



Complimentary glass of champagne Amuse bouche / house made potato bread with herbed butter



#### CAESAR SALAD

charred croutons, manchego cheese & colatura di alici

#### **FLUKE CRUDO**

ponzu, lemon air, spicy pistachio, scallions, shaved asparagus, black tobiko

## IBÉRICO RIBS

housemade bbq



### WHOLE BRANZINO

asparagus, donostiarra sauce (garlic, red pepper and sherry)

# NY STRIP STEAK

sauteed broccolini, mashed potatoes, setas sauce (mushroom)

## MUSHROOM FIDEAU

seasonal mixed mushroom, short cut pasta, aioli add pork skirt steak +8



## **BASQUE CHEESECAKE**

mixed berry coulis

# TARTA DE SANTIAGO

almond cake, fresh berries

## CHOCOLATE HAZELNUT MOUSSE CAKE

mixed berry coulis

\$85pp