

ENTRANTES


- Ensalada de tomate, anchoa, cebolleta confitada y queso Idiazabal 12,00/6,00€
Ensalada de lechuga viva, remolacha, pistacho, queso de cabra, nabo y aguacate 14,00/7,00€
Anchoas mariposa artesanales 18,00/9,50€
Ventresca de bonito de Getaria en aceite, guindilla y cebolleta 18,00/9,00€
Vegetales de temporada, romesco 16,00/8,00€
Kokotxas de merluza con pil pil verde y pimienta d' spelleite 25,00/13,00€
Kokotxas de merluza rebozadas 24,00/12,00€
Merluza rebozada, kimchi y alioli 10,00€
Pulpo, patatas al azafrán, chimichurri y pimentón 19,00€
Gamba blanca, ajo, guindilla 16,00/8,00€
Huevo a baja temperatura, patata morada trufada y jamón 7,50€
Mejillones de roca, salsa diablo o al vino blanco 9,00€
Viciras, vinagreta de chorizo picante y muselina de patata 15,00/7,00€
Almejas, salsa verde 25,00/12,50€

PRINCIPALES

- Cocotte de pescado de lonja spm
Bacalao plancha, timbal de verduras, vinagreta de pasas y jengibre 18,00/9,00€
Lubina, tapenade, codium y hojas de ostras 24,00/13,00€
Rape, coliflor, espuma de ostras y encurtidos 20,00/10,00€
Arroz negro, calamar, mejillones y chipirón 22,00/11,50€
Solomillo de vaca, duxelle de hongos, cebolla cipollini y jugo de carne 22,50/11,50€
Pichón, peras, jugo de pichón y frutos rojos 22,00/11,00€
Carrillera ibérica, boniato 5 especias, sésamo y salsa nikkei 19,00/9,50€
Cordero, pastel de choclo, espuma de alubia blanca y salsa norteña 20,00/10,00€

Carta
KATA.4
oyster bar & restaurant

+0,50€TERRAZA
IVA INCLUIDO

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OSTRAS spm

Quiberon n2	Isigny n2	Marenes special n3
Utah Beach n2	Arcachon n3	Del Eo. Asturias
Gillardeau n3	Planas Belon 00	Planas Ría Arousa. Galicia

CRUDOS

Steak tartare “solomillo”, shimejis, yema de codorniz, chalotas 15,00€
Ceviche de atún rojo, quinoa, ají amarillo, cebolla encurtida, wakame 16,00/8,00€

TABLAS

Tabla de charcutería 22,00/12,00€
Quesos de aquí y de allá 18,00/9,00€
Jamón ibérico de bellota, Carrasco 22,00/11,00/6,00€
Pan de cristal, tomate rayado 7,00/4,00€

TOSTAS

Paleta Ibérica, tomate rayado 8,00€
Pato curado en casa, mermelada de cebolla, tomate rayado 9,00€
Salmón, alcaparras, eneldo, huevas de salmón 9,00€

POSTRES


Locura de frutas, gazpachuelo de melón cantaloupe, helado 7,50€
Mil hojas de Lucuma y helado chocolatísimo 8,00€
Cremoso de chocolate, naranja sanguina, helado 7,50€
Torrija casera KATA.4 con helado de vainilla 7,50€
Surtido de helados 6,00€

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FRITOS

Patatas KATA.4 7,50€
Croqueta de jamón 2,00€
Croqueta de chipirón 2,00€
Calamares begi-haundi 9,00€
Alitas de pollo, marinadas en salsa anticucho 10,00€

+0,50€TERRAZA
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1717SUM



STARTERS

- Tomato salad, anchovy, green onion confit and Idiazabal cheese 12,00/6,00€
Lettuce salad, beet, pistachio, goat cheese, red radish and avocado 14,00/7,00€
Salt-cured anchovies 18,00/9,50€
Ventresca fillets of tuna from Getaria in oil, local cayenne pepper and green onion 18,00/9,00€
Seasonal vegetables with romesco 16,00/8,00€
Kokotxas, hake cheeks with green pil pil sauce and d'spелette pepper 25,00/13,00€
Kokotxas, hake cheeks batter fried 24,00/12,00€
Hake fritter, kimchi and alioli 10,00€
Octopus, saffron potatoes, chimichurri and paprika 19,00€
White prawns, garlic and local cayenne pepper 16,00/8,00€
Sous vide eggs, truffled potatoe foam and Iberico ham 7,50€
Rock mussels, devil sauce or cooking with white wine 9,00€
Scallops, spicy chorizo vinaigrette and purple potatoe mousseline 15,00/7,00€
Clams, parsley and garlic sauce 25,00/12,50€

MAIN COURSE

- Cocotte market fish mp
Cod grilled, vegetables, ginger and raisins vinaigrette 18,00/9,00€
Sea bass, tapenade, codium and oyster leaf 24,00/13,00€
Monkfish, cauliflower, oyster froth and pickles 20,00/10,00€
Squid ink rice, calamari, mussels and squid 22,00/11,50€
Sirloin, mushrooms duxelle, cipollini onion and beef juice 22,50/11,50€
Young pigeon, pears, pigeon juice and red fruits 22,00/11,00€
Iberian pork cheeks, sweet potato, five spice, sesame and Nikkei sauce 19,00/9,50€
Lamb, pastel de choclo, white bean foam and Northern sauce 20,00/10,00€



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Menu

+0,50€TERRACE
VAT INCLUDED

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OYSTERS pm

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|---------------|-----------------|----------------------------|
| Quiberon n2 | Isigny n2 | Marennes special n3 |
| Utah Beach n2 | Arcachon n3 | Del Eo. Asturias |
| Gillardeau n3 | Planas Belon 00 | Planas Ría Arousa. Galicia |

RAW FOOD

- Steak tartare, Shimejis, quail egg yolk and shallot 15,00€
 Red tuna ceviche, quinoa, aji amarillo, pickled onion and wakame 16,00/8,00€

BOARDS

- Charcuterie board 22,00/12,00€
 Cheese board 18,00/9,00€
 Iberico bellota ham, Carrasco 22,00/11,00/6,00€
 Grated-tomato Cristal bread 7,00/4,00€

TOASTS

- Iberico ham, grated-tomato cristal bread 8,00€
 Homemade cured duck, onion marmalade, grated-tomato cristal bread 9,00€
 Salmon, capers, dill, salmon roe, grated-tomato cristal bread 9,00€

DESSERTS

- Fruit craziness, cantaloupe melon gazpachuelo and ice cream 7,50€
 Lucuma puff pastry with chocolate ice cream 8,00€
 Creamy chocolate, blood orange and ice cream 7,50€
 Homemade French toast KATA.4 with vanilla ice cream 7,50€
 Assorted ice-creams 6,00€


KATA.4
 oyster bar & restaurant

Menu

FRIED FOOD

- KATA.4 fried potatoes 7,50€
 Ham croquette 2,00€
 Squid croquette 2,00€
 Begi-haundi calamari 9,00€
 Chicken wings, marinated in anticucho sauce 10,00€

+0,50€TERRACE
 VAT INCLUDED

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1717SUM

