

ENEKO

Basque Kitchen & Bar

AN EVENING WITH 3 MICHELIN STAR BASQUE CHEF ENEKO ATXA

Canapés:

Lemongrass: Duck parfait and molasses
Kaipiritxa: Rooibos tea infused rum, passion fruit

Starters:

Beetroot tartare: soufflé potato, chive emulsion
Trigo: Farm-fresh egg, wheat stew and grilled pepper sauce

Mains:

Red mullet with Iberico sauce and duxelles
Seared and herb smoked duck breast

Desserts:

Torrija: Basque vanilla sponge

Petits Fours:

Chocolate fritters

Wine:

Gorka Izagirre, 2017
G22, 2016
42 by Eneko Atxa, 2015
Ama, 2015
Arima Late Harvest, 2015

Thursday 4 October 2018
£157.50 per person (inc. service charge)

[BOOK TICKETS](#)

Please inform your waiter regarding any allergies or dietary requirements. All prices are inclusive of VAT at the current rate. An optional service charge of 12.5% will be added to your bill.