

# IBAYA

*by Francis Paniego*

SOLDEU,

Ibaya is the name given to one of the many high mountain  
hills around our village, Ezcaray.

It is a beautiful stretch of green meadow.

Ibaya comes from the Basque term 'Ibaia', meaning "river".

We have chosen to christen the Hotel Hermitage Gastronomic Restaurant  
after this location because, to a large extent,  
it is the inspiration for the essence of our cuisine and because the name is also  
a tribute to the other river that flows in front of the building,  
El Valira, and traverses the whole  
of this wonderful country where we are located

## APPETIZERS & TAPAS

The welcome, based around a selection of bite-sized morsels, constitutes a tour of the  
tapas tradition in our region, Ezcaray, and the surrounding area  
and takes place at the welcome table at the entrance.

The remaining appetisers will be sampled when seated  
and represents a tribute to our mother.

This is the moment when you can let us know your preferences.

This appetiser will be served to all restaurant patrons.

Appetisers are included in the price of all tasting menus.

# LAND MENU 13 IDEAS

## **TASTING TAPAS.**

APPETIZERS FOR TASTING EITHER ON THE TERRACE OR IN THE HOTEL LOBBY.

Chilled infusion of fruits of the forest

Black olives

Mini-omelette with creamed potato

Mamia with egg yolk and trout caviar

Fresh grass, like the taste of a high-mountain meadow

## **THE FRY-UP.**

APPETIZERS TO BE SAMPLED WHEN SEATED.

Croquettes, which we stole from my mother

Crispy fried borage leaves to dip in a typical rioja sauce

'Bleeding' fritter

## **MENU.**

Green asparagus with imperial caviar and wild mushroom mayonnaise

Langoustine with Ezcaray nut and truffle pil-pil

Baked hake served on creamed potato with a hint of vanilla

Fluffy meatball on creamy aligot

## **DESSERT.**

Warm canapé of country cheese, apple and sour milk ice cream

Petit fours; a tribute to the forest floor

# LAND MENU 16 IDEAS

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Chilled infusion of fruits of the forest

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## **THE FRY-UP.**

APPETIZERS TO BE SAMPLED WHEN SEATED.

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## **MENU.**

Green asparagus with imperial caviar and wild mushroom mayonnaise

Leek in vinaigrette, cooked at 90° for 5 hours

Parfait with artichoke shavings and bread

Langoustine with Ezcaray nut and truffle pil-pil

Cod tripe served on vanilla cream with a touch of spice

Roast squab with grapes in red wine, cereals and accompanying cannolo

## **DESSERT.**

Buttercream ice cream wrapped in pork crackling

Warm canapé of idizabal cheese, apple and sour milk ice cream

Petit fours; a tribute to the forest floor