

TAPAS

CROQUETAS • <i>Creamy béchamel filling served with Spanish sambal “Mojo Rojo” with a choice of Jamón Ibérico / Prawn / Chicken</i>	65
PULPO BASQUE STYLE • <i>Grilled octopus with potato and pimenton purée</i>	130
GAMBAS AL AJILLO <i>Sizzling shrimps and shimeji mushrooms with garlic chilli oil</i>	80
PATATAS BRAVAS • <i>Crispy potatoes topped with allioli and spicy Basque dipping sauce</i>	40
ENSALADILLA RUSA • <i>Potato, tuna, green peas, fried egg capers, and garlic chips</i>	55
SPICED BEEF MEATBALLS • <i>in spicy tomato sauce, shoestring potato, and pickled quail egg</i>	55
CHIPIRONES <i>Fried baby squid with allioli sauce</i>	75
FISH FRITTERS WITH MOJO VERDE • <i>Served with cilantro, galic, and sherry vinegar dip</i>	45
WAFFLE-TORTILLA • <i>Spanish omelette with confit potato, onion, allioli, spring onion and bonito flakes</i>	50
GRILLED OX TONGUE <i>72 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces</i>	65
SPANISH BLACK BAO BUN • <i>Crispy baby squid, garlic allioli, and caramelized onion</i>	65
SMOKED SALMON • <i>Brioche, creamy yogurt, honey, and truffle oil</i>	55
PORK BELLY PINTXO • <i>Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange</i>	50
WOOD FIRED GRILLED PORK RIBS <i>Served with charred onion and caramelized apple</i>	75
EGGPLANT CHIPS • <i>with honey and hummus dip</i>	45

SPANISH CURED MEAT & CHEESE PLATTER

240

or choose your favourite one

JAMÓN IBÉRICO DE BELLOTA ...	140
JAMÓN SERRANO	55
CHORIZO	60
MANCHEGO CHEESE	35
MAHON CHEESE	35

APPETIZER

MEXICAN NACHOS GUACAMOLE •	85
<i>Corn tortilla chips, jalapeño, melted cheese, sour cream, and guacamole</i>	
CHICKEN QUESADILLAS	95
<i>Served with mexican salsa, guacamole, and sour cream</i>	
TACOS SHRIMPS WITH MANGO PICO DE GALLO •	85
<i>Shrimps, avocado, pickled onion, sour cream, and mango pico de gallo</i>	
CHICKEN LIVER PATE •	45
<i>with oreo filo paste and figs chutney</i>	
RED TUNA TARTAR •	70
<i>Wasabi avocado cream, sweet corn caviar & edamame</i>	
FOIE GRAS	275
<i>Served with pomegranate molasses, caramelized apple, and cherry brandy</i>	

SOUP & SALAD

SOPA DE MIGAS	50
<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>	
CAESAR SALAD	95
<i>Romaine lettuce, classic caesar dressing, parmesan cheese, and croutons with slow-cooked chicken</i>	
or crispy pork / beef bacon (+15)	
COBB SALAD	95
<i>Mixed salad with chicken breast, smoked salmon, gorgonzola and honey mustard dressing</i>	
HORENSO & MANCHEGO SALAD	95
<i>Horenso 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 UBE BEEF BURGER •	150
<i>Homemade beef patty, bacon spread, and ube bun. Served with garlic & parsley potato chips +additional cheese (15)</i>	
SPICED CHILEAN SEA BASS	270
<i>Served with asparagus, roasted beet, grilled leeks, braised fennel, xeres, and madeira sauce</i>	
FISH AND CHIPS •	75
<i>Beer battered fish and chips served with a side of homemade tartar 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
HOMEMADE CHIPS •	25
PAN CON TOMATE	60
ASSORTED VEGETABLES	60
MUSHROOM AJILLO	60
BAKED CREAMY MUSHROOM	50

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>	

