

## RAW STARTERS

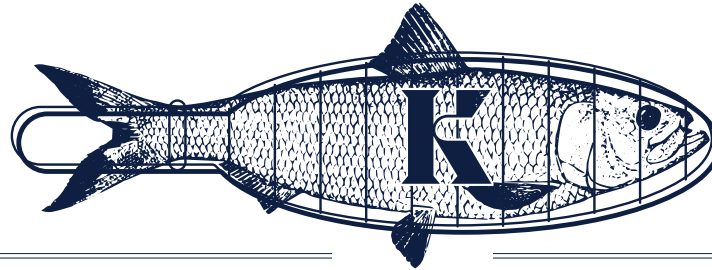
- Gillardeau **oysters** n°2 from the French Atlantic sea . . . 6u 38
- Trio of **oysters** . . . . . 24  
*oyster with Espelette pepper granita*  
*oyster with red tuna tartare and ponzu sauce (soy and lemon juice)*  
*oyster with bone marrow and grilled grape*
- "Tiradito" marinated **white sea bass** with sweet chili ashes . 26
- "Tiradito" marinated **red mullet** with ponzu sauce . . . . . 18
- Soy marinated Bluefin **tuna** on toasted cornbread  
 with Espelette pepper mayonnaise . . . . . 3u. 20
- Hand-cut acorn-fed **Iberian ham** from Salamanca . 18/50gr . 32/100gr
- Hand-cleaned "barrel" **anchovies** . . . . . 20
- Fresh **red prawn** salad from Palamós with tuna belly and capers 18
- Galician **razor clams** with "vin blanc" sauce  
 and Beluga caviar . . . . . 45

## COOKED STARTERS

- Grilled Galician **cockles** . . . . . 42
- Grilled **hooked squid**. . . . . 19
- Hake's cheeks** —fried, grilled and pil-pil sauce— . . . . . 35
- Grilled large **red prawn** from Palamós . . . . . 30
- Fresh grilled **mushrooms** with egg yolk . . . . . 28
- Seasonal **vegetables** . . . . . 22
- Traditional **fish and shellfish** soup from the Basque Country 22
- Creamy rice** with Palamós large red prawns . . . . . 34
- White beans with **clams** in green sauce. . . . . 32

All prices include VAT

# THE BASQUE GRILL



## LOBSTER

- Salpicó . . . . . 90
- Grilled . . . . . 16/100g
- With white wine . . . . . 110
- Menorquina style . . . . . 110
- Xili . . . . . 90
- Creamy rice . . . . . 120

## SPINY LOBSTER

- Grilled . . . . . 19/100g
- Menorquina style . . . . . 19/100g

## TUNA

- Bluefin tuna with Iñaki's sauce . . . . . 38

## FISH

- |                                 |                             |
|---------------------------------|-----------------------------|
| Red sea bream . . . . . 16/100g | White sea bass . . . . . 32 |
| Virrei . . . . . 19/100g        | Monkfish . . . . . 10/100g  |
| Turbot . . . . . 14/100g        | Grouper . . . . . 18/100g   |
| Red mullet . . . . . 12/100g    | Sole . . . . . 16/100g      |

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements

Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving.

## THE MEAT

### TXULETON

- PREMIUM matured** beef steak (Galician Blonde cow) . . . . 18/100g  
 (min. 6 weeks)

### WAGYU

- Japanese **Wagyu** . . . . . 28/100g  
 min. 200gr

## SALADS

- Lettuce** from the Hernani Gardens with spring onions . . . 10
- "**Esqueixada**" white beans salad with codfish . . . . . 16

## SIDE DISHES

- Roasted and hand-peeled fresh red "piquillo" **peppers** . . . 16
- Homemade french **fries** . . . . . 8

### VEGETARIAN DISHES

*Ask our chef*

For the "TXIKIS" & GROUPS

*Ask our staff about our menus*

# TASTING MENU



Artisanal butter from Betelu with seaweed ashes

.

Homemade marinated mussel

.

Raw razor clams with "beurre blanc" and Beluga caviar

.

Lobster with tomato and chive vinaigrette with its own coral sauce

.

Clams in green sauce

.

Traditional fish and shellfish soup from the Basque Country

.

Hake cheeks - fried, grilled and with pil-pil sauce

.

Char-grilled wild fish in Donostiarra style

—

Alaska - almond sponge cake, vanilla ice cream and meringue

170 €

Price per person. VAT included. The menu is only available for the entire table. Minimum of two people.

**KRESALA**

— BASCOS AL FOC —

# DESSERT

Artisanal creamy cheese flan . . . . .	11
Strawberries and cream. . . . .	11
Chargrilled pineapple with nicaraguan rum syrup . . . . .	11
Almond sponge cake, vanilla ice cream and meringue . . . . .	11
<i>Minimum 2 people. Price per person</i>	
Textures of chocolate . . . . .	11
Homemade cream flavoured ice cream . . . . .	9
Stilton . . . . .	12
<i>Productor Billy Kevan,from Colston Basset, Nottinghamshire County</i>	

# DESSERT WINES

Oloroso 15 Años. . . . .	10
Bodega El Maestro Sierra (DOP Jerez-Xeres-Sherry)	
<i>Palomino fino</i>	
Graham's 10 Años Tawny Port. . . . .	10
Graham's (Vinho do Porto - Portugal)	
<i>Alicante Bouschet, Tinta Amarela, Touriga Nacional, Touriga Franca</i>	
2° Grand Cru 2017. . . . .	12
Château Doisy-Vedrines (AOP Sauternes)	
<i>Semillon, Sauvignon Blanc</i>	
Poley Palo Cortado en Rama 25 Años . . . . .	18
Toro Alabá (DOP Montilla-Moriles)	
<i>Pedro Ximénez</i>	
Aszú 5 Puttonyos 2017. . . . .	22
Château Dereszla (DHC Tokaji Aszú)	
<i>Furmint, Harslevelü</i>	
Noé VORS PX . . . . .	30
González Byass (DOP Jerez-Xeres-Sherry)	
<i>Pedro Ximénez</i>	