

To share

5 Jotas Iberian ham croquettes	21€
Codesa Gilda (olive, anchovy and sweet pepper)	4,5€
Limited edition salted anchovies (8 units).....	32€
Foie terrine with carrot jam and raisin walnut bread.....	29€
Acorn fed iberian ham , hand carved, with toasted bread, tomato and extra virgin olive.....	38€
Brioche with marinated salmon and caviar (20 gr)	60€
Grilled octopus with choricerio pepper foam.....	31€
Etxanobe style Olivier salad	26€
House marinated salmon with black garlic cream.....	31€
Queen scallops with iodized seafood jus.....	32€
Red prawns	36€

Starters

Beetroot carpaccio and umeboshi.....	24€
Lobster salad with cauliflower cream and yogurt.....	48€
Baby artichokes with spider crab pil pil sauce.....	32€
A la llauna rice with seafood and meat	34€
Poached egg with kidneys and grilled foie gras.....	29€
Lekeitio style fish soup	24€
Baby broad beans with piscasuelo egg yolk.....	27€
Farm house beans (pochas)	26€

Fish

Fried hook caught hake with charcoal roasted red peppers.....	36€
Grilled hake loinwith crayfish broth and creamy cauliflower.....	33€
Hake kokotxas , grilled Bilbao style or battered with peppers.....	40€
Red mullet with codium seaweed jus	36€
Cod with pil pil and Bizcayan sauce.....	34€
Black monkfish with Zalla red onios in red wine sauce	35€

Meats

Grilled beef tenderloin with fresh foie gras.....	34€
Bresse pigeon with its pate.....	32€
Beef tenderloin steak tartare with French fries.....	36€
Wagyu entrecote 400 gr. (2 people) with fries and roasted peppers.....	80€
Pig trotter ajoarriero with fried egg.....	26€
Duck magret with potato parmentier and quince cream.....	31€

Desserts

Traditional torrija with ice cream.....	11€
Butter ice cream	11€
Baked cheesecake with iced cream.....	11€
Josefina Maguregui chocolate cake	11€
Apple tart with yogurt ice cream.....	11€
Warm pistachio cake with vanilla and ginger ice cream.....	11€
Crepe Suzette with orange sauce and vanilla ice cream.....	13€
Our selection of cheese	32€

Allergen Declaration

In compliance with Regulation (EU) No. 1169/2011 on the provision of food information to consumers, this establishment has information available regarding the presence of allergens in our products. Please ask our staff if you would like further information.

Arriluce Menu

Codesa **anchovy** toast with whipped butter
Foie terrine with carrot jam and raisin walnut bread
Etxanobe style **Olivier salad**
Baby artichokes with spider crab pil pil sauce
Red mullet with codium seaweed jus
Duck magret with potato parmentier and quince cream
Josefina Maguregui **chocolate cake**

Beverages not included

€85 VAT included

Punta Begoña Menu

Codesa **anchovy** toast with whipped butter
Squid tartare with white truffle foam
Foie terrine with carrot jam and raisin walnut bread
Etxanobe style **Olivier salad**
Baby artichokes with spider crab pil pil sauce
Red mullet with codium seaweed jus
Grilled **beef tenderloin**
Josefina Maguregui **chocolate cake**
Our selection of **cheese**

Beverages not included

€105 VAT included

Delaunay Menu

Squid tartare with white truffle foam
Brioche with marinated **salmon and caviar**
Foie terrine with carrot jam and raisin walnut bread
Etxanobe style **Olivier salad**
Lobster salad with cauliflower cream and yogurt
Baby artichokes with spider crab pil pil sauce
Red mullet with codium seaweed jus
Grilled **beef tenderloin**
Josefina Maguregui **chocolate cake**
Our selection of **cheese**

Beverages not included

€125 VAT included