

STARTERS

Maldon Kumamoto Wild Oysters unit 3 . . . 6 units	16
Maldon Blackwater Rock Oysters unit 3 . . . 6 units	16
White tuna belly with anchovy fillets from Getaria	18
Red tuna tartare with green chili peppers from Ibarra . . .	18
Prawn ³ carpaccio with jus.	24
"Cecina" (salted cured beef)	14
Assortment of beef cold cuts	20
Hand cut, free-range acorn-fed Iberian ham	26
Charcoal-roasted pâté de campagne from Ibai	12

Traditional pan-fried "txistorra" (Basque sausage) from Orio	8
Iberian ham croquettes (4 units)	9
Grilled "morcilla" (black pudding) from Biscay	11

Our **sourdough bread** from Little Bread Pedlar, Bermondsey. . . 2,50
24 hour fermentation with stone-ground organic flour

Our **bread with tomato** 3,50

SALADS

Lettuce with spring onions from the vegetable gardens of Hernani	5
Idiazabal cheese , spinach and walnuts	8

SEASONAL PRODUCTS

Fried green Ibarra peppers	7
Farmhouse tomato salad	10
"Marmitako" Basque style Fishermen's white tuna stew . .	24
White tuna from Hondarribia in tomato sauce	24

FROM OUR BASQUE GRILL

• our FISH dishes •

Cod with Biscay sauce	26
Red tuna from the almadraba of Barbate with "zurrukutuna".	26
Octopus with seasonal vegetables	24
Monkfish	9 / 100g
Turbot	9 / 100g
Seabass	9 / 100g

ask about our fisherman's capture of the day

• our MEAT dishes •

Duck breast from Iparralde with cider apples	18
Beef sweetbreads with roasted tomatoes	28
Farmhouse pork ribs	19
Matured beef tenderloin with ratatouille and green Ibarra peppers.	28

TXULETON

"Txuleton vaca" matured beef	7 / 100g
PREMIUM matured beef (min. 4 weeks) <small>(subject to availability)</small>	12 / 100g

GRANDMA'S *home cooking*

Donostia style seafood soup	18
"Roxario" ciderhouse-style codfish omelette	14
Fresh anchovy omelette	14
Fresh wild clams from Solent in green sauce	22
Donostia style "txangurro" (oven baked stuffed crab) . .	24
Pan-fried codfish in the style of Zapiain cider house . . .	22
"Txipirones" stuffed (baby squid) cooked in its own ink .	26
Beef steak tartare	18
"Callos" Rioja-style stewed tripe with chorizo	18
"Manitas de cordero" braised suckling lamb trotters in Biscay sauce	22
Oxtail braised in a Rioja Alavesa red wine sauce	24

SIDE DISHES

Lettuce with spring onions from the vegetable gardens of Hernani .	5
Fried green Ibarra peppers	7
Tolosa-style "Piquillo" peppers	7
Sagardi-style potato wedges	5
Basque-style butternut squash courgette ratatouille . .	6,50
Sautéed Green peas with kale	6,50
Creamy swiss chard au gratin	7
Mashed potatoes	4

ALL PRICES INCLUDE VAT AT THE CURRENT RATE
 A 12,5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements

Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving

TASTING MENU

ASTIGARRAGA MENU

— 53 —

Minimum for 2 people

Traditional pan-fried "txistorra" (Basque sausage) from Orio

"Roxario" ciderhouse-style codfish omelette

Pan-fried codfish in the style of Zapiain cider house

"Txuleton vaca" matured beef

— 350 /400 g per person —

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Selection of artisan Basque cheeses

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Our sourdough bread from Little Bread Pedlar, Bermondsey
24 hour fermentation with stone-ground organic flour

EGUZKILORE MENU

— 48 —

Minimum for 2 people

Traditional pan-fried "txistorra" (Basque sausage) from Orio

Farmhouse tomato salad

Fresh anchovy omelette

White tuna from Hondarribia in tomato sauce

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Cheesecake from Latxa sheep's milk

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Our sourdough bread from Little Bread Pedlar, Bermondsey
24 hour fermentation with stone-ground organic flour

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DESSERTS

Selection of artisan Basque cheeses (for 2 people)	12
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)	
"Etxeberrigaraia", shepherd's farmhouse Ossau Irati cheese, Antzile (Iparralde)	
"Zelu Koloria", blue shepherd's cheese (Lapurdi)	
"Gazta Zaharra", cream of aged cheese, Orexa (Guipuzkoa)	
Cheese from the Aralar Mountain Range (Subject to availability) . .	12
Artisanal cheese from the milk of free-range Latxa sheep	
<i>Handmade at 1.200m by shepherds Jon and Martina</i>	
"Tejas y cigarrillos" (traditional butter and almond biscuits) from Tolosa	7
"Torrija" our bread, milk, sugar and cinnamon pudding with sheep's milk ice cream	7
Dark chocolate truffles with a hint of Sagardoz apple liqueur . .	7
"Cuajada" sheep milk curd drizzled with honey	7
Rice pudding with cinnamon	7
Traditional "goxua" sponge cake with chantilly cream	7
Chocolate!!!	8
Thin crust apple pie flambéed with Sagardoz apple liqueur .	7
Cheesecake from Latxa sheep's milk	9

SWEET WINES



70 ml

Urezi Vendimia Tardía de Itsas Mendi	9
Hondarrabi Zuri	
Late Harvest de Astobiza	9
Gros Manseng	
Lustau Peninsula	8
Palo Cortado	
Toro Albala 1990	9
Pedro Ximenez	
MR Moscatel	7
Moscatel	
Martí Faixó Perafita	7
Garnatxa	
Casta Diva Cosecha Miel	8
Moscatel	
Graham's Six Grapes	7
Porto	
Chateau Dereszla Tokaji 5 Puttonyos	13
Tokaji	
Cyprés de Climens	9
Sauternes	

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