

BELTZ

To start

Lobster salad, crudités, coconut and curry sauce, coriander mayonnaise	28€
Roasted scallops, yucca charcoal, plankton emulsion	24€
Grilled seasonal vegetables with the aroma of wild leek	20€
Braised green asparagus, purple onion from Zalla, spider crab vinaigrette	20€
Sautéed artichokes, smoked almond cream, Iberian pancetta	20€

Main courses

Roasted fresh cod, spinach toffee, stew of puntalette and baby squid	24€
Fish from the market suggested by the Chef	a/m
Iberian secreto, roasted apple with rosemary, bittersweet sauce	24€
Grilled tenderloin, creamy polenta of Iberian and Idiazabal cheese, tempranillo juice	26€
Braised beef steak, potatoes, roasted red peppers	26€

Desserts

Chocolate soufflé, fresh milk ice cream (10 minutes)	10€
Strawberries candied with balsamic syrup, red berries, guava sorbet	10€
Hazelnut, cocoa, coffee ice cream delights	10€

VAT included

Our products may contain allergens as ingredients, if you have any doubt please contact our staff