



OLA TASTING MENU

**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**

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 Iberian pork with rhubarb chutney, blood sausage
"conquito" and spicy apple**

**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".