



## **Lunch**

Saturday 26<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€  
Confit Duck Rillettes, Escarole, Honey & Mustard 16€  
Fennel, Mandarine, Pear, Pomegranate, Labneh 18€  
Roast Cauliflower, Escabeche, Telleria Cheese 18€  
Fried Red Mullet, Preserved Lemon Mayonnaise 20€  
Homemade Tagliatelle, Cep Mushrooms 24€  
Squid, Chickpeas, Chanterelles 28€  
Rabbit Saddle, Peperonata, Salsa Verde 28€  
Pork Chop, Red Wine Braised Beetroot 32€

### **Dessert**

Chocolate, Pistachio, Blueberry Tart 9€  
Vanilla Panna Cotta, Strawberries 7€  
Selection of Local Cheeses from Elcano 14€

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