

TAPAS

BASQUE HOMEMADE CURED BEEF	40
<i>Smoked beef tenderloin, preserved with salt</i>	
PULPO AJILLO	65
<i>Galician octopus and shimeji mushroom with garlic oil</i>	
GAMBA AJILLO	75
<i>Shrimp and shimeji mushroom with garlic oil</i>	
MUSHROOM AJILLO	60
<i>Shimeji, eryngii, champignon mushrooms, white wine, and dried chili</i>	
CHIPIRONES	45
<i>Fried baby squid with alioli sauce</i>	
PÂTÉ DE FOIE GRAS WITH BRIOCHE	185
<i>Foie gras marinated with black pepper miso and raisin terrine</i>	
GAMBA CROQUETTE	65
<i>Croquette with creamy shrimp béchamel filling</i>	
PATATAS BRAVAS	40
<i>Fried potato with brava sauce and alioli</i>	
GRILLED OX TONGUE WITH THREE KIND OF SAUCES	65
<i>72 hours slow-cooked ox tongue infused with red wine and sherry vinegar</i>	
TORTILLA ALIOLI WITH BRAVA SAUCE	45
<i>Spanish omelette mixed with onion, potato, and spinach</i>	
GRILLED PETIT SALÉ	45
<i>Served with pickled red cabbage</i>	
SMOKED SALMON WITH HASH BROWN	50
<i>Homemade smoked salmon with tartar sauce</i>	
SALMON CARPACCIO	55
<i>Homemade torched smoked salmon, daikon, black olive, sour cream, aurora sauce</i>	
JAMÓN IBÉRICO DE BELLOTA	140
<i>Aged Pork Ham served with pan con tomate</i>	
CROQUETAS DE JAMÓN	60
<i>Croquette with jamón ibérico, cured beef, and creamy béchamel filling. Served with chilled parmesan cheese and cauliflower purée</i>	
BRINED POACHED TUNA IN OIL *	75
<i>Aioli, grilled capsicum, artichoke, mimosa and olives - on toasted ciabatta</i>	
CALAMARI *	55
<i>Chilli flour, lime zest, roasted pimentos, and aioli</i>	
WOOD FIRED GRILLED PORK RIBS *	75
<i>Served with charred onion and caramelized apple</i>	

APPETIZER

BAKED CREAMY MUSHROOM	85
<i>Creamy champignon mushroom with blue cheese</i>	
MUSSELS MARINERA	95
<i>Cooked with white wine, steamed and served with bread</i>	
FLAMENCO EGG	55
<i>With zucchini, tomato sauce, eggplant, mozzarella sauce, and ciabatta bread</i>	
CARNE ASADA	185
<i>Marinated roast beef with red wine, herbs, and orange</i>	
CHEESE PLATTER	150
<i>Assorted Spanish cheese with ciabatta bread</i>	
SPANISH COLD CUTS	250
<i>Roast beef, cured beef, slow cooked chicken breast, and chorizo</i>	
FOIE GRAS *	185
<i>Served with pomegranate molasses, caramelized apple, and cherry brandy</i>	
NACHOS *	85
<i>Tortilla, beef carne, cheese, guacamole</i>	
CHICKEN QUESADILLA *	90
<i>Pico de gallo, guacamole, sour cream</i>	

SOUP & SALAD

SOPA DE MARISCOS	135
<i>Spanish stew with king prawn, mussels, dory, and vegetables. Served with ciabatta bread</i>	
SOPA DE MIGAS	45
<i>Bread crumbs tomato soup with fresh coriander, croutons, and jalapeño</i>	
BASQUE MUSHROOM SOUP *	75
<i>Champignon mushroom cream soup with truffle oil</i>	
HOMEMADE ROAST BEEF SALAD	110
<i>Mixed salad with fresh coriander, roast cashew nuts, and apple balsamic dressing</i>	
GARDEN SALADE	75
<i>Watercress, lollo rossa, endive, dill, tuna, and tomato dressing</i>	
CAESAR SALAD	85
<i>Romaine lettuce, classic caesar dressing, parmesan cheese, and croutons with slow-cooked chicken or crispy pork / beef bacon (+15)</i>	
COBB SALAD	85
<i>Mixed salad with chicken breast, smoked salmon, gorgonzola and honey mustard dressing</i>	
HORENSO & MANCHEGO SALAD *	95
<i>Horens spinach, tomato, celery, caramelized hazelnut, toasted bread, manchego, nashi pear and katsuo - with sherry vinaigrette dressing</i>	

MAIN

COCIDA LAMB SHANK	280
<i>Lamb shank in tomato stew served with sautéed vegetables</i>	
SEAFOOD PAELLA	250
<i>Spanish-style mixed seafood of king prawn, mussels, baby squid, and smoked salmon</i>	
BASQUE BEEF BURGER	150
<i>Homemade beef patty with bacon spread. Served with potato wedges +additional cheese (15)</i>	
BRAISED SHORT RIBS *	295
<i>Served with capsicum, capers, celery, artichoke, tomato, and roasted baby potato</i>	
SPICED CHILEAN SEA BASS *	270
<i>Served with asparagus, roasted beet, grilled leeks, braised fennel, xeres, and madeira sauce</i>	

GRILLED

GRILLED SALMON WITH CREAM SAUCE	145
<i>Served with broccoli, baby corn, pumpkin, and potato</i>	
SPICED STEAK WITH CHERRY TOMATO SALSA	295
<i>Boneless short rib marinated with mixed spices. Served with curly fries and pickles</i>	
PRIME US RIB-EYE (250 GR) WITH BOURGUIGNON BUTTER	375
<i>Served with potato dauphinoise and grilled vegetables</i>	
POLLO A LA BRASA	95
<i>Charcoal grilled chicken served with potato fries, grilled paprika, and mozzarella sauce</i>	
PORK CHOP A LA BRASA	140
<i>Charcoal grilled pork chop served with roast pumpkin, maple bacon crumble, romesco sauce</i>	
ROASTED LAMB RACK *	180
<i>Spiced marinated lamb. Served with bourguignon butter, mushroom, potato, and rosemary gravy</i>	
STRIPLOIN STEAK *	220
<i>Served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce</i>	

SIDE DISH

CIABATTA BREAD	25
MARINATED MIXED OLIVE	30
CURLY FRIES WITH TRUFFLE OIL	30
MASHED POTATO	25
PAN CON TOMATE	30
ASSORTED VEGETABLES	60

PASTA

SPAGHETTI ALLE MELANZANE	75
<i>Spaghetti with tomato based sauce, mushroom, and eggplant</i>	
SPAGHETTI AGLIO OLIO E FUNGHI	75
<i>Spaghetti with maitake and shimeji mushrooms, cherry tomato, dried chili, and white wine</i>	
SPAGHETTI BOLOGNESE	95
<i>Spaghetti in tomato-meat based sauce with mozzarella cheese</i>	
PESCATORE BIANCO	125
<i>Spaghetti with king prawn, mussels, baby squid, and seafood broth</i>	
PETIT SALÉ CARBONARA	85
<i>Elbows pasta served with homemade petit salé, baby spinach, and fresh cream sauce</i>	
SQUID INK MELOSO WITH FRIED MAITAKE	105
<i>Spanish-style risotto with baby squid, Maitake mushroom, and squid ink</i>	

ASIAN

U.S. SHORT RIBS FRIED RICE	95
<i>Indonesian style fried rice with sliced U.S. short ribs</i>	
SEAFOOD TOM YUM	115
<i>Classic Thailand soup with shrimp, squid, mushroom, and tofu. Served with rice</i>	
OXTAIL SOUP	140
<i>Traditional Indonesian oxtail soup. Served with rice</i>	
KALBI BIMBIMBAP	110
<i>Korean-style rice bowl with marinated short rib. Served in hot stone bowl</i>	
CHICKEN KATSU CURRY	115
<i>Deep fried chicken with Japanese-style curry</i>	
NASI CAMPUR	85
<i>With shredded chicken, balado styled egg, spicy tempeh orek, sate lilit, and sambal matah</i>	
CRISPY THAI CHICKEN RICE	85
<i>Deep-fried chicken with Thailand spicy-sour sauce</i>	
HAINAN CHICKEN RICE	100
<i>Steamed chicken and garlic bok choy with hainan rice</i>	

"Comiendo, comiendo el apetito va viniendo..."

MERINGUE WITH MASCARPONE MOUSSE

Meringue, mascarpone mousse, chantilly cream, beet sable, orange, and strawberry

60

CREMA CATALANA

Vanilla beans, cream, palm sugar. Served with banana ice cream

45

CHEESECAKE A'L ORANGE

Cream cheese, orange, Southern Comfort, and biscuit

60

MILLE CRÊPES

Honey, crème mousseline, dried orange, star fruit. Served cold with chocolate fondue

60

PARQUE DE PANNACOTTA

Cream, vanilla beans, cocoa tuiles, spinach sable, beet, praline

50

TRES LECHEs

Three kinds of milk, caramel, milk sorbet, crumbles, and caramelized walnut

65

NUTELLA CHURROS

Classic churros with nutella filling

55

CHOCOLATE IN TEXTURE *

Emulsion, cake, and milk butter ice cream

70

