

Since the refurbishment of this historic building in 1983 until today, we have wanted to safeguard the tradition in each of our dishes to be able to prepare our dishes sourcing from our local producers with care and dedication, without losing the tradition and made from the simplest base: “fire”.

From the garden, the sea and the mountains to our tables, all paired with the best national and international wines to create the perfect pairing in all of our dishes.

Welcome home...

*By Javi Sierra*

# From the Chef's hand to our table

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To start off on the right foot, starting with a good **duo of oysters** with a soft mousseline of local piparias and citrus lime zest (6 units). 30 €

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**Warm salad of shredded duck previously confitted**, with its bouquet of tender sprouts, pumpkin seeds and walnuts, all washed down with a vinaigrette garnished with honey and old-fashioned grain mustard. 24 €

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**Hand cut Iberian Jabugo ham**, accompanied by freshly baked rustic bread, tomatoes from Zarautz garden and Arbequina extra virgin olive oil. 28 €

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**Wild sea bass ceviche with osmotic red onion petals**, diced natural mango, avocado, and Norwegian salmon roe with its caviar combined with a soft citrus tiger's milk. 23 €

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**Steak tartare of beef**, emulsified in a yolk of natural free-range egg, crystal bread, pickles and creamy extra virgin olive oil ice cream. 25 €

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**Grilled Cantabrian rock octopus** on a bed of broken potatoes with La Vera paprika and its parmentier with the aroma of seasonal white truffle. 27,50 €

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**Fish and seafood soup** from the market with monkfish delicacies, red prawn tartar and rock mussels made at home. 18,50 €

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**Grandma's recipe stew croquettes**, breaded in panko, crispy corn flakes and Idiazabal powder treated with baserri milk and made with the usual care. 17,50 €

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**Fried farmhouse eggs**, pan-fried potatoes, charcoal-grilled lobster and warm coral cream. (For two). 42 €

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**The amona spoon.** Every week we will make a cooked dish with the best of the past and the best of the present, but always without losing the origin of everything, the tradition. 22 €

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## *From the sea to the table*

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**Cantabrian pintxo hake** stuffed with hand-crumbled txangurro, a fine cream of crayfish and carabineros with its rock mussel foam and lobster crust. 28 €

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**Taco of cod supreme** previously confitted in EVOO, finished on the grill with a 'piperrada' of chives and charcoal-grilled Najeran peppers with its creamy buttery sweet potato and its ground piparra mousseline. 25 €

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**Meunière sole loins**, 21st century style, without losing tradition. 35 €

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**Grilled cod kokotxas** on fish market begi haundi ratatouille cooked in their own ink and drizzled with their pil-pil extra virgin olive oil. 26 €

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**Catch of the day.** \*A.M.P.  
*All our fish will be grilled and refried in the AITEN-ETXE style and served with a garnish of green lettuce and onion from the garden, seasoned with arbequina oil and Añana salt.*

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## *For the meat lovers*

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**Biscayan-style suckling lamb trotters** with its base of seasonal vegetables and chorizo peppers cooked over low heat. *18,50 €*

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**Boneless suckling pig ingot** cooked at low temperature in its juice, creamy roasted apple and buttery potato cake millefeuille. *28,50 €*

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**Black Angus txuleta meatballs** with pear cubes osmotized in local txakoli, cooked in its garden sauce, the chef's secret recipe. *19,50 €*

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**Beef tenderloin from our pastures** cooked over high heat in flake salt from the Añana salt flats, sautéed boletus edulis and a soft glaze of its tempranillo grape syrup. *27,50 €*

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**Grilled yearling loin** matured for 30 days with its garnish of potato and local peppers confit in their juice. *23,50 €*

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**Txuleton from the region** cooked on charcoal grills (premium selection) accompanied by its corresponding garnish *62 €/kg*

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## *The sweetest moment*

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**Brioche French toast soaked in vanilla milk**, caramelized in cane sugar and creamy smoked Idiazabal ice cream. 9 €

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**Jar of goxua**, grandmother's recipe and our little secret touch from the Chef. 7,50 €

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**Baked cheesecake** with dulcedo leche chantilly and butter bun ice cream. 9 €

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**Fluid volcano of homemade chocolate** with its quenelle of olive ice cream with Añana salt. 9 €

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**Lemon pie** with burnt Italian meringue based on free-range egg whites and a light pastry cream with lime zest and citrus. 9 €

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**A varied board of sliced cheeses** with sweet quince, grapes and walnuts as established by the canons of tradition. 16,50 €

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