

September Menu

Basotik and Mendialdeko bread,
smoked butter with black garlic, Garum, Añana salt

Goat cheese crème caramel
with Sherry

Pancetta and txistorra,
roasted apple and cider ketchup

Tuna ceviche,
coconut, citric, coriander oil and cured tuna

Roasted peppers,
cod, wheat

Hake,
ceps, bisque

Venison,
plum and pumpkin

Fig crème brûlée,
fig ice cream

gARABAtoes

Pairing by Ostatu
Slow coffee by La Brasileña

On egin!

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