

## ENTRANTES

Jamón ibérico JOSELITO pan de cristal, tomate de colgar y AOVE.	●	30
Selección de quesos acompañados de sus contrastes.	● ● ●	25
Ostra francesa al natural.		5,5
Ostra francesa con ponzu de shiso.	● ● ● ● ● ●	6
Lata de caviar 30gr con blinis y crema fresca.	● ● ● ● ● ● ● ● ● ●	65
Anchoas del Cantábrico "OO", pan brioche y mantequilla de oveja.	● ● ● ● ● ●	26
Bogavante rojo, brotes tiernos y vinagreta de su coral.	● ● ● ● ●	35
Nuestra ensaladilla rusa de temporada.	● ● ● ● ● ● ● ●	22
Mosaico de foie gras, manzana asada, gelatina de moscatel y brioche tostado.	● ● ● ● ● ● ● ●	20
Croquetas cremosas de jamón "Joselito".	● ● ● ● ● ● ● ●	20
Ajoblanco de piñones con sardina ahumadas e higos.	● ● ● ● ● ● ● ●	22
Verduritas de temporada con beurre blanc de amontillado.	● ● ● ● ● ● ● ●	25

## SEGUIMOS

Steak Tartar, tuétano asado y patatas chips naturales.	● ● ● ● ● ● ● ● ● ●	30
Magret de pato con Tartar de Remolacha y chalotas glaseadas.	● ● ● ● ● ● ● ● ● ●	28
Solomillo de ternera Rossini, brioche, foie plancha y salsa perigord.	● ● ● ● ● ● ● ● ● ●	40
Lomo de vaca madurada, acompañado de cogollo de lechuga brasa y emulsión de vaca.	● ● ● ● ● ● ● ● ● ●	50
Bacalao confitado, pil pil de sus espinas, alcaparras y lechuga de mar frita.	● ● ● ● ● ● ● ● ● ●	30
Lomo de lubina ,escabeche y zanahorias babys noisette.	● ● ● ● ● ● ● ● ● ●	33
Ventresca de atún rojo, pak choi, holandesa de su grasa tostada y chardonnay.	● ● ● ● ● ● ● ● ● ●	34

## GUARNICIONES:

Patatas chips naturales a la sartén.		6
Ensalada de lechuga fresca con cebolleta y vinagreta de Jerez.	● ● ● ● ● ● ● ● ● ●	7
Pimientos de Gernika fritos en AOVE.		7

● Gluten	● Apio	● Cacahuetes	● Altramuces
● Crustáceos	● Mostaza	● Soja	● Moluscos
● Huevo	● Sésamo	● Lácteos	● Frutos con cáscara
● Pescado	● Sulfitos		

## POSTRES

Melocotón de periana a la brasa, requesón, miel y salvia.	● 9
Pasión por chocolate.	10
Tarta de queso, peras estofadas y helado de tomillo.	●●●●● 9
Fruta de temporada osmotizada con jarabe de jengibre y chantillí de lima.	● 9

## STARTERS

“JOSELITO” Iberian ham crystal bread, hanging tomato and EVOO.	●	30
Cheese selection accompanied by their contrasts.	●●●	25
Natural French oyster.		5,5
French oyster with shiso ponzu.	●●●●●	6
30gr caviar can with blinis and fresh cream.	●●●●●●●	65
Cantabrian anchovies “OO” brioche bread and sheep butter.	●●●●●	26
Red lobster, tender shoots and coral vinaigrette.	●●●●	35
Our seasonal olivier salad.	●●●●●●	22
Foie gras mosaic, baked apple, muscatel jelly and toasted brioche.	●●●●●●	20
Creamy “Joselito” ham croquettes.	●●●●●	20
Pine nuts "Ajoblanco" with smoked sardines and figs.	●●●●●	22
Seasonal vegetables with amontillado beurre blanc.	●●	25

## MAIN COURSE

Steak tartare, roasted marrow and natural potato chips.	●●●●●●●	30
Duck magret with beetroot tartar and glazed shallots.	●	28
Rossini beef sirloin, brioche, grilled foie and perigord sauce.	●●●●●●	40
Matured cow loin, accompanied by grilled lettuce heart and cow emulsion.	●●	50
Cod confit, pil pil of its bones, capers and fried sea lettuce.	●●●●	30
Sea bass loin, pickled and babies noisette carrots.	●●●●●●●	33
Red tuna belly, pak choi, roasted fat hollandaise and chardonnay.	●●●●	34

## SIDES:

Pan-fried natural potato chips.		6
Fresh lettuce salad with spring onion and sherry vinaigrette.	●	7
Gernika peppers fried in EVOO.		7

● Gluten	● Celery	● Peanuts	● Lupins
● Crustaceans	● Mustard	● Soybeans	● Molluscs
● Egg	● Sesame seeds	● Milk	● Nuts
● Fish	● Sulphites		



## DESSERTS

- Grilled periana peach, cottage cheese, honey and sage. ● 9
- Passion for chocolate. 10
- Cheesecake, stewed pears and thyme ice cream. ●●●●● 9
- Osmosis seasonal fruit with ginger syrup and lime whipped cream. ● 9