

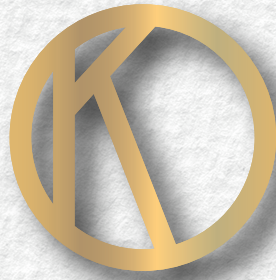


KAMIKAZI

RESTAURANTE



NH COLLECTION
HOTELS



KAMIKAZI

— R E S T A U R A N T E —

**“Cooking is a language through
which you can express harmony,
happiness, beauty, poetry,
complexity, magic, humor,
provocation, culture.”**

Ferran Adrià



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HOTELS

menu **LUNCH**

STARTERS TO CHOOSE

- Steak tartare, plantain and cured yolk.
- Idiazabal cheese cream, smoked sardine and tomato gel.
- Cheek and mushroom bath.
- Cuttlefish and shrimp bao.
- Lobster muffin, tartar sauce and roe.
- Semi-liquid prawn croquette with prawn tartar.

MAIN TO CHOOSE

- Cheek and boletus rice.
- Octopus rice, sobrasada and black garlic aioli.
- Grilled octopus, Iberian bacon, creamy ink and paprika crumbs.
- Royal tail, foie micuit and mini grilled vegetables.

DESSERT

- Cheesecake with toasted yolk.
- Caramel sauce coulant.

32 €

Winery not included in the menus • Servicio de pan y aceite de oliva 1,50€/páx
All prices are in euros and include VAT.





STARTERS

- Burrata and pine nut pesto salad. 14€
- Idiazabal cheese cream, smoked sardine and tomato gel. 12€
- Cheek and mushroom bao bread. 2 units/9€
- Cuttlefish and shrimp bao bread. 2 units/11€
- Casa Santoña anchovy with grilled brioche bread and smoked butter. 4€/unit.
- Steak tartare with grilled bone marrow and plantain. 15€
- Semi-liquid shrimp croquette and its tartar. 2 units/6€
- Beach squid 500-700 gr grilled with citrus. 25€

All prices are in euros and include VAT. • Bread and olive oil service 1,50€/person

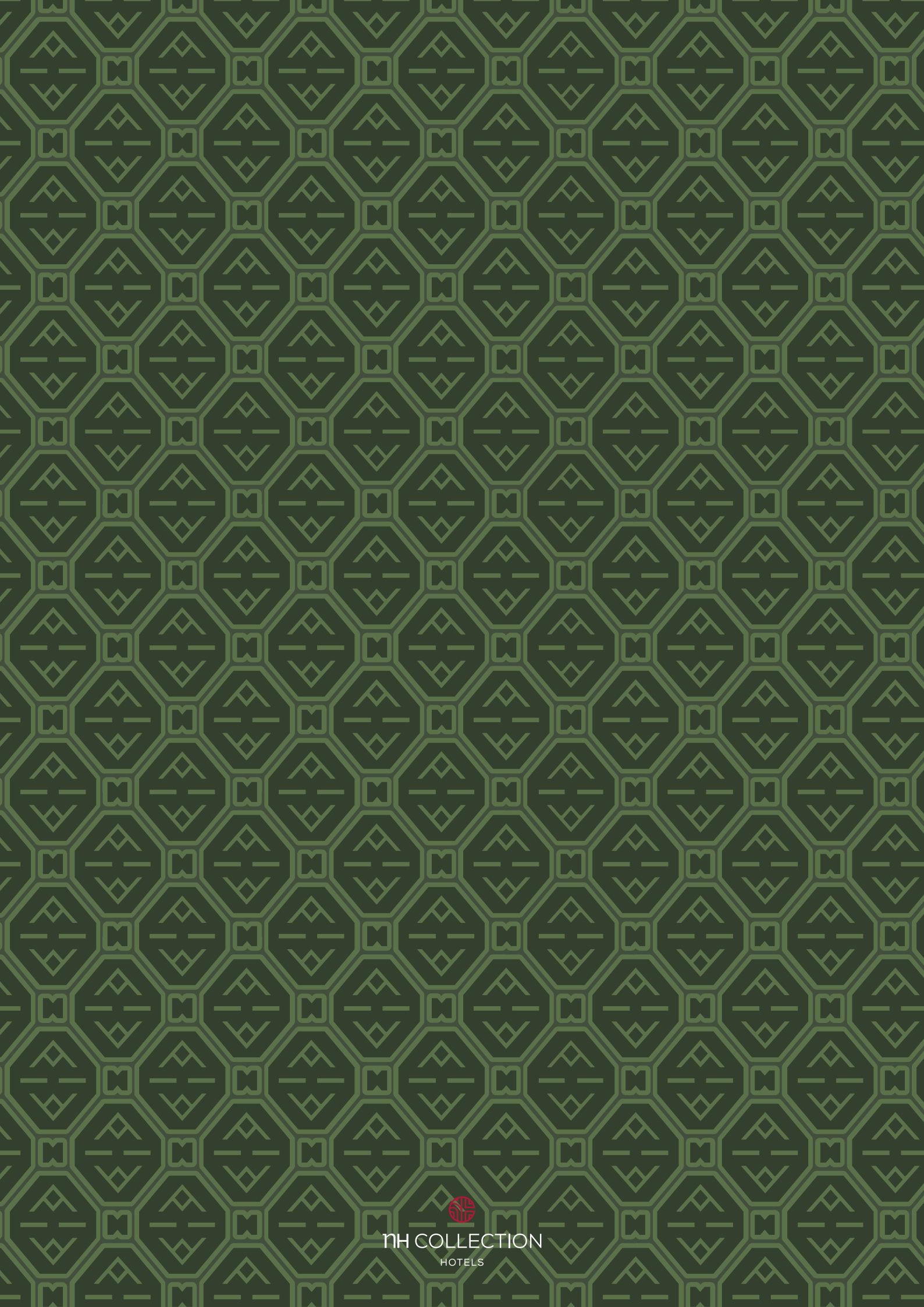
MAIN

- Rack of grilled suckling lamb, sweet potato and shallots to port. 23€
 - Grilled sirloin with creamy vanilla celeriac sauce and blackberries. 18€
 - Grilled parpatana, mushrooms and meat juice. 20€
 - Grilled mullet with carabinero suquet. 19€
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DESSERTS

- Cheesecake with toasted yolk. 7,50€
 - Our version of apple pie. €9€
 - Caramel sauce coulant. 6,50€
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