

**“Kitchen Table” menu... 140 €**

**ARTICHOKE** | with aromatic herbs and olives

**SPINACH** | stewed with almonds

**SEA BASS** | tiradito with caviar and trout roe

**SPIDER CRAB** | whisky soufflé

**HAKE KOKOTXA** | leeks in green sauce

**OCTOPUS** | with black butter and cockles

**EGG** | with 7 yolks, Iberian pork tail and shrimps

**LOBSTER** | fried quail and seafood sauce

**SEA BASS** | citrus pilpil, saffron and chicory

**IBERIAN PORK BELLY** | black pudding pâté and cabbage

**PANTXINETA** | pumpkin cream, bergamot and beer ice cream

**BUTTER ROLL** | ice cream

\*The menu is subject to change depending on the seasonality of the products.

Served for the entire table.

Artisan wheat bread with olive oil 3 €/person