

# EL PALADAR

by Zuriñe Garcia



# Ongi etorri! ta On egin!

## **Ongi etorri!**

This means welcome in Basque, the ancient language of this land. As good hosts, we wish to welcome you to our home, sit you down at our table and gladly share with you our cuisine, where respect for top-quality raw materials takes pride of place. We use recipes passed down from generation to generation, curated and updated under the creative eye of our chef Zuriñe García and her team.

## **On egin!**

This is how Basques wish you bon appetit. It marks the start of an unforgettable culinary experience.





ALL PRICES  
INCLUDE  
10% VAT

*Please ask our staff if you require information on possible  
allergens contained in our dishes.*



# STARTERS

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JOSELITO CURED IBERIAN PORK SHOULDER	€24,00
CARPET-SHELL CLAMS IN REFRITO SAUCE	S/M
CARAMELISED FOIE SERVED WITH TOMATO HEART, PURÉED KIWI-FRUIT TAND TOASTED PINE NUTS	€25,00
TOMATO CONFIT IN SOY SAUCE WITH MELON JELLY, CUCUMBER FOAM AND CRISPY BASIL	€18,00
STEAK TARTARE, BONE MARROW & EGG YOLK	€33,00
FRESH KIDNEY BEANS WITH GREEN VEGETABLES AND CLAMS	€19,00
POACHED EGG WITH PURÉED BLACK GARLIC, POTATO & FLAKES OF TRUFFLE	€18,00
SPICY CHECK-PEA STEW WITH BEEF SNOOT RAVIOLI & CRISPY SPINACH	€15,00
DEWLAP OF COD GRILLED WITH SPICY GARLIC TRIPE	€25,00
SAUTÉED FLAT MUSHROOMS WITH PALO CORTADO SHERRY SERVED ON APPLE SAUCE WITH BABY ONIONS & JOSELITO HAM STOCK	€18,00
RED RICE WITH LUMAGORRI FARMHOUSE	€18,00

# FISH

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TURBOT BAKED IN ITS JUICE ON SAUTÉED SEAWEED WITH RAZOR CLAMS AND CRISPYGREEN RICE €27,00

COD SELECTION (BISCAYNE, PIL PIL & CLUB RANERO STYLES) €26,00

HAKE IN GREEN SAUCE WITH ASPARAGUS TIPS, CLAMS & PEAS €28,00

POT-CAUGHT SQUID IN ITS JUICE SERVED ON INK WITH MINT & LINE SPONGE €24,00





# MEAT

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POT-ROASTED OXTAIL, ROASTED RED PEPPERS & SAVOURY PEAR PURÉE	€22,00
GRILLED SIRLOIN , CREAMED CHESTNUTS & SMOKED MINI-LEEKs	€29.00
LUMAGORRI FARMHOUSE CHICKEN ROLL COOKED AT LOW TEMPERATURE WITH CREAMED CORN, FRIED CORN & POPCORN	€16.90
PIGEON COOKED IN ITS JUICE AT LOW TEMPERATURE WITH CHICK-PEA & CHOCOLATE HUMMUS	€36.00



# DESSERTS

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FRENCH TOAST TIRAMISU WITH MASCARPONE AND COFFEE ICE-CREAM	8,00€
TOASTED FIGS WITH CREAM OF BLUE CHEESE ON A BLACK OLIVE BASE	8,00€
CHOCOLATE BROWNIE WITH SPICY PUMPKIN AND LIQUORICE ICE-CREAM	8,00€
TEXTURED APPLE	8,00€





*\* Set menus must be ordered  
by everyone in the table*

# SET MENUS

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# EDER SET MENU

TOMATO CONFIT IN SOY SAUCE WITH MELON JELLY, CUCUMBER FOAM & CRISPY BASIL

CARAMELISED FOIE SERVED WITH TOMATO HEART, PURÉED KIWI-FRUIT  
& TOASTED PINE NUTS

DEWLAP OF COD GRILLED WITH SPICY GARLIC TRIPE

POT-ROASTED OXTAIL, ROASTED RED PEPPERS & SAVOURY PEAR PURÉE

CHOCOLATE BROWNIE WITH SPICY PUMPKIN & LIQUORICE ICE-CREAM

€70,00

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# ALIZE SET MENU

STEAK TARTARE, BONE MARROW & EGG YOLK

POACHED EGG WITH PURÉED BLACK GARLIC, POTATO & FLAKES OF TRUFFLE

RED RICE WITH LUMAGORRI FARMHOUSE

POT-CAUGHT SQUID IN ITS JUICE SERVED ON INK WITH MINT & LINE SPONGE

PIGEON COOKED IN ITS JUICE AT LOW TEMPERATURE WITH CHICK-PEA & CHOCOLATE HUMMUS

TOASTED FIGS WITH CREAM OF BLUE CHEESE ON A BLACK OLIVE BASE

€90,00

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\* WINE PAIRING SUPPLEMENT + 35,00€ per person.



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