



EDARIAK • APERITIFS • COCKTAILS

- BASQUERAK 12.
Templeton Rye • Patxaran • Castillian Bitters
- ELKANO 12.
Motu Rum • King Ginger • Pineapple • Peach Bitters
- AMERIKANUAK 12.
Hangar One • Lemon Squeeze • Ginger Beer • Candied Ginger
- GASCON 12.
Cerbois Armagnac • St. Germain • Citrus
- BIARRITZ 12.
Espolon Blanco • Cherry • Patique • Club Soda
- GEGE'S NIGHTCAP 12.
Bulldog Gin • Fever Tree Tonic • Peppercorn • Star Anise

Lunch Menu • September 2018

TTIPIAK • PETITS PLATS • APPETIZERS

- Garlic Soup, Rock Shrimp, Bacon, Egg, Toasted Levain 10.
- Butter Lettuce Salad, Tarragon, Cider Vinaigrette 12.
- Strip Steak Crudo, Serrano Chile Pepper, Granny Smith, Fingerling Potato Chips 14.
- Dungeness Crab “Txangurro,” Mangos, Basil, Aioli, Espelette Pepper 20.
- Stuffed Piquillo Peppers, Goat Cheese, Pistachios, Golden Raisins 15.
- Warm Sheep’s Milk Cheese + Ham Terrine, Aged Sherry 16.
- Pacific Calamari “a la Plancha,” Garlic + Lemon Confit 14.
- Toy Box Tomato Tartlet, Garlic, Thyme, Basil, Balsamic Vinaigrette 15.
- Piperade: Slow Cooked Onion, Pepper, Tomato, Garlic + Ventrêche, Poached Egg 15.
- Thinly Sliced Serrano Ham, Extra Virgin Olive Oil, Tomato Compote 18.
- Four Cheese Plate, Membrillo, Pan de Higo 20.

PRIX-FIXE • SPECIAL OF THE DAY

- Prix Fixe: Includes Soup or Green Salad / Chef’s Entrée / Choice of Dessert 26.
- Special of the Day AQ.

HAUNDIAK • PLATS PRINCIPAUX • MAIN COURSE

- Seared Tuna Salad, Arugula, Fingerling Potatoes, Fennel, Egg 18.
- Tuna Steak Sandwich, Onion Marmalade, Arugula 16.
- Chicken Sandwich “Mr. Williams,” Avocado, Manchego, Red Pepper 16.
- Basque Rice “Gaxuxa,” Butternut Squash, Sunchokes, Celery Root, Wild Mushrooms, Ossau-Iraty, Espelette 20.
- Basque Burger, Serrano Ham, Caramelized Onion, Ossau-Iraty, Pepper Ketchup 16.
- Blue Nose Sea Bass, Spinach, Fried Garlic Vinaigrette 26.
- Seafood + Shellfish Stew “Bizkaiko,” Pepper Sauce 26.
- Duck Confit, Serrano Ham, Pearl Onions, Braised Green Lentils 32.
- Braised Pork Cheeks, Tempranillo + Dried Plums, Cipollini Onions, Carrots 26.
- New York Steak, Roasted Summer Squash, Chopped Herb Vinaigrette 35.

OSAGARRIAK • GARNITURE • ALONGSIDE

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| French Fries 10. | Spinach, Pine Nuts + Raisins 12. | Seasonal Vegetables 12. |
| Potato + Manchego Gratin 11. | Braised Green Lentils 10. | |