

Comida Rooftop

Nuestro picoteo

Gilda de antxoas Salanort hierbas provenzales (7,10)	2.5
Ensaladilla rusa de atún, piparrak y pan de músico (1,3,7,10)	12
Hummus de guisante, pan de musico, crudités (11)	11

Bowls & Pizzas

Mediterranean protein bowl (2,8,10) Base de quinoa, langostinos, Cherry tomatoes, cebolla encurtida, y mozzarella	18
Tabla de aperitivo italiano (1,2,10) Embutidos mixtos, aceitunas, encurtidos, queso, fruta y pan de musico	28
Pinsa marinara (1,7,10) Tomate rustico a la albahaca, anchoas de Getaria, aceitunas y alcaparras	20
Pinsa margherita (1,2) Tomate rustico a la albahaca, fior di latte y orégano.	20
Pinsa Euskaltzerri (1,2,10) Tomate rustico a la albahaca, chorizo fresco, fior di latte y piparrak	22



= LOCAL DISH



= PLANT BASED

MP = MEAL PLAN (EXTENDED STAYS)

ALERGENS: 1. GLUTEN, 2. MILK, 3. EGGS, 4. TREE NUTS, 5. PEANUTS, 6. SOY, 7. FISH, 8. CRUSTACEANS, 9. MUSTARD, 10. SULPHITES, 11. SESAME, 12. CELERY, 13. MOLLUSCS, 14. LUPIN

NOTE NOT ALL INGREDIENTS ARE LISTED IN THE MENU DESCRIPTIONS. IF YOU HAVE A FOOD ALLERGY PLEASE ADVISE YOUR WAITER BEFORE ORDERING.