

***BASERRI TASTING MENU***

*Dried tomato pate and basil timbale with burrata and black olive oil*

*Brothy seafood rice with crispy lobster legs*

*Gyozas stuffed with oxtail and foie gras in a stew sauce*

*Turbot on aubergine and tomato vinaigrette with Hollandaise foam*

*Low temperature Iberian pork shoulder with truffle sauce, sweet potato purée and grilled wild asparagus*

*Cheese, walnuts and quince in different textures with cinnamon ice cream*

€62,00 VAT INCLUDED

(This fixed price menu is served to the whole table. Drinks not included)

***TRADITIONAL BASERRI TASTING MENU***

*Cantabrian anchovies in brine with roasted red peppers and olive oil*

*Codfish omelette with green peppers*

*Croquettes with two flavours (baby squid and ham)*

*Grilled rib-eye with roasted red peppers and chips (-+900 g every 2 people)*

*Goxua with vanilla ice cream*

€52,00 VAT INCLUDED

(This fixed price menu is served to the whole table. Drinks not included)

***35 aniversario***

***Urteurrena 1988-2023***