

Every dish is a taste of the Basque Country of Northern Spain. Order two or three each and share them around the table to experience as much as you can. We'll let you know if you're ordering too much. Or too little.

CHARCUTERIA

TXIKIAK

Jamón Iberico Joselito Gran Reserva /
(45g) 20, (90g) 39

La Tabla del Charcutero / 20
Coppa, Chorizo and Salchichon
with crystal bread and homemade pickles

Cheese Board (v) / 17
Assortment of Basque cheeses with
traditional compotes

Iberico Ham on Crystal Bread / 20
Idiazabal cheese and mushrooms

Beetroot Tartare (v) / 8
Pickled onions, chives, olive oil caviar

Traditional Talo (v) / 12
Crispy corn talo, heritage tomatoes,
basil emulsion

Almejas en Salsa Verde / 18
Clams in green sauce

Basque Crab / 23
Soft shell crab, biscaina sauce

Marinated Red Mullet / 13
Vegetables vinaigrette

Beef Tartare / 9
Anchovy emulsion, pickled mushrooms

Bay of Biscay / 36
4 hand-dived scallops, butter foam and chives

Mussels / 10
Austell Bay mussels, tomato sauce

HANDIAK

Hake Tempura / 18
Red pepper sauce, parsley emulsion

Mushroom Rice (v) / 15
Seasonal mushrooms, ceps emulsion

Grilled Octopus / 19
Coriander marinade, chilli strands

Pork Ribs / 17
Pork sauce

Roasted Aubergine (v) / 12
Burnt aubergine purée, pepper sauce

Basque Menestra / 16
Seasonal vegetable stew, Joselito ham
(can be made without ham)

SUTAN

From our Jospier charcoal oven
Ideal for two or three to share

Rack of Lamb (550g) / 55
Lamb sauce

Txuleta (700g) / 58
28-day dry-aged rib of beef

Suckling Pig / 58
Suckling pig, mashed potato, green salad, apple
compote, pork sauce

Beef Fillet / 50
Idiazabal cheese gnocchi, veal sauce

Grilled Lemon Sole / 30
Whole lemon sole, bilbaina sauce

ALBORAKO

Side dishes

Mashed Potato (v) / 3.5

Roasted Red Peppers (v) / 6.5

Green Salad (v) / 5.5
Pickled tomatoes, chestnuts

Grilled Asparagus (v) / 10
Garlic emulsion, black truffles

Smoked Potatoes (v) / 5
Paprika and garlic emulsion

Sourdough Bread (v) / 3
Basil butter