



Starters

Poached egg Arzak style | Black Truffle | Mushrooms | Pine Nuts | Black Pepper Sauce | Leeks
18

**Squid | Chorizo | Eggplant | Green Asparagus | Asparagus Juice with Lovage | Ink Lemon Aioli |
Burned Baby Shallots**
16

Pork Cheek and Smoked Almond Ravioli | Crab Consommé' | Spicy Txistorra | Red Pepper
16

Coquille and Eel | Pickled Cauliflower | Seaweed | Spicy Eel cream | Bonito Vinaigrette
16

Main Courses

**Txogitxu* côte de boeuf 1 kilogram
Espellete Aioli | Confit Red Peppers | Pimentos de Padron**
69

Turbot | Salsa Verde Pil Pil | Mouclade Foam | Mussels | Butter Beans | Shallots
26

Monkfish | Lobster and Bell Pepper Sauce | Artichokes | Samphire | Green Peppers | Potato Risotto
25

**Slow Cooked "Lomo de Cerdo Iberico" | Cepes Cream | Apple and Thyme Reinette | Potatoes |
Pumpkin | Radish**
24

***speciale selectie van oudere koeien (±15 jaar oud), afkomstig uit het Baskenland.**

** special selection of old dairy cows (±15 years) from the Basque country.*



Degustation

Drie gangen / Three courses
37

Vier gangen / Four courses
42

Vijf gangen / Five courses
48

Zes gangen / Six courses
52

Wine Arrangement

3 Glasses
21

4 Glasses
28

5 Glasses
35

6 Glasses
42

"The beauty of the Basque cuisine is the simplicity of enhancing the best quality ingredients: Atlantic fish and seafood, meat from old dairy cows, local vegetables, allowing the pure flavours to fill all senses. Etxea is the traditional Basque home where you share conversation and food with your dearest friends and family. This is the atmosphere we bring to our restaurant and we are glad to share this feeling with you right now. Let's enjoy the moment."