



DELAUNAY

RESTAURANT

PALACIO
ARRILUCE
GETXO • BILBAO


THE LEADING HOTELS
OF THE WORLD

Starters

Hand sliced 100% Iberico Ham , toasted crystal bread and grated tomato.....	38€
Cantabrian cured anchovies in virgin extra olive oil.....	28€
Lobster salad, green apple tartare and Modena vinegar.....	38€
Foie micuit with pine nuts sauce and passion fruit.....	28€
Sliced Cod , foam “brandada”, tapenade and plankton.....	22€
Local Organic vegetables from Ibarra Farm, light smashed potatoes, and meat demi glacé.....	22€
Woodfire smoked hake cococha in pil-pil sauce.....	28€
Mellow rice with wild rabbit and red shrimp veil.....	26€
Seafood [selection of the best seafood of the day].....	M/P

Fish

Cod in taco, stew of its “callos a la vizcaina” and pil-pil of spirulina.....	28€
Fish [selection of the best seafood of the day].....	M/P

Meats

Matured beef cutlet with garnish.....	90€/kg
Charcoal-grilled sirloin steak , potato, and bacon millefeuille, dried apricot and vanilla purée.....	34€
Deer in civet with plums and dried apricots marinated in brandy.....	26€
Roasted roe deer loin, chestnut puree, and Iberian mushroom duxelles.....	28€
Roasted and rested Bresse turtledove , fake wheat risotto and beet purée.....	36€
Baserria cattle tail in cannelloni, truffled potato cream and seasonal mushrooms.....	32€

Desserts

Caramelized “ torrija ” of brioche bread with Intxaursaltsa ice cream.....	15€
Cheese [selection of local and international cheeses] with garnish.....	24€
Assorted handmade ice creams elaborated in Palacio Arriluce.....	15€
Goxua [Jauregibarria 2022 version].....	15€
Opera red fruit tart with fresh cheese ice cream and almond crumble.....	15€
Exotic passion fruit chocolate with pineapple ice cream.....	15€

Tradition 68€

Sliced cod, brandade foam, anchovy tapenade and plankton
Low-temperature cooked free-range hen’s **egg** with sweet bell pepper stock
Fish [selection of the best fish of the day]
Deer in civet with plums and dried apricots marinated in brandy
Goxua [Jauregibarria 2022 version]

Innovation 78€

Sliced cod, brandade foam, anchovies, and plankton tapenade
Pink shrimp with Iberian pork trotters’ juice and spicy seaweed
Low-temperature cooked free-range hen’s **egg** with sweet bell pepper stock
Red mullet with fennel, lime, and royal sauce
Basque “baserria” **cattle tail** in cannelloni, truffled potato cream, quince jelly and seasonal mushrooms
Tiramisu [Jauregibarria 2022]

Tradition & Innovation 121€

Foie gras in ingot, passion fruit veil and pine nut emulsion
Sliced cod, brandade foam, anchovy, and plankton tapenade
Pink shrimp with juice of Iberian pork trotters and spicy seaweed
Low-temperature cooked free-range hen’s **egg** with sweet bell pepper stock
Red mullet with royal sauce, fennel, and lime
Hake cococha on wood-roasted peppers and pil-pil sauce
Iberian pig’s trotters in crunchy terrine, with sweet potato puree and passion fruit
Roasted and rested **Bresse turtledove**, fake wheat risotto and beet purée
Celery, lime, and apple
Tiramisu [Jauregibarria 2022]