

DINNER TASTING

£

(including five glasses of wine)

110
160 with
pairing wine

APERITIVOS

- Sopa de Calabaza y Mandarina
Pumpkin and Mandarin Soup
- Kataifi con Pastel de Cabracho
Kataifi with Scorpion Fish Cake
- Empanadilla de Langostino
Prawn 'Gyoza'
- Chimeneas de Sobrasada
Sobrasada Chimneys

ENTRANTES

- Vieiras con Canamo
Scallops and Hemp Seeds
- Cigalas Cruji-Crep
Langoustine Crunchy-Crepe
- Huevo Enhojado
Egg in the Leaf

PESCADO

Elija cualquiera de las opciones que ofrecemos a la carta
Please choose from the à la carte menu



CARNE

Elija cualquiera de las opciones que ofrecemos a la carta
Please choose from the à la carte menu

POSTRES

- Flan de Naranja y Mango
Mango and Orange Flan
- Trufón
The Big Truffle
- Tea or Coffee and The Sea in a Box

DINNER A LA CARTE

Recomendamos el menú degustación para conocer mejor la cocina de Ametsa
We recommend our tasting menu for the best introduction to Ametsa's cuisine

ENTRANTES

- Arroz con Colmenillas y Chiles
Morels Rice with Chillies

20.00

Foie de Manzana Sanguina	
Foie with Blood Apple	21.00
Txipi-Txapa	
Iron Squid	21.00
Vieiras con Cáñamo	
Scallops with Hemp Seeds	23.00
Cigalas Cruji-Crep	
Langoustine Crunchy-Crepe	23.00

PESCADOS

Bacalao y Pétalos de Ajo	
Cod and Garlic Petals	29.00
Atún 'Tamal'	
Tuna 'Tamal'	32.00
Rodaballo entre Moras	
Turbot among Blackberries	32.00
Rape y Carotenos	
Monkfish and Carotenes	32.00
Lubina y Escabeche de Plátano	
Sea Bass on Banana 'Escabeche'	33.00

CARNES

Presa Ibérica y Melocotón Mareado	
Iberico Pork 'Presa' and Clumsy Peach	32.00
Cochinillo con PseudoCereales	
Suckling Pig with PseudoCereals	32.00
Cordero y Loto	
Lamb with Lotus	39.00
Tacos de Vacuno con Estratos	
Beef Fillet with Strata	39.00
Venado con Longan	
Venison with Longan	39.00

POSTRES

(Ametsa recommends a sweet wine to enjoy with dessert)

Tizones de Coco Ahumado	
Charred Sweets	13.50
Château d'Yquem 1997 - £45.00 50ml Glass	
Esmeraldas de Chocolate y 'Flysch' de Anís	13.50
Chocolate Emeralds with Anise 'Flysch'	
Pedro Ximenez Solera 1927- £11.00 75ml Glass	
Flan de Naranja y Mango	13.50
Mango and Orange Flan	
Arima 2014, Late Harvest Txakoli - £13.00 75ml Glass	
El Dulce de Aguacate	13.50
Sweet Taste of Avocado	

Neige 2012 Ice Cider – £20.00 75ml Glass	
Manzana Asada con Algodon Floral	
Roasted Apple with Floral Candy	13.50
Viña Axarkía 2014 Moscatel, Vino Maestro - £10.00 75ml Glass	
Selección de Quesos	
Spanish Cheeses	13.50
Castaño Dulce Monastrell 2013- £12.00 75ml Glass	
	56
	78 with pairing wine

LUNCH TASTING MENU

APERITIVOS

- Kataifi con Pastel de Cabracho
- Kataifi with Scorpion Fish Cake
- Empanadilla de Langostino
- Prawn 'Gyoza'
- Chimeneas de Sobrasada
- Sobrasada Chimneys

ENTRANTES

- Vieiras con Canamo
- Scallops and Hemp Seeds
- Huevo Enhojado
- Egg in the Leaf

PESCADO

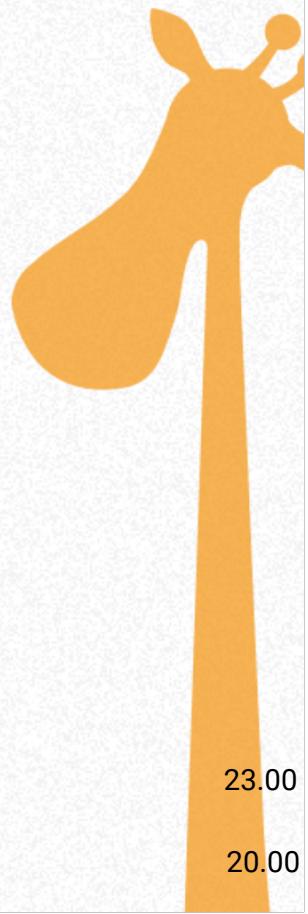
- Bacalao y Pétalos de Ajo
- Cod and Garlic Petals

CARNES

- Presa Ibérica y Melocotón Mareado
- Iberico Pork 'Presa' and Clumsy Peach

POSTRES

- Tizones de Coco Ahumado
- Charred Sweets



LUNCH A LA CARTE

ENTRANTES

Vieiras con Canamo	23.00
Scallops and Hemp Seeds	
Arroz con Colmenillas y Chiles	
Morels Rice with Chillies	20.00

Jamón Ibérico sobre Almohada de Pan (70 grams) Iberian Ham on a Bread Pillow (70 grams)	28.00
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PESCADO

Bacalao y Pétalos de Ajo Cod and Garlic Petals	29.00
Rodaballo entre Moras Turbot among Blackberries	32.00
Lubina y Escabeche de Plátano Sea Bass on Banana 'Escabeche'	33.00

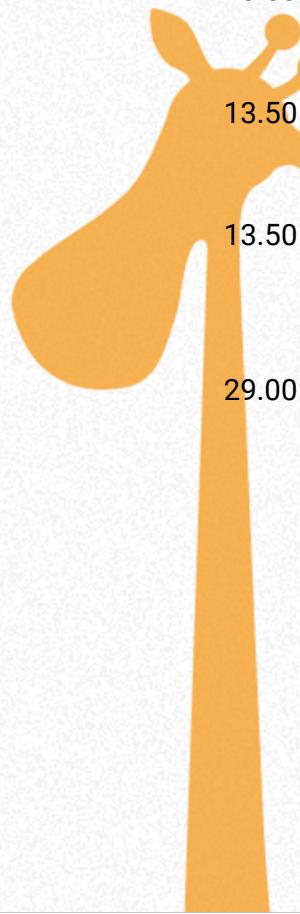
CARNES

Cochinillo con PseudoCereales Suckling Pig with PseudoCereals	32.00
Cordero y Loto Lamb with Lotus	39.00
Tacos de Vacuno con Estratos Beef Fillet with Strata	39.00

POSTRES

(Ametsa recommends a sweet wine to enjoy with dessert)

Tizones de Coco Ahumado Charred Sweets	13.50
Château d'Yquem 1997 - £45.00 50ml Glass	
Trufon The Big Truffle	13.50
Pedro Ximenez Solera 1927- £11.00 75ml Glass	
Selección de Quesos Spanish Cheeses	13.50
Castaño Dulce Monastrell 2013- £12.00 75ml Glass	



SET LUNCH MENU

T A P A S

Cuajada de Guisantes e Idiazabal Green Pea 'Cuajada' Soft Cheese with 'Idiazabal' Hard Cheese
Ensalada de 'Gyozas' de Pato
Duck 'Gyoza' Salad
Atún con Canela Encendida
Tuna with Fiery Cinnamon

PRINCIPALES

Trucha entre 'Ajoblanco'... y Negro Sea Trout on White Garlic
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Or

Carrilleras de Cerdo en su Tinta

Pork Cheek in Black Sauce

Or

Arroz de Setas con Guindillas

Mushroom Rice with Chillies

Should you want to treat yourself to a dessert please choose from one of the options below.

Supplement £7.50

POSTRES

Flan de Naranja y Mango

Mango and Orange Flan

Or

Esmeraldas de Chocolate y 'Flysch' de Anís

Chocolate Emeralds with Anise 'Flysch'

Or

Selección de Quesos

Spanish Cheeses

BAR MENU

TAPAS

Served from 12.00pm until 2.00pm and 5:30pm until 9.00pm

Available from Monday to Saturday.

COLD

Gildas

Traditional Basque Skewer

Pastel de Kabrarroka con All i Oli

Scorpion Fishcake with Green Olive Oil

Tostas de Anchoa y Sardina

Sardine and Anchovy Toasts

Plato de Quesos

Cheese Selection

Ración de Jamón

Ibérico Ham

HOT

Croquetas de Jamón

Ham Croquettes

Pimientos del Piquillo Confitados

Confit Piquillo Red Peppers

Brocheta de Langostino, Mojo de Tomate y Vinagreta

Prawn Skewer, Tomato "Mojo" and Vinaigrette

4.00
4.00
6.00
7.00
10.00
4.00
4.00
4.00
4.00

"Txangurro" Donostiarra	
Donostiarra-style Spider Crab	6.00
Txipirones en su Tinta	
Black Ink Squid	6.00
Merluza con Patatas	
Fish and Chips	6.00
SHERRY FLIGHTS (25ML EACH)	
Three different styles of Sherry selected by our Sommelier	19.00
SHERRY FLIGHTS WITH TAPAS	
Ibérico Ham (25gms) and Scorpion Fishcake £26.50	26.50

