

ASPALDIKO TASTING MENU

Terrine of foie gras with muscatel gelatine, mango chutney and walnut bread
Tempura cod throats over tomato concasse and olive esterification
Orange duck ravioli with fried noodles
Sautéed baby squid with two-texture onion and aioli
Grilled sirloin with foie gras sauce, potatoes au gratin and wine reduction
Coffee mousse
Caramelised French Toast

€65.00 VAT INCLUDED

(This prix fixe menu is served for the entire table. If any dish is not to your liking, it may be substituted. Drinks are not included.)

BASERRI TASTING MENU

Crumbled spider crab salad with Modena vinaigrette
Seafood stuffed chard with Dublin bay prawn sauce
Grilled foie gras over lime and peach cream with P.X. reduction

and a choice of:

Breaded hake medallions over American style cuttlefish stew and baby squid ink
Cod confit over pisto and cheese foam
Entrecôte steak with piquillo pepper purée and cheese parmentier
Pork trotter roll on Bizkaina sauce, onion compote and bacon crisp

White chocolate and almond brownie, raspberry chutney and mango ice cream

€45,00 VAT INCLUDED

(This prix fixe menu is served for the entire table. Drinks are not included.)

CHILDREN'S MENU

Iberian ham and pork loin
Assorted fried starters
Homemade pate'
Sirloin steak medallions with chips or Fried hake with chips
Ice cream or dessert
Drinks

€30.00 VAT INCLUDED

