

## Starters

<b>Iberian acorn-fed ham hand-sliced</b> , served with toasted bread, tomato, and extra virgin olive oil .....	€38
<b>Anchovies</b> in salt with extra virgin olive oil .....	€32
<b>Lobster salad</b> , green apple tartare and Modena vinegar & ecologic vegetables liquid salad .....	€40
<b>Foie micuit</b> with mustard caramel, apple purée, and juniper .....	€34
<b>Pickled quail</b> salad with quinoa, sprouts, and seasonal pickles .....	€32
<b>Organic vegetables</b> from our local farm “Ibarra Baserria” with potato cream and reduced meat jus .....	€30
<b>Grilled hake cheeks</b> with stewed spider crab and their pil-pil sauce .....	S/M
<b>Crispy rice</b> of fish and shellfish with red prawn veil and alioli .....	€34
<b>Seafood</b> (daily selection of the finest products, best quality-price) .....	S/M
<b>Seasonal spoon dish</b> .....	€32

## Fish

<b>Tasting of cod</b> (pil-pil and vizcaina sauces) .....	€35
<b>Fish</b> (daily selection of the finest products, best quality-price) .....	S/M

## Meats

<b>Matured “Baserria Km-0” beef chop</b> with seasonal garnish .....	€80/kg
<b>Charcoal-grilled beef</b> tenderloin with truffled mashed potatoes .....	€38
<b>Iberian pork</b> shoulder with pear and rum purée .....	€35
<b>Bresse pigeon</b> , rested and roasted, with pâté of its interiors .....	€38
<b>Venison cooked in civet sauce</b> .....	€38

## Desserts

<b>Tasting of artisanal ice creams</b> from Delaunay .....	€15
<b>Homemade curd cheesecake</b> with ice cream .....	€15
<b>Caramelized brioche bread pudding</b> with “intxaur-saltsa” (walnut cream) ice cream .....	€20
<b>Red wine-poached pears</b> with ewe’s milk ice cream .....	€15
<b>Set chocolate</b> with orange sauce and roasted pumpkin ice cream .....	€15
<b>Lemon and meringue mille-feuille</b> with mint sorbet .....	€15
<b>Cheese board</b> (selection of cheeses from around the world) .....	€30

## EHIZA Menu

Artisanal boletus butter
Homemade small game croquette
Seasonal mushroom broth
Foie gras block with mustard caramel and crunchy mushrooms
Wild trout marinated with celery root purée and trout roe
Pickled quail salad with quinoa, sprouts, and pickled mushrooms
Charcoal-grilled pigeon with pâté of its interiors and sautéed boletus
Braised wild boar cheek in Rioja Alavesa red wine
Pistachio soufflé, sweet game sauce, and mushroom ice cream
Petit fours

**€100 VAT included**

## Beñat Ormaetxea Innovation Menu

Artisanal boletus butter
Homemade small game croquette
Seasonal mushroom broth
Foie gras block with mustard caramel and apple-juniper purée
Pickled quail salad with quinoa, sprouts, and seasonal pickles
Mussel with coconut curry, vermouth jelly, and citrus air
Langoustine tartare with txakoli beurre blanc and caviar
Squid “begi haundi” tagliatelle with its reduction and crispy ink
Grilled hake cheeks with stewed spider crab and pil-pil sauce
Rested and charcoal-grilled pigeon with pâté of its interiors
Pressed suckling lamb, parsnip cream, and its reduced jus
Melon, cucumber, and mint
Set chocolate with orange crème anglaise and roasted pumpkin ice cream
Petit fours

**€136 VAT included**

### Allergen Information

In compliance with Regulation [EU] No. 1169/2011 on food information for consumers, this establishment provides detailed information on the presence of allergens in our dishes.

Please ask our staff for further details.