# EL DALADAR by Zuriñe Garcia



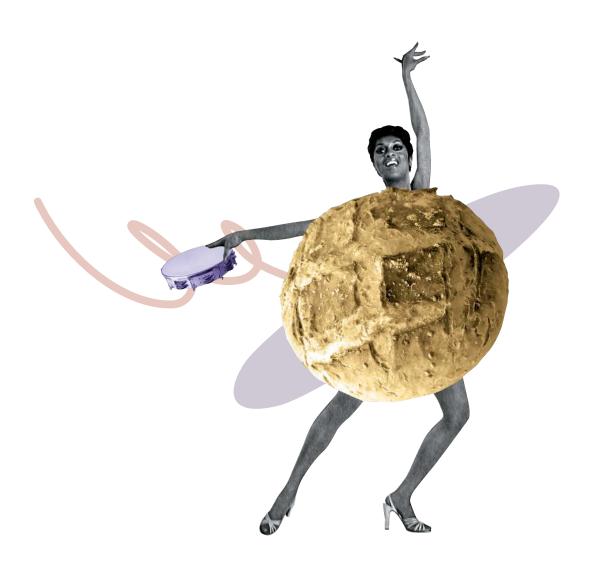
# Ongietorri. Ota (In egin.

### Ongi etorri!

This means welcome in Basque, the age-old 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 ingredients 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 we wish you bon appetit. The expression that marks the start of an unforgettable culinary experience.





This establishment has information available on the presence of allergens in our products. Please consult our staff if you want more information in that regard.



## CROMWELL APPETIZER TEXTURED PICKLED MUSSEL

4

FOIE IN A CARAMEL CRUST ON A BED OF RAISIN AND NUT CRUNCH AND MANGO MOUSSE

9

SOUS VIDE FRESH WHITE ASPARAGUS AND SAUTÉED BROAD BEANS AND A CORIANDER, ORANGE AND TOASTED HAZELNUT VINAIGRETTE

3

SEAFOOD SOUP ON CARABINERO PRAWN TARTARE

4

BRAISED VERDINA BEANS WITH BORAGE AND TEMPERED NORWAY LOBSTER WITH WILD MUSHROOMS AND PANCETTA

5

LOBSTER RICE

6

HAKE WITH ITS COLLAGEN SAUCE

7

GUINEA FOWL ON BRAISED MUSHROOMS AND CEREALS

8

**BAKED ALASKA** 

PETIT FOURS

€80

\* Wine pairing + €55



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1

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LOBSTER RICE

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HAKE WITH ITS COLLAGEN SAUCE

GUINEA FOWL ON BRAISED MUSHROOMS AND CEREALS

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BEEF WELLINGTON WITH ITS JUS AND MUSTARD

9

**BAKED ALASKA** 

**PETIT FOURS** 

€95

\* Wine pairing + €55



