

BASQUE GRILL


OPEN FIRE GRILL



STARTERS

- 6 Oysters Cap Horn N1 S**
Mignonette, lemon wedges
- Organic mesclun salad L P**
Iberico ham, Tou dels Til-lers cheese, steamed vegetables
- Baby spinach salad L N V**
Pine nuts, raisins, truffled Manchego
- Red capsicum S**
Roasted with white anchovies "boquerones"
- Cogollo de Tudela S ☞**
Baby cos lettuce, smoked salmon, remoulade
- Txistorra L P ☞**
Deep fried Basque sausage
- Chorizo L P**
Basque sausage, cider reduction
- Boletus G L**
Porcini mushrooms, egg, foie gras
- Torrezno G P**
Deep fried pork belly, paprika, mashed potatoes
- Morcilla de Burgos G L P**
Pan seared blood and rice sausage
- Razor clams S**
Garlic, parsley oil
- Octopus L S**
Josper charred, crushed baby potatoes & alioli
- Txangurro G L S ☞**
Gatinated crab Donostia style
- Kokotxas pil pil S ☞**
Slow cooked cod jowls, garlic, chilli, parsley
- Txipirones S**
Grilled baby squid, red onions
- Pipas de mar G S**
Deep fried baby blue shrimps, pimenton alioli
- Croquetas G L P**
Ibérico ham
- Gambas ajillo S ☞**
Prawns, garlic, cayenne, parsley

COLD CUTS

- Iberico Bellota ham Blazquez P**  **BLÁZQUEZ**
Cured 48th months
- Iberico pork cold cuts L P**
Jamón, lomo, salchichón, chorizo


SOUPS

- Salmorejo cordobes G P**
Cold tomato, Ibérico ham, hard boiled egg
- Zarzuela S**
Clear fragrant seafood broth, scallops, prawns, squid

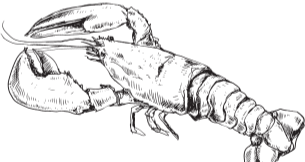
BEEF

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| <ul style="list-style-type: none"> 1,250  El Txuleton Capricho : 6,900 590 Basque cow bone in rib eye 1 kg 410 <i>Renowned among connoisseurs as the finest steak in the world. Dry aged, firm, juicy & intense</i> |  |
| <ul style="list-style-type: none"> 590 El Txuleton MS4/5 (Ideal for 2 - 4 persons) ☞ 5,300 Wagyu bone in rib eye 1 kg 510 Rib eye MS4/5 1,750 Wagyu beef 250 gr 460 Sirloin 1,150 Black Angus beef rib sirloin 250 gr 550 Tenderloin 1,350 Black Angus beef 200 gr 750 "Double beef tenderloin" Chateaubriand (Ideal for 2 - 3 persons) 2,700 Black Angus beef 400 gr 290 Hanging tenderloin MS3 1,060 Wagyu steak 200 gr 620 Basque Burger ☞ 590 Tapa de quadril Wagyu 200 gr, truffled aioli, Piquillo peppers | |

OTHER MEATS

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| <ul style="list-style-type: none"> 890 Pluma Joselito Iberian pork P 1,100 Cut from the front end of the shoulder loin 150 gr 1,200 Secreto Joselito Iberian pork P ☞ 1,150 Hidden cut found by the shoulder blade 150 gr 1,120 Presa Joselito Iberian pork P 1,270 Cut lower than the pluma, part of the pig's shoulder 150 gr 360 Baby chicken L 880 Spit roast 550 Lamb chops L 1,190 Josper grilled 270 720 Parillada (Ideal for 2 - 4 persons) L ☞ 4,500 Beef Tenderloin, Burgos morcilla, txistorra sausage, pork belly, lamb chops, pluma Joselito pork, secreto Joselito pork, padrones and piquillo peppers |  |
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SEAFOOD

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| <ul style="list-style-type: none"> 790 Monkfish S 1,350 Turbot 1 kg (2 - 4 people) S ☞ 3,100 790 Giant Tiger prawns 150 gr (Per piece) S ☞ 650 Maine lobster 600 gr S 2,300 Sea bass 1.2 kg (2 - 4 people) 2,590 |  |
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SAUCES

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| <ul style="list-style-type: none"> 290 Tempranillo Red wine L Nam jim Jeaw S 550 | <ul style="list-style-type: none"> Mojo verde Chimichurri | <ul style="list-style-type: none"> Mojo rojo Salsa Choron L ☞ |
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SIDES

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| <ul style="list-style-type: none"> French fries 220 Piquillo peppers 290 Patatas a lo pobre Potato & capsicum casserole 220 | <ul style="list-style-type: none"> Padron peppers 490 Mashed potatoes L 220 |
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TRADITIONAL BASQUE DRINK RECOMMENDATIONS

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| | Glass | Bottle |
| Valverán (Sweet Cider) | 385 | 3,750 |
| 20 apples concentrated into a unique, surprising, healthy and delicious product from Asturias. | | |



WHITE WINES

- Txakoli**
A slightly sparkling, very dry white wine with high acidity and low alcohol content produced in the Spanish Basque Country.
- Astobiza 2021, Hondarrabi Zuri** 360 1,800
- Malkoa 2015, Hondarrabi Zuri** 3,750

Ostatu

- Bodegas Ostatu is a family winery located in the heart of the Basque Rioja Alavesa region in the village of Samaniego.
- Ostatu Blanco 2021** 440 2,200



RED WINES

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| | Glass | Bottle |
| Ostatu Tinto Joven 2021 | 440 | 2,200 |
| Ostatu Reserva 2016 | | 3,200 |
| Tentenublo | 500 | 2,500 |

Ramirez de Ganuza

- It is crafted wine using the the best bunches from vines which average sixty years old aged in new oak barrels.
- Remirez de Ganuza Reserva 2015 6,500
- Remirez de Ganuza Gran Reserva 2013 7,900



☞ Chef recommended G Contains Gluten L Contains Lactose S Contains Seafood, Crustacean or Molluscs P Contains Pork N Contains Nuts V Vegetarian
All prices are subject to 10% service charge and 7% government tax.