



GASTRONOMIC MENU \$178++ per person

GOURMAND MENU \$328++ per person

GASTRONOMIC MENU

PINTXOS

ERREMOLATXA

Beetroot tartare, apple, avocado, beetroot sorbet

ARRAUTZA

Potato espuma, slow cooked eggs, air baguette, truffle

ERREBOILOA

Charcoal grilled wild turbot, pil pil, PX vinegar

TXAHAL

Braised veal shank, cauliflower puree, bone marrow, N25 caviar, jus

KOKOA

Fresh coconut, lemongrass infused sago, coconut ice cream

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

ERREBOILOA

Charcoal grilled wild turbot, pil pil, PX vinegar, N25 caviar

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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