Ola

THE BEST OF MARTIN BERASATEGUI CUISINE

Our selection of butters: Salty, tomato, avocado, citronelle and mushrooms

Sourdough bread with long fermentation

Our seasoned olives

Pan de Cristal (a type of bread) with tomato tartar and brie cheese bonbon

Caramelized millefeuille of smoked eel, foie gras, spring onion and green apple

Fried oyster with sea pearls, iced herring powder and gazpacho of piparra (pepper)

Caviar on bonito (tuna) fritter and dashi broth

Crispy shrimp omelette, tarama, emulsified mushrooms and yuzu gel

Creamy mushroom, sweetbread and truffle pie

Begi haundi (squid) with its juice, egg yolk, toasted onion puree, citrus and basil

Royal of shrimp with cured scallops, bean sprouts, salicornia and cockles

Kokotxas and slices of cod with red prawn vizcaína sauce

Grilled sea bass with emulsified fennel, red curry sauce, marrow and octopus

Roast pigeon with toasted bread, liquid tubers and pickles

Hot and cold strawberry-lime gin fizz

Sheep's milk snow and smoked bonbon with pumpkin and vanilla cream, orange and black garlic

Saffron, white chocolate and wasabi

My Little sweets: Vanilla, almond and raspberry, bonbon, chocolate, red grape juice and passion fruit soup, ruso cake and chocolate rocks

"The handmade elaboration in our kitchen, implies the handling of all the allergens to declare according to the regulation (EU) 1169/2011, if you require information corresponding to each dish, please request it to our service staff".