



PILGRIM

CAMINO DEL NORTE



This menu is inspired by the cities and towns that are found along the northern most route of the Camino de Santiago. The Camino del Norte starts in the town of Irún just outside the Basque city of San Sebastian and meanders along the north coast of Spain before turning inland at Ribadeo through the Galician hills to Santiago de Compostela.

Plates

Bread, smoked butter, charcoal salt - 3.5

Padron peppers - 5

Wood-fired broad beans, smoked garlic salt - 5.5

Butterhead salad, sherry vinegar - 6

Mackerel escabeche, piquillo pepper, olive - 7.5

Potato terrina, lentils, charcoal aioli - 8

Coal roasted Jersey royals, Cabrales cheese - 8

Wood-fired heritage carrots, dill, hazelnut salted caramel - 8

Coal-roasted courgette, flowers, cabrales, seeds - 9

To Share

Fire-pit seasonal vegetable plate - 14

Hake steak, mojo picante - 25

“Chuleta” beef rib, bone marrow salsa (800g) - 70

Specials

Whole Lemon Sole, caper salsa - 32

Bavette tartare, empanada cracker - 10

To Finish

Saint James tart, pickled cherry, sweet cherry sauce, wild fennel - 7

Chocolate, sea salt, olive oil mousse - 7

Buen Camino!