



JUN 2026

Gilda Amets 3

Pumpkin creme brulee, creme fraiche, seeds 5

Beef tartar, bone marrow mayo, toasted brioche 8

Strawberry and beetroot salad, almond gazpacho, basil ice cream 14

Tomato tart tatin, ricotta fake tomato, tomato liquid salad 16

Grilled white asparagus, its skin tuile, toasted butter hollandaise 21

Spring veg panache, sprout bean praline, green peas juice, artichokes, asparagus 18

Grilled monkfish, basque soup reduction, dill air, citrus potato 24

Bonito tuna tataki, marmitako thai reduction, causa limena, veggies wok 22

Seasonal mushrooms open ravioli, cured egg yolk, portobello foam, pecorino cheese 18

"Talo" cracker, lamb stew, dried apricots, idiazabal cheese, glazed apricots 24

Beef rib eye in leek ash, confit leek, hazelnut and soya emulsion 22

Dark chocolate, rosemary, olive oil 9

Santanas chou, coffee chantilly, figs 8

Pear in txakoli, kiwi and lime tartar 8

*Bread and snacks service 3,5

