

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 chef's hand to our palate

Guillardeau oysters with a smooth local piparra muslin, burnt butter, caviar roe, and citrus zest of lime (6 units). ●●●	33 €
Jabugo Iberian ham cut by knife , accompanied by freshly baked rustic bread toasts, grated tomato pulp from Zarautz, and Arbequina extra virgin olive oil. ●●	30 €
'Txangurro' Crab salad , hand-shredded, tender shoots bouquet, escarole timbale, all dressed with a vinaigrette garnished with pine nuts and raisins. ●●	28 €
Beef steak tartare hand-chopped on the spot , emulsified in a natural farm egg yolk, pickles, freshly baked crystal bread, and creamy extra virgin olive oil ice cream. ●●●●●	26,50 €
Wild sea bass ceviche with avocado, natural mango cubes, osmotic red onion, Norwegian salmon roe with its caviar, with a mild citrus tiger milk. ●	25 €
Foie Mi Cuit terrine homemade, with cinnamon baked apple compote, wild red fruits, and armagnac liver mousse. ●●	29,50 €
Fine clams , opened on the frill and finished in the traditional style in its Mariniere sauce. ●	34 €
Carabinero croquettes , breaded in panko, crunchy corn flakes, white shrimp tartare, treated with farm milk and made in the traditional style (8 units). ●●●●●●●●	20 €
Cantabrian rock octopus on a bed of crushed potatoes with Vera paprika and parmentier with seasonal white truffle aroma. ●●	28 €
Fried farm eggs with a crispy edge , a bed of skillet chunky potatoes, charcoal-grilled lobster, and its warm coral cream (for two people). ●	44 €

ALL OUR PRICES INCLUDE VAT AND ARE IN EUROS.

The best of the Cantabrian Sea on our table

Meuniere style sole, prepared in the 21st century style without losing tradition. ●● 30 €

Cod 'kokotxas' grilled, ratatouille of their tripe cooked in the Vizcayan style with traditional stew broth and Iberian pork belly veil. ● 28 €

Stuffed squid, filled with their tentacles and sea delights, covered with a black squid ink foam. ●● 24 €

Charcoal-grilled supreme cod, warm pea vichyssoise in textures, and cauliflower and grapefruit pil-pil. ●● 26 €

Monkfish meatballs from the Guipuzcoan coast, cooked in a fine crayfish cream and lobster crust, grandmother's recipe. ●● 27 €

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The carnal pleasure

Suckling lamb trotters Vizcayan style with seasonal vegetables and mild chorizo pepper .	19,50 €
Boneless pork belly , slow-cooked in its juice, baked apple cream, potato cake millefeuille with butter, and a light glaze of its tempranillo grape teriyaki. ●●	29,50 €
Beef tenderloin slices , grilled, with skillet baston potatoes and confit crystal peppers in their juice.	26 €
100% acorn-fed Iberian pork feather delights on charcoal, almond and pine nut red pesto with Garnacha grape salt. ●	28,50 €
Oxtail tournedo stewed in Rioja red wine, truffled potato parmentier, all wrapped in a fine and crispy filo dough Wellington style. ●●●●●	25 €
Txuleta premium selection from our pastures, 30 days matured on the grill, accompanied by its corresponding garnis .	64 €/Kg

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The sweetest moment

Brioche French toast soaked in vanilla milk, caramelized cane sugar, and creamy Idiazabal ice cream. ● 9,50 €

Goxua jar, grandmother's recipe and our chef's little secret touch. ●●● 8 €

Creamy baked cheesecake with dulce de leche chantilly and butter bun ice cream. ●● 10 €

Molten chocolate volcano homemade with olive oil ice cream and Añana salt (12 minutes). ●●●● 10,50 €

Lemon Pie with Italian meringue, light custard cream with lime zest, and citrus on campurrianas soil. ●●●●● 9 €

Creamy mascarpone tiramisu in our style but without losing tradition. ●● 9,50 €

Mandarin sorbet with cava and natural fruit. ● 8 €

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