



**IBERIAN HAM OF CARRASCO**  
100% acorn feed, knife cut - 35

**TOMATO "DEL PAÍS" - USURBIL**  
Tuna belly, glass peppers - 20

**PIPARRAS - USURBIL**  
Fried, maldon salt - 15

**ITALIAN BURRATA**  
Artesan, tomato relish, pesto, hazelnut - 22

**CANTABRIC ANCHOVY XL**  
Cristal bread, tumaca, AOVE 4U - 22

**FOIE GRAS MICUIT**  
Smoked butter, walnut and apricot bread - 28

**RED TUNA TIRADITO FROM ALMADRABA**  
Seasoned tuna slice - 25/37

**RED TUNA NIGIRI FROM ALMADRABA**  
Sushi rice, nori seaweed, wasabi mayo 2U - 11

**MADURATED TXULETA TARTARE**  
Iberian jowl, brioche & smoked yolk - 20/38

**IMPERIAL CAVIAR**  
+16

**SHRIMP TEMPURA BAO**  
Avocado, sriracha-honey mayo 2U - 18

**CRISPY PORK GYOZAS**  
Red miso mayo, ponzu 6/12 U - 14/25

**AMELIE OYSTER**  
Unit - 6

## **FISH & SHELLFISH**

CAREFULLY SELECTED FROM THE BEST BOATS FROM THE MARKETS OF THE BASQUE COUNTRY, GALICIA AND HUELVA.

**Cantabric Black Grouper** on charcoal, potato, emulsion of its refried - 40

**Cantabric Black Gropper Jaw** on charcoal, potato, emulsion of its refried - 38

**Red Shrimp** from Huelva on charcoal, unit - 16 / **Red Prawn** from Huelva on charcoal, unit - 16

**Guetarian "Bonito del Norte"** on charcoal, reduced tomato, potato - 28

**Galician fine Clams** green sauce or raw 8U - 36

**Bouchot Mussels**, Thai sauce - 22

**Bomba rice with Red Prawn from Huelva**, roasted garlic emulsion - 40

## **MEATS**

SELECTED FROM THE BEST BUTCHERS SHOPS IN THE BASQUE COUNTRY AND SPAIN, AT THEIR POINT OF MADURATION AND GOOD FAT INFILTRATION

**Premium tenderloin**, fried kale, monalisa creamy potato - 35

**Galician Premium Txuleta**, grilled on charcoal, on its perfect point of maduration (45 - 50 days) - 75/KG

**Suckling lamb Shoulder**, grilled on charcoal, baked potato, juice of its roast 2PAX - 46

**Breaded rib**, iberian acorn feed pork rib, demi - glace - 32

Glass Peppers - 10 / Fried potato - 5 / Lettuce & Onion - 4

Fried Kale - 5 / Creamy potato - 5 / Baked potato - 4