

# IBAI

## To Start

Cantabrian Anchovies with arbequina olive oil	12
Croque Ibai, carabinero, boudin noir & Tomme de Brebis	20
Le Noir de Bigorre Ham & Crisps, smoked piparra peppers	18
Pate Basque with truffle honey & grilled bread	12
Green Asparagus & Tolosa Beans with black truffle	14
Beef Tartare, smoked Espelette pepper	15
Carabinero Tartare   add Oscietra caviar	28   16
Basque Tortilla – <i>Lunch only</i>	10
Baguette & Butter	4

## From the Embers

Grilled Octopus & Piperade Marmitako	42
King Crab Rice   add Black Angus Sirloin	85   25

## Grill

Slowly-Grilled Basque Chicken	29
Turbot Chop, lemon & olive oil	38
Charred Cauliflower, Ossau-Iraty cheese, hazelnut & parsley	24

## Beef

Black Angus, by Miguel Vergara in Castile and León, Spain	120/kg
Galician Blond, by Xose Portas in Pontevedra, Spain	140/kg
<i>1kg T-bone, Rib or Sirloin</i>	
Fullblood Wagyu, by Rob Cumine in Newport, Wales	145/kg
<i>1kg Rib, 400g Sirloin or 350g Fillet</i>	

## Sauces & Supplements

Anchovy & Herb Salsa 4   Red Wine 4   Ossau-Iraty & Black Pepper 4
Basque Black Pudding 12   Seared Foie Gras 14   Grilled XL Carabinero Prawn 24 each

## Sides

Green Salad 6   Tomatoes & Shallots 6   Braised Leeks & Mustard 6   Beef Fat French Fries 9
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If you have any allergies or intolerances please let us know