



CAMPO REAL dressing Olives

.

AMELIE OYSTER / PONZU & CHIVES

TORCHED SCALLOP NIGIRI / TRUFFLE

STEAK TARTAR / BRIOCHE / PORK JOWL

+ TORCHED SEABASS NIGIRI Y IBERICAN PORK JOWL

.

RED TUNA TIRADITO / WASABI EMULSION

+ OSCIETRA CAVIAR OF TIBET

.

TEMPURA SHRIMP BAO / SRIRACHA-HONEY MAYO

SEABASS IN MOQUECA SAUCE - Brazilian curry

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+ GALICIAN SPIDER CRAB DONOSTIARRA STYLE

1.BOMBA RICE & RED PRAWN FROM HUELVA /
ROASTED GARLIC EMULSION

2.BLACK TRUFFLE CARBONARA

3.PREMIUM TXULETA

FRENCH FRIES / LETTUCE -2PAX- +15€ pp

BASQUE CHEESECAKE 887 or CREAMY FLAN

90€ / 130€