



# MENU

## KATA.4 oyster bar & restaurant
















### OYSTERS Moluscos

Arcachon n3  
Gillardeau n3  
Del Eo n2. Asturias

Quiberon n2  
Utah Beach n2  
Plana Belon 00

Marenne special n3  
Isigny n2

### RAW FOOD

- 101 STEAK TARTAR, pistachio praline, shallots, capers, mustard, yolk     16,00€
- 104 TUNA TARTAR, shallots, capers, tapioca, avocado, soy, EVO oil     20,00€
- 103 TUNA TATAKI, nikkei sauce, pisco, wakame, nikkei mayonnaise, sesame      20,00€
- 102 FISH CEVICHE, passion leche de tigre, rocoto, coriander, sweet potato, onion   18,00/9,00€



### FRITOS Y PINTXOS

- 201 KATA4 POTATOES, chimichurri, aioli   7,50/4,50€
- 202 Ham CROQUETTE    2,00€
- 203 Squid CROQUETTE     2,20€
- 204 Begi haundi CALAMARI   9,00€
- 205 PORK RIB, char siu   4,00€
- 206 CHICKEN WINGS, mango and rocoto sauce   4,50€
- 207 PORK CHEEKS, truffled potato parmentier    4,50€
- 208 PAN BAO, soft shell crab tempura, nikkei mayonnaise, pickled onion    4,50€

### TOASTS with cristal bread

- 301 IBERIAN CURED HAM, grated tomato  9,00€
- 302 TUNA BELLY, aioli, sautéed tomato, Basque chilli    10,00€
- 303 Smoked SALMON, avocado, salmon roe, nori seaweed, soy pearls    10,00€
- 304 CRISTAL BREAD, grated tomato  7,00€/4,00€

### BOARDS

- 401 HAND CUT IBERIAN HAM, acorn-fed, Carrasco 22,00/11,00/6,00€
- 402 IBERIAN DELICATESSEN, loin, chorizo, paleta 18,00/9,00€
- 403 CHEESES, Idiazabal, Brabander and blue cheese, homemade jam, caramelized walnuts with pink pepper   18,00/9,00€

2020SUM

+0,50€ terrace

VAT included

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### STARTERS

- 601 CHICKEN SALAD, crispy quinoa, lettuce, tomato, avocado, pomegranate, balsamic vinegar, EVO oil Gluten Huevos 12,00€
- 602 GETARIA SALAD, tomato, tuna belly, spring onion, Basque chilli, EVO oil Pescado 13,00/7,00€
- 603 SALT-CURED ANCHOVY, butterfly cut, EVO oil Pescado 18,00€
- 604 TUNA BELLY, spring onion, Basque chilli, EVO oil Pescado 18,00/10,00€
- 605 Sautéed VEGETABLES, romesco sauce Altramucos Cáscara 16,00/8,50€
- 606 TXANGURRO a la donostiarra, avocado, Espeleta Crustáceos 14,00/7,50€
- 607 XL SCARLET SHRIMP, yolk, truffle Crustáceos Huevos 18,00€
- 608 Pan-fried CLAMS, garlic, white wine and parsley Moluscos Sulfitos 20,00/10,00€
- 609 ORGANIC EGG, sous vide, polenta, Idiazabal cheese and Iberian paleta Huevos Lácteos 8,50€
- 610 Hake KOKOTXAS, battered pilpil Pescado Huevos 24,00/12,00€
- 612 Rock MUSSELS, devil sauce White wine Moluscos Sulfitos 10,00€

### MAIN COURSE

- 701 SCALLOPS, tupinambo puree, tree tomato confiture Moluscos Lácteos 20,00€
- 702 COD, pilpil, black garlic oven baked potatoes, Basque green sauce, codium seaweed Pescado Gluten 18,00/9,00€
- 703 FISH OF THE DAY plancha, sautéed vegetables and romesco Pescado Altramucos Cáscara 18,00/9,00€
- 704 Saffron RICE, squid plancha, aioli Moluscos Gluten Huevos 21,00/11,00€
- 705 Anticuchero OCTOPUS, potatoes, ají amarillo sauce, seafood crispy Moluscos Gluten 22,00€
- 706 Farm CHICKEN ROLL, ají amarillo cream, walnuts, grana padano, quinoa, potato Lácteos Cáscara 16,00€
- 707 Beef TENDERLOIN, carrots, spinach, celery purée, demiglace sauce Lácteos Apio Altramucos 22,00/11,50€
- 708 Iberian PORK CHEEKS, potatoes parmentier, asparagus, truffle Apio Lácteos Cáscara Sulfitos Altramucos 20,00/10,50€

### DESSERTS

- 501 Black chocolate COULANT, lucuma inside, English cream and ice cream (15 minutes) Lácteos Gluten Huevos Soja 9,50€
- 502 KATA4 FRENCH TOAST, spiced raspberry gel and ice cream Lácteos Gluten Huevos 7,50€
- 503 Seasonal FRUITS, cold hibiscus soup and ice cream Lácteos Gluten Huevos 7,50€
- 504 Apple STRUDEL, with apricot, cashews and ice cream Lácteos Gluten Huevos Cáscara
- 505 Assortment of ice-creams, 3 flavors Lácteos Gluten Huevos Soja 6,00€

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