



*GASTRONOMIC MENU \$278++ per person*

*GOURMAND MENU \$328++ per person*

## GASTRONOMIC MENU

### PINTXOS

#### TOMATEA

Japanese fruit tomato, tomato jelly, micro tomato, tomato sorbet

#### ARRAUTZA

Potato espuma, slow cooked eggs, air baguette, truffle

#### ERREBOILOA

Charcoal grilled turbot, lobster bisque sauce, clams, skirt

#### AHATEA

Glazed duck, black garlic, black cherry, jus

#### KOKOA

Fresh coconut, lemongrass infused sago, coconut sorbet

### PETIT FOURS

*ADDITIONAL CHEESE \$38++*

*This is a sample menu for reference*

*Menu may differ due to seasonal/market availability of produce.  
Please contact the restaurant in advance for any dietary adjustments.*

All prices are subject to 10% service charge and 8% GST

## GOURMAND MENU

### PINTXOS

#### BERDELA

Cured japanese mackerel, tomato snow, pickled micro vegetables

#### ALKATXOFA

Artichoke, almond, truffle

#### LEGATZA

Charcoal grilled hake, porrusalda, young leek, kokotxas

#### TXULETA

A5 Miyazaki wagyu striploin, piquillo mousseline, baby gem lettuce

#### BERGAMOTA

Bergamot sorbet, yoghurt, kaffir lime

#### TXOKOLATE

Guanaja chocolate cremeux, royaltine sponge, grand marnier, orange sorbet

### PETIT FOUR

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