



## Gastronomic Menu

### VERDEL

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

### POTXAS

Basque string beans, charcoal grilled squid, squid consommé

### LEGATZA

Charcoal grilled hake, porrusalda, young leek, kokotxas

### TXULETA

Charcoal grilled Australia wagyu, piquillo mousseline,  
tempura piparras

### BERGAMOTA

Bergamot sorbet, yoghurt, kaffir lime

### GAZTA

Selection of artisanal farm cheeses

### MERTXIKA

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

### PETIT FOURS

\$ 328++ 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.