

Arbequina



RESTAURANTE


Degustación Michelin *Michelin Tasting Menu*

Disponible solo en cenas y mesa completa, bebidas no incluidas
Available only for dinners and full table, drinks not included


Espuma de Bloody Mary con parmesano y airbag de cerdo  
Bloody Mary foam with Parmesan and pork airbag



Brioche de mantequilla ahumada con huevas de erizo y lima
Smoked butter brioche with sea urchin roe and lime

Crema de Idiazábal trufado con yema frita y setas  
Truffled Idiazabal cream with fried egg yolk and mushrooms



Arroz seco de carabinero sopleteado con lactonesa de su coral
y crujiente de kodium 
Rice with blowtorched king prawns with its coral lactonesa and crispy kodium

Atún rojo marinado con consomé de tom yum, sésamo y tapioca
Marinated bluefin tuna with tom yum consommé, sesame and tapioca

Cochinillo confitado con crema de apionabo, wasabi, manzana verde
y bastones de calabaza al grill 
Suckling pig confit with celeriac cream, wasabi, green apple and grilled pumpkin strips





Lemon crème brûlée  
Lemon crème brûlée

Tocinillo de cielo con toffe, coco crispy y chantilly  
Vanilla cream custard with toffe, crispy cocconut and chantilly

Marshmallow de fresa, limón efervescente, algodón de azúcar con cacao  
Strawberry marshmallow, effervescent lemon, candyfloss with cocoa

70 €

Precio por persona IVA Incluido

 Vegetariano Vegetarian
 Celíaco Suitable for celiacs
 Adaptable celiaco Celiac adaptable on request
 Adaptable Vegetariano Vegetarian adaptable on request

