanilla ice cream and miso toffee (1,2,3,11) Waiting time 10 min	

