



Specially curated dining experiences at restaurants
featured in the MICHELIN Guide

ENEKO BASQUE KITCHEN & BAR

9-course Txoko menu with wine pairing and glass of champagne on arrival
£135 per person

A glass of champagne on arrival

Sourdough bread (v)

Basil butter

Jamon Iberico Joselito Gran Reserva

Traditional talo (v)

Crispy corn talo, heritage tomatoes and basil emulsion

Beef tartare

Anchovy emulsion, pickled mushrooms

Bay of Biscay

Hand-dived scallops, paprika and cumin marinade

Rack of lamb

Lamb sauce

Dishes are representative of the type of food available and can be subject to seasonal changes.



Piperrak and Piparrak (v)
Piquillo, Gernika and Piparra peppers

Torrija (v)
Basque vanilla sponge, sheep's milk ice cream

Wine pairings

42 by Eneko Atxa
Bizkaiko Txakolina, Basque Country 2015

G22 by Gorka Izagirre
Bizkaiko Txakolina, Basque Country 2016

Baigori Crianza
Rioja Alavesa, Basque Country 2016

Arima Late Harvest
Bizkaiko Txakolina, Basque Country 2015

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