

FIRST COURSES

Marinated salmon and vegetable avocado butter.

Allergens: fish, dairy, sulphites, gluten, soy.

Marinated tofu, hummus and broccoli pesto.

Allergens: nuts, dairy, gluten, sulphites, fish, sesame, soy.

Cod lasagna with pil-pil sauce, Biscayan sauce and its fried skins.

Allergens: fish, dairy, gluten, egg.

Creamy rice with duck in teriyaki sauce.

Allergens: soy, gluten, sulphites.

SECOND COURSES

Hake, mushroom deuxelle and its broth.

Allergens: fish, dairy, shellfish.

Fish of the day, with peas and squid and sweet paprika vinaigrette.

Allergens: fish, dairy.

Boneless ox tail, goat cheese mille-feuille and celeriac purée.

Allergens: sulfites, gluten, egg, dairy.

Roast pork knuckle on potato cream and pickles.

Allergens: dairy, sulfites, mustard.

Pina Colada.

Allergens: nuts, dairy, gluten, egg, soy.

Tiramisu and iced coffee with milk.

Allergens: nuts, dairy, gluten, egg, soy.

Pistachio financier, raspberry paste and white chocolate ganache.

Allergens: soy, gluten, milk and derivatives, nuts, egg.

DESSERTS

Mango mousse, cookies and red fruit sorbet.

Allergens: dairy, gluten, soy, peanuts, tree nuts.

Assortment of pastries.

Allergens: nuts, dairy, gluten, egg, soy, milk and derivatives, nuts, peanuts.

GASTRÓNOMO MENU

It includes
bread and
H2O from
Bilbao.

21€

10% VAT INCLUDED



View all
menus on the
smartphone:



ARTXANDA MENU

Marinated salmon and vegetable avocado butter.

Allergens: fish, dairy, sulphites, gluten, soy.

Creamy rice with duck in teriyaki sauce.

Allergens: soy, gluten, sulphites.

Hake, mushroom deuxelle and its broth.

Allergens: fish, dairy, shellfish.

Boneless ox tail, goat cheese mille-feuille and celeriac purée.

Allergens: sulfites, gluten, egg, dairy.

**Pistachio financier, raspberry paste and white
chocolate ganache.**

Allergens: soy, gluten, milk and derivatives, nuts, egg.

It includes
bread and
H2O from
Bilbao.

26,50€

10% VAT
INCLUDED

*The menu will
be served for
the whole
table.

ESHBI SLOW FOOD

It includes
bread and
H2O from
Bilbao.

35€

10% VAT
INCLUDED

**The menu will
be served for
the whole
table.

* ESHBI APPETIZER*

**Smoked Keia fish, pod and pea juice
and parsley emulsion.**

Allergens: fish, sulphites, egg, gluten.

Rabbit gyozas.

Allergens: gluten, molluscs, soy, gluten, sesame, sulphites, mustard, egg.

Grilled squid, purple onion from Zalla and black sauce.

Allergens: molluscs, sulphites, crustaceans, fish, milk, celery.

Betizu meatball red curry and salsifi.

Allergens: dairy, egg, mustard, sulfites, fish.

**Milk ice cream, cocoa crunchy, almond and
coffee cream and cocoa caviar.**

Allergens: nuts, dairy, gluten, soy, egg.

