4TH
GASTRO-BAR
food & drinks

Weekly Menu

28 OCTOBER - 01 NOVEMBER

Wednesdays to Sundays at lunchtime
13:00 a 16:00h

Starters

Pintxo of the Day

First Dish

Cream of onion

Tuna salad with belly tuna

Lasagna with foie gras and boletus

Chickpea meatballs with tomato puree and tomato chutney

Burrata salad - (€4 supplement)

Second Dish

Creamy seafood rice

Cod with pepper sauce and baker's potatoes

Pork cheek with truffle mashed potatoes and wine sauce

Duo of scallops in citrus sauce, slow-cooked asparagus, candied artichoke and yuzu mayonnaise (€6 supplement)

Entrecôte 300 g (supplement +€12)

Lamb Loin on a red berry & mint sauce, served with edamame purée. (supplement +10€)

Dessert

Cheesecake with Red Berry Coulis

Homemade Tiramisu

Passion fruit mousse

Seasonal Fresh Fruit Salad

*Please ask about our dessert of the day

Wine included
Locally sourced water & 1 wine bottle (Viñas del Vero) for every 2 people

Additional bread Service: 1€
Additional celiac bread: 1,5€

WEDNESDAY TO FRIDAY **23€**

SATURDAYS, SUNDAYS AND HOLIDAYS **27,60€**

abba San Sebastián hotel
★ ★ ★ ★

**For groups of 6 or more, the starter and first course are chosen by the chef, in tasting format.*