

DONOSTIA

Cocina Vasca  Basque Kitchen

PICOTEO

Almonds • 2 Olives • 3

Pan con tomate • 3.6 Caperberries • 2.5

Extra bread & olive oil • 2.5

PINTXO

Pisto with quail's egg • 3.7 Crispy creamy croquettas w/ jamon • 4

Ibérico chorizo with piquillo pepper & watercress • 3.2 Tempura prawns w/ ham & mango • 4.2

Foie gras with walnuts & PX vinegar • 5.4 Mini Wagyu beef burger • 4.3

COLD PLATES

JABUGO: Cinco Jotas Jamón Ibérico de Bellota 3 years aged, hand carved • 19.8

CHARCUTERIE SELECTION: Salchichon & Chorizo Iberico de Bellota, Bayonne ham • 10.5

SALCHICHON: Salchichon Ibérico de Bellota • 7.1

CHORIZO: Chorizo Ibérico de Bellota • 7.1

BAYONNE: 12 month aged Bayonne ham • 8.3

BOQUERONES: White anchovies with marinated piquillo peppers • 4.8

OLAGARROA: Octopus in Basque marinade • 8.6

TAPAS

FISH

BAKILAO KOKOTXAK: Crispy fried cod cheeks with black squid ink aioli • 7.3

BIEIRA: Scallops with cauliflower purée • 8.6

ZAPOA: Monkfish with arroz negro (black rice) • 13.2

MEAT

ARKUMEA: Lamb rump steak with caramelised onions and red wine sauce • 9.4

GALEPERRA: Marinated quail with spinach & pancetta, truffle oil • 9.7

PLUMA: Succulent Ibérico de Bellota pork shoulder with Romesco sauce • 14.2

VEGETABLES & SALAD

PATATAK: Triple cooked chips with brava sauce • 3.6

ENTSALADA: Mixed salad with orange & hazelnuts • 4

PIPERRAK: Blistered Padron peppers with sea salt • 4.9

TORTILLA: Classic potato and egg omelette • 5.9