

**WELCOME TO OUR BOTANICAL GASTRONOMY SPACE
ANDRÉS PEÑAS AND HIS TEAM**

TO BEGIN THE ENJOYMENT

PURE BELLOTA IBERIAN HAM D.O. LOS PEDROCHES CORDOBA (HAND-CARVED) (GLASS BREAD WITH CRUSHED TOMATOES)	FULL PLATE €26.00 ½ PLATE €20.00
LA VERANDA GREEN SALAD (LAMB'S LETTUCE, SPINACH, STRAWBERRIES, AVOCADO, PINE NUTS, RED ONION AND CHICKEN WITH A CITRUS AND MUSTARD VINAIGRETTE)	€18.00
NAVARRÉ BEEF CLASSIC STEAK TARTARE FREE RANGE EGG YOLK ON TOAST AGED BEEF CARPACCIO, PARMESAN SHAVINGS ROCKET WITH A MODENA VINAIGRETTE	€19.50 €18.00
65º FREE RANGE EGG, SEASONAL MUSHROOMS CREAMY CELERIAC AND PICKLED SHIMEJIS	€17.50
"PUENTE" GLASS PEPPERS CONFIT WITH TENDER SPRING ONIONS AND WHITE TUNA BELLY	€17.00
DONOSTI-STYLE SPIDER CRAB SALAD WITH ROE PRAWN BITES AND MINI TOASTS	€18.50
YESA SMOKED STURGEON WITH A TOMATO EMULSION CAPER GELATINE AND ALGAE PEARLS	€19.50

TO CONTINUE YOUR ENJOYMENT

GRILLED CANTABRIAN VARIEGATED SCALLOPS (6)	€21.00
SLIGHTLY CURED BAKED SALMON WITH A MILD BLACK GARLIC AIOLI SAUCE CRUNCHY FENNEL AND KATSUOBUSHI WAFER	€22.50
ROASTED SEA BASS WITH CREAMY SWEET POTATOES DEHYDRATED WILD ASPARAGUS AND CHERRY TOMATOES	€22.50
GRILLED "MAITXENE" AGED BEEF SIRLOIN CRUNCHY POTATO AND KING TRUMPET MUSHROOM MILLEFEUILLE WITH HAZELNUT BUTTER	€26.00
GLAZED "MAITXENE" AGED BEEF CHEEKS WITH POTATO MOUSSE AND CRISP	€22.00
DEBONED PIG'S TROTTERS WITH ROMESCO AND PRAWN TAIL	€20.00
SHOULDER OF KID ROASTED AT 72º FOR 12 HOURS WITH TOUCHES OF ROSEMARY AND AGRAZ-VERJUICE (NAVARRÉ VINEGAR)	€28.00
FRENCH ROYAL PIGEON STEWED TRADITIONAL STYLE	€25.00

OUR DESSERTS
(MADE BY OUR MASTER PASTRY
CHEF JOSÉ IGNACIO)

INTERNATIONAL

MARRAKECH PIÑA COLADA WITH TEXTURED LEMON €8,00

THE CLASSIC

CARAMELIZED VANILLA TAHITI BREAD PUDDING WITH ALMONDS
AND COFFEE ICE CREAM. €8,00

FULL CHOCOLATE

BROWNIE WITH RASPBERRY GEL AND MILKA ICE CREAM €8,00

OUR LAND

OUR ARTISAN ULZAMA JUNKET €8,00
WITH THAT "KIZKILURRIN" FLAVOUR IN A KAIKU BOWL

CHEESE LOVERS

CHEESE PLATTER: SMOKED IDIAZÁBAL, RONKARI, AUTXITXIA
GAZTAZARRA AND QUINCE WITH MINI BREADSTICKS AND NUTS €16,00

ITALIAN AROMA

TIRAMISU WITH CARAMEL ICE CREAM AND WILD BERRIES €8,00

OUR SNACK MENU

OUR CREAMY CROQUETTES WITH IBERIAN HAM FULL PLATE €16.00
½ PLATE €10.00

OUR ARTISAN ANGUS STEAK BURGER €19.50
(GOAT CHEESE, ROCKET, DRIED TOMATOES, CARAMELIZED ONIONS
AND CHIPOTLE BBQ SAUCE)

CHICKEN WINGS WITH OUR MARINADE €14,50

FRIED SQUID WITH PADRÓN PEPPERS €18,00

NACHOS OUR STYLE €17,50

BREAD €1.90

ALL PRICES INCLUDE 10% VAT