

CHARCUTERIES BY ÉRIC OSPITAL & BREAD BY FRIEND JULIEN DUBOUÉ

Truffled Ham	14€
Bayonne Ham	12€
Black Pudding	12€
Amatxi's Terrine	11€

CHEESES FROM THE BASQUE COUNTRY & BREAD BY FRIEND JULIEN DUBOUÉ

Ossau-Iraty with jam	9€
Basque Blue with jam	9€
Fresh Goat Cheese	9€

ARBELA BOARDS FROM OUR BASQUE COUNTRY PRODUCERS

Charcuteries	29€
Cheeses	26€
Cheeses & charcuteries	28€

PLATES TO SHARE (OR NOT)

Eggs mayo corn, corn purée, green oil	9€
Ham Croquetas	11€
Sheep Cheese Croquetas	11€
Cecina Croquetas	13€
Crispy Prawns, Thai basil, spicy mayo	15€
Colorful Tomatoes, arugula pesto and jalapeños, fresh goat cheese, sage	12€
Coquillettes with Éric Ospital ham	12€
Squid, chorizo, mint	16€
Duck Breast, cherry tomato jam, red currants	16€
Tortilla de patatas	10€
Tortilla de patatas con chorizo	12€
Grilled Txistorra by Éric Ospital	13€
Grilled Octopus, chimichurri	24€
Southwest Pork Txuleta - 45 min wait	59€

LES DESSERTS

Vanilla Vacherin, seasonal fruits	12€
Rice Pudding, caramel	10€
Profiteroles	12€

All our dishes are homemade with fresh, seasonal ingredients. Thank you and see you soon!



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