BAS COAT

We offer a **13-course Tasting Menu**, served to the entire table only. 170 €

Starters...
To the bars of San Sebastian
[Finger Food]

AGUR artisanal salt-cured anchovies 39 €
6 signature anchovies, black pepper and txakoli vinegar

Gilda 2.0 ... *to Arima Basque gastronomy* 4,80 €
Mahonesa de piparra, antxoa, crema de aceituna y perlas de aceite

Shrimp Tartlet [raw] 14 €
Marinated with Espelette pepper, sherry wine, olive oil, orange and lime

Chorizo bite omelette ... *to Diego Guerrero* 11 €
Omelette skin with a liquid centre and *Joselito* chorizo

Corn talo 14 €
Seasoned beef tartare

Confit Mushroom 11 €
Bourgignon style

Tuna [raw] 13 €
Tomato, ginger, onion and lime medley with roasted veggie jus

Vegetables

Confit leek 28 €
Huelva white prawn, mushroom duxelles and bechamel on puff pastry

Courgette flower 18 €
Filled with raw vegetable ratatouille and Basque-style green curry

Tomato, watermelon ans idiazabak cheese salad 22 €
Tomato water vinaigrette, flowers, sprouts and croutons

Prices include VAT. Bread service 4.00 €. Gluten-free bread service 5.00 €.
Only the anchovies, whole fish, txuleta and side dishes are served in the centre of the table for sharing.
Only dishes marked with "·" may be shared; they will be served as 2 half portions.

Fish

Donostiarra-style spider crab raviolo — 28 €
Fennel cream and browned butter foam

Tempura hake · — 24 €/37 €
Hake with clam green sauce

Lobster Bordelaise with roasted tail [min. for 2] — P.S.M. €/Kg
Lobster tempura with fine herb mayo and a lobster salad

Rice with clams · — 38 €
4 year aged Molino Carnaroli rice with fine Galician clams

Grilled baby squid · — 26 €/41 €
In its own ink, with coated spring onion and glazed shallots

Grilled Turbot — P.S.M. €/Kg
Garlic, chilli and parsley dressing

Grilled Dover Sole — P.S.M. €/Kg
Roast chicken pil-pil, lemon and its own collagen

Meat

Lamb Neck · — 26€/41 €
Roated garlic praline, feta cheese and lamb jus

Squab — 39€/65 €
Beetroot tube filled with rille and offal pâté

Dry-Aged Simmental Chop [approx.35 days] — 125 € /kg
Grilled

Sides

Batavia Lettuce salad — 14 €
Spring onion and vinaigrette

Roasted Piquillo Peppers — 17 €

Desserts

Seasonal Tarte Tatin — 15 €
Puff pastry layers with creme anglaise and roasted seasonal fruit

Apple & Apple — 15 €
Roasted apple compote and sorbet by *Astarbe and Obrador Grate*

Egg yolk custard — 15 €
Green apple gel, txakoli chantilly and Tonca bean

Cheese Board — 29 € / 49 €
Selection from *Fromaje*, served with "The Ice Cream Cheeses dream of" by *Obrador Grate*

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