



Gastronomic Lunch Menu

VERDEL

Cured Japanese mackerel, gazpacho snow,
pickled micro vegetable, sea succulents

LEGATZA

Charcoal grilled hake, porrusalda, young leek, kokotxas

TXULETA

Charcoal grilled Australia wagyu, piquillo mousseline,
tempura piparras

BERGAMOTA

Bergamot sorbet, yoghurt, kaffir lime

MERTXIKA

Japanese white peach, peach petit gateau,
burnt honey ice cream

PETIT FOURS

\$ 288++ per person

All prices are subject to 10% service charge and 7% GST

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.