

LA SOCIEDAD  
GASTRONOMIKA  
de Eneko Atxa

APPETIZERS

Homemade brioche

Mushroom butter

EVOO

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Asparagus:

Skin

Cocktail

Cylinder

Grilled

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Tuna tartlet, chimney butter,  
caviar and "manzanilla pasada" aroma

Lemongrass

Oyster and tomato below zero

Garlic prawns, heads emulsion and trout roe

Roasted and shelled lobster, "Gilda tartare"  
and olive and piparra lactic foam

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Hake:

Kokotxas in pil-pil sauce with tear peas

Tempura loin with txistorra juice  
and grilled peppers

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Beef, mushroom noodles,  
macaron and "Guinness"

DESSERTS

Day-old bread ice cream

Herbs curd, honey kakigori  
and thousand flowers foam

Petit fours

165€

VAT included.

In case of food allergies or intolerances, kindly ask our staff.

