



WEEKEND LUNCH PLATILLOS FROM THE KITCHEN

STARTERS

SEAFOOD SALAD ^S
CAPSICUM, OLIVE OIL

OCTOPUS SALAD ^S
ORANGE AND POMEGRANATE

SALMON BELLY ^{G S}
MISO AND VEGETABLES

TUNA TARTARE ^S
AVOCADO, SALMON ROE

CRAB TARTARE ^{L S}
CRAB MEAT, AVOCADO AND CAVIAR

SMOKED SALMON ^{G L S}
MILLE-FEUILLES
AIOLI AND CREAM CHEESE

MAINS

MIXED CROQUETTES ^{L G P}
HAM AND MUSHROOM
CROQUETTES

GAMBAS AL AJILLO ^S
TIGER PRAWNS, GARLIC, PAPRIKA AND
CAYENNE IN OLIVE OIL

**GRILLED MARINATED
LAMB CHOP** ^L
MASHED POTATOES

PAN SEARED DUCK BREAST
TOMATO CHUTNEY AND BOK CHOY

BEEF TARTARE
MILLE-FEUILLE CRISPY POTATO

PAN SEARED SALMON ^{G L S}
ROASTED ENDIVE AND ORANGE SAUCE

GNOCCHI ^{G L V}
PUMPKIN PURÉE, SAUTÉED
MUSHROOMS, MANCHEGO CHEESE

"CHIPIRON ENCEBOLLADO" ^{G S}
BLACK INK BABY SQUID STEW WITH
JASMINE RICE

**GRILLED
IBERIAN PORK LOIN** ^{L P}
CARROT PURÉE, BLACK PEPPER
AND ORANGE SAUCE

OX TAIL BOCADILLO ^{G L}
MAYO CHIPOTLE AND FRESH HERBS

SEA BASS GALLEGA ^{L S}
CAULIFLOWER PURÉE AND GARLIC
PAPRIKA OIL

DESSERTS

BASQUE CHEESECAKE ^{G L V}
WARM, CREAMY
AND TASTEFULL

BRAZO GITANO ^{G L V}
TYPICAL SPANISH CAKE

CATALAN CREAM ^{G L N V}
CREMA CATALANA

PANTXINETA ^{G L N V}
DONOSTIA DESSERT
WITH PASTRY CREAM AND NUTS

CHURROS ^{G L V}
CHOCOLATE SAUCE