

TO SHARE / PARA COMPATIR

Manex Ham, flavoured with Espelette pepper Tabla de Jamón Manex al pimiento de Espelette	11
Iberian Ham Platter Tabla de Jamón Ibérico	14
Basque Platter: Manex Ham and sheep cheese (Maison Onetik) Tabla Vasca: Jamón Manex y queso de oveja de la Maison Onetik	13
Iberian Platter: Ham, chorizo, lomo and salchichón Tabla Ibérica: Jamón Ibérico, chorizo, lomo y salchichón ibérico	15
Calamari persillade Chipirones persillade (con ajo y perejil)	12
Calamari y chistera Chipirones persillade y chistera	14
Basque cheese platter: Goat cheese, sheep cheese and Bleu des Basques Tabla de Quesos Vascos: Oveja, Cabra y Bleu des Basques	14

SEAFOOD / MARISCOS

Oysters from Brittany: 6 for 12 9 for 18 12 for 23
Ostras de Bretaña: 6 Uds. - 12 9 Uds. - 18 12 Uds. - 23

Organic Prawns: 6 for 9 9 for 13,50 12 for 18
Gambas Bio: 6 Uds. - 9 9 Uds. - 13,50 12 Uds. - 18

Whelks: 6 for 4 9 for 6 12 for 8
Bulots (caracoles de mar): 6 Uds. - 4 9 Uds. - 6 12 Uds. - 8

Seafood platter for 1 person: 6 oysters, 6 prawns, 6 whelks, 6 clams, 3 langoustines, shrimps y winkles Mariscada 1 persona: 6 ostras, 6 langostinos, 6 bulots (caracoles de mar), 6 almejas, 3 cigalas, quisquillas y caracolillos €	36
Seafood platter for 2 people: 12 oysters, 12 prawns, 12 whelks, 12 clams, 6 langoustines, shrimps y winkles Mariscada 2 personas: 12 ostras, 12 langostinos, 12 bulots (caracoles de mar), 12 almejas, 6 cigalas, quisquillas y caracolillos	70

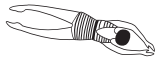
SALADS AND VEGETARIAN DISHES / ENSALADAS Y PLATOS VEGETARIANOS

Chickpea Falafel, pistachios, mint, Tzatziki sauce and organic bread Falafel de garbanzos, pistachos, menta, salsa tzatziki y pan organico	13
Assorted green vegetables, bulgur, spinach, feta cheese, sunflower seeds, mushrooms and black olives Surtido de verduras y bulgur, espinacas, queso feta, semillas de girasol, champiñones y aceitunas negras	15
Vegetable wok, curry, coconut and Basmati rice Wok de verduras salteadas, curry, coco y arroz basmati	13

KIDS MEN - MENU INFANTIL

Sirop - Mince beef or fish and french fries or pasta - Vanilla, chocolate or strawberry ice cream Sirop - Filete de carne picada o pescado y patatas fritas o pastas - Helado : chocolate, vainilla o fresa	11
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STARTERS / ENTRANTES

Stir-fried oyster mushrooms, low-temperature egg, chestnut cream and iberian ham Setas de cardo salteadas, huevo a baja temperatura, cremoso de castañas y jamón ibérico	8
Beef Gravlax, crunchy vegetables, marinated cabbage and Tataki sauce Gavlax de buey, verduras crocantes, col marinado y salsa tataki	9
Sea bream tartare, kiwi and basil Tartar de dorada, kiwi y albahaca	9
Coconut prawns, pineapple sweet and sour sauce Gambas rebozadas con Panko y coco, salsa agridulce a la piña	11

FISH / PESCADOS

Snacked monkfish, langoustine broth, courgettes and seasonal vegetables Rape a la plancha, caldo de cigalas, calabacín y verduras de temporada	22
Confit hake steak, beet muslin and strawberries, marinated red cabbage and coral lentil Filete de merluza confitado, muselina de remolacha y fresas, col roja marinada y lentejas de coral	19
Matcha crusted cod, grilled broccolini and leeks, black garlic and shellfish sauce Bacalao con costra de Té Matcha, bimi y puerros, ajo negro, y salsa de moluscos y algas	21
Roasted turbot, Grenobloise sauce and potatoes Rodaballo asado al horno, salsa Grenobloise y patatas	24

MEAT / CARNES

Confit hake steak, beet and strawberry muslin, marinated red cabbage and coral lentils Filete de merluza confitada, muselina de remolacha y fresa, col roja picada y lentejas de coral	19
Entrecôte 300g, Béarnaise sauce or blue cheese sauce, french fries and salad Entrecot 300gr, salsa Bearnesa o salsa de queso azul, patatas fritas y ensalada	21
Veal chop grilled with garlic and thyme, Gratin Dauphinois Costilla de ternera con ajo y tomillo a la plancha, patatas gratinadas Dauphinoise	22
Stir fried chicken with coconut curry, crunchy vegetables and basmati rice Pollo al curry de coco, verduras crocantes y arroz basmati	18

SIDE DISHES / SUPLEMENTO GUARNICION

Salad - 3	French fries - 4	Green beans - 4	Blue cheese sauce - 2	Béarnaise sauce - 2
Ensalada - 3	Patatas fritas - 4	Judias verdes - 4	Salsa de queso azul - 2	Salsa Bearnesa - 2

DESSERTS / POSTRES

Choux Paris Brest - choux pastry with praline flavoured cream Choux Paris Brest - choux con crema de praliné	8
Pavlova grapefruit sorbet and passion strawberries coulis Pavlova, sorbete de pomelo y coulis de fresas	8
Croustillant chocolat noir (black chocolate crispy cake), orange biscuit and Tonka bean mousse Crujiente de chocolate negro, tuile de naranja y mousse de haba tonka	8
Banoffee of Baigneuses: Banana mousse and ice cream, chocolate crumble and caramelised pecan nuts Banoffee de Baigneuses: Mousse y helado de plátano, crumble de chocolate y nueces de pecan caramelizadas	8