

TAPAS

BASQUE HOMEMADE CURED BEEF	50
<i>Smoked beef tenderloin, preserved with salt</i>	
PULPO AJILLO	65
<i>Galician octopus and shimeji mushroom with garlic oil</i>	
GAMBA AJILLO	105
<i>Shrimp and shimeji mushroom with garlic oil</i>	
MUSHROOM AJILLO	60
<i>Shimeji, eryngii, champignon mushrooms, white wine, and dried chili</i>	
CHIPIRONES	75
<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	65
<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	120
<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 *	275
<i>Served with pomegranate molasses, caramelized apple, and cherry brandy</i>	
NACHOS *	85
<i>Tortilla, beef carne, cheese, guacamole</i>	
CHICKEN QUESADILLA *	95
<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 *	85
<i>Champignon mushroom cream soup with truffle oil</i>	
HOMEMADE ROAST BEEF SALAD	125
<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	95
<i>Romaine lettuce, classic caesar dressing, parmesan cheese, and croutons with slow-cooked chicken or crispy pork / beef bacon (+15)</i>	
COBB SALAD	95
<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	275
<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>	
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	165
<i>Served with broccoli, baby corn, pumpkin, and potato</i>	
SPICED STEAK WITH CHERRY TOMATO SALSA	340
<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 *	225
<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	125
<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	125
<i>Classic Thailand soup with shrimp, squid, mushroom, and tofu. Served with rice</i>	
OXTAIL SOUP	165
<i>Traditional Indonesian oxtail soup. Served with rice</i>	
KALBI BIMBIMBAP	125
<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..."

CREMA CATALANA	45
<i>Vanilla beans, cream, palm sugar. Served with banana ice cream</i>	
CHEESECAKE A'L ORANGE	60
<i>Cream cheese, orange, Southern Comfort, and biscuit</i>	
MILLE CRÊPES	60
<i>Honey, crème mousseline, dried orange, star fruit. Served cold with chocolate fondue</i>	
PARQUE DE PANNACOTTA	50
<i>Cream, vanilla beans, cocoa tuiles, spinach sable, beet, praline</i>	
TRES LECHEs	65
<i>Three kinds of milk, caramel, milk sorbet, crumbles, and caramelized walnut</i>	
NUTELLA CHURROS	55
<i>Classic churros with nutella filling</i>	
CHOCOLATE IN TEXTURE	70
<i>Emulsion, cake, and milk butter ice cream</i>	
CARROT CAKE	65
<i>Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream</i>	
CHOCOLATE MOUSSE	50
<i>Cocoa tuiles, meringue, strawberry, walnuts, and crumbles</i>	
ARROZ CON LECHE Y MANGO *	55
<i>Rice pudding, tuile, strawberry, and mango sauce</i>	

