



## **Dinner**

Wednesday 30<sup>th</sup> of October 2024

### **From the Bar**

Marinated Olives 4€ - Spiced Almonds 3€  
Olasagasti Conserves: Salted Anchovies 12€ - Tuna Belly 16€  
Marinated White Anchovies 10€ - Chorizo Euskal Txerri 8€  
Cured Pork Loin Euskal Txerri 16€

### **From the Kitchen**

Steak Tartare 16€  
Homemade Pate de Campagne 12€  
Red Wine Beetroot, Peppers Escabeche 18€  
Roast Pumpkin, Escarola, Persimmon Compote, Bl. berry Vinegar 16€  
Fennel, Pear, Ricotta, Beurre Noisette and Hazelnuts Dressing 18€  
Homemade Tagliatelle, Rabbit Ragout 22€  
Sole, Braised Leeks 38€  
Duck Magret, Nuts and Red Pine Mushroom 32€  
Roast Poussin, Cabbage, Jalapeño Dressing 30€

### **Dessert**

Brown Butter & Blueberries Tart 8€  
Honey Parfait, Pear Confit, Pistachio 8€  
Selection of Local Cheeses from Elcano 14€

*Includes IVA. Let us know if you have any allergies or dislikes.*