

## TAPAS

<b>CROQUETAS</b>	65
Creamy béchamel filling served with Spanish sambal "Mojo Rojo" with a choice of Jamón Ibérico / Prawn / Chicken	
<b>PULPO BASQUE STYLE</b>	145
Grilled octopus with potato and pimenton purée	
<b>GAMBAS AL AJILLO</b>	115
Sizzling shrimps and shimeji mushrooms with garlic chilli oil	
<b>PATATAS BRAVAS</b>	40
Crispy potatoes topped with allioli and spicy Basque dipping sauce	
<b>ENSALADILLA RUSA</b>	55
Potato, tuna, green peas, fried egg capers, and garlic chips	
<b>SPICED BEEF MEATBALLS</b>	55
in spicy tomato sauce, shoestring potato, and pickled quail egg	
<b>FISH FRITTERS WITH MOJO VERDE</b>	45
Served with cilantro, galic, and sherry vinegar dip	
<b>SPANISH TORTILLA</b>	50
Omelette with confit potato, onion, allioli, spring onion, and bonito flakes	
<b>GRILLED OX TONGUE</b>	65
72 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces	
<b>SPANISH BLACK BAO BUN</b>	65
Crispy baby squid, garlic allioli, and caramelized onion	
<b>SMOKED SALMON</b>	55
Brioche, creamy yogurt, honey, and truffle oil	
<b>PORK BELLY PINTXO</b>	55
Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange	
<b>WOOD FIRED GRILLED PORK RIBS</b>	80
Served with charred onion and caramelized apple	
<b>EGGPLANT CHIPS</b>	45
with honey and hummus dip	
<b>SPANISH CURED MEAT &amp; CHEESE PLATTER</b>	225
<b>OR CHOOSE YOUR FAVOURITE ONE</b>	
JAMÓN IBÉRICO DE BELLOTA	140
JAMÓN SERRANO	60
MANCHEGO CHEESE	50
MAHON CHEESE	50

## APPETIZER

<b>MEXICAN NACHOS GUACAMOLE</b>	85
Corn tortilla chips, jalapeño, melted cheese, sour cream, and guacamole	
<b>CHICKEN QUESADILLAS</b>	95
Served with Mexican salsa, guacamole, and sour cream	
<b>TACOS SHRIMPS WITH MANGO PICO DE GALLO</b>	85
Shrimps, avocado, pickled onion, sour cream, and mango pico de gallo	
<b>CHICKEN LIVER PATE</b>	55
with oreo brioche and figs chutney	
<b>RED TUNA TARTAR</b>	85
with wasabi avocado cream, seaweed chips, sweet corn caviar & edamame	
<b>FOIE GRAS CRÉMÉ BRÛLÉE</b>	175
Roasted peach jam, caramelized foie gras brûlée & toasted brioche	

## SOUP &amp; SALAD

<b>SOPA DE MIGAS</b>	50
Bread crumbs tomato soup with fresh coriander, croutons, and jalapeño	
<b>BASQUE MUSHROOM SOUP</b>	85
Champignon mushroom cream soup with truffle oil	
<b>CAESAR SALAD</b>	95
Romaine lettuce, classic caesar dressing, parmesan cheese, and croutons with slow-cooked chicken <i>or crispy pork / beef bacon (+15)</i>	
<b>COBB SALAD</b>	95
Mixed salad with chicken breast, smoked salmon, gorgonzola and honey mustard dressing	
<b>WATERMELON SALAD</b>	75
Mixed leaves, cucumber, feta cheese, red onion, mint, and caramelized peanuts	

## ASIAN

<b>U.S. SHORT RIBS FRIED RICE</b>	95
Indonesian-style fried rice with sliced U.S. short ribs	
<b>OXTAIL SOUP</b>	165
Traditional Indonesian oxtail soup. Served with rice	
<b>HAINAN CHICKEN RICE</b>	100
Steamed chicken and garlic bok choy with hainan rice	
<b>STIR FRIED OX TONGUE</b>	95
Served with butter rice, kobayashi sauce, and katsuobushi	

Buen provecho!

## MAIN

<b>BASQUE BEEF BURGER</b>	150
Homemade wagyu beef patty and bacon spread served with garlic and parsley potato chips. With a choice of ube or classic bun <i>+additional cheese (15)</i>	
<b>FISH AND CHIPS</b>	85
Beer battered fish and chips served with a side of homemade tartar sauce	
<b>PAN SEARED SALMON WITH CREAM SAUCE</b>	165
Served with broccoli, baby corn, pumpkin, and potato	
<b>SPICED STEAK WITH CHERRY TOMATO SALSA</b>	350
Boneless short rib marinated with mixed spices. Served with curly fries and pickles	
<b>PRIME US RIB-EYE (200 GR)</b>	350
Served with baked bone marrow, mashed potato, caramelized shallots, and red bell peppers	
<b>POLLO MORUNO</b>	130
Marinated boneless half chicken. Served with grilled polenta, roasted peppers, baby onions, and tomato cherry ragout	
<b>PORK CHOP A LA BRASA</b>	140
Served with "trinchat" pan seared mashed potato, greens & pisto manchego	
<b>ROASTED LAMB RACK</b>	180
Sweet potato purée, cassava chips, sautéed baby corn, and romesco sauce	
<b>STRIPLOIN STEAK</b>	225
Served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce	
<b>PAN SEARED BARRAMUNDI</b>	165
Creamy green peas sauce, sautéed baby potato, chickpeas, raisins, fresh tomato concassé, and Kalamata olives	

## SIDE DISH

CIABATTA BREAD	25
MARINATED MIXED OLIVE	30
CURLY FRIES WITH TRUFFLE OIL	30
MASHED POTATO	25
HOMEMADE CHIPS	30
PAN CON TOMATE	60
ASSORTED VEGETABLES	60
MUSHROOM AL AJILLO	85
BAKED CREAMY MUSHROOM	60

## PAELLA &amp; PASTA

<b>SEAFOOD PAELLA</b>	295
Spanish-style rice with king prawn, mussels, baby squid, and smoked salmon	
<b>BLACK RICE PAELLA</b>	275
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli	
<b>SPAGHETTI AGLIO OLIO</b>	85
Spaghetti with maitake and shimeji mushrooms, cherry tomato, dried chili, white wine, and a choice of mushroom / chicken / shrimp / tuna	
<b>SMOKED SALMON CARBONARA</b>	115
Creamy smoked salmon spaghetti with green peas and fresh dill	
<b>SEAFOOD CANNELONI</b>	105
Shrimps, calamari, and mussels topped with creamy béchamel sauce	

## DESSERT

<b>PARQUE DE PANNACOTTA</b>	55
Cream, vanilla beans, cocoa tuiles, spinach sable, beet, and praline	
<b>NUTELLA CHURROS</b>	65
Classic churros with nutella filling	
<b>TRADITIONAL SPANISH CHURROS</b>	55
with spiced hot chocolate dipping sauce	
<b>CARROT CAKE</b>	65
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream	
<b>PASSION &amp; BANANA SPLIT</b>	65
Caramelized banana, chocolate mousse, passion fruit jelly, coffee crumbles, and vanilla ice cream	
<b>BASQUE BAKED PINEAPPLE</b>	45
Honey pineapple ice cream, chocolate brownie, and torched meringue	
<b>TRES LECHES</b>	65
White chocolate mousse, caramel sauce, and milk sorbet	
<b>SUNNY SIDE UP</b>	70
Coconut cheesecake, mango yolk, and chocolate brownie	

## WATER

FIJI WATER 500ML / 1000ML	45 / 85
EQUIL NATURAL 380 ML	35
EQUIL SPARKLING 380 ML	35
SANPELLEGRINO 500 ML	45
ACQUA PANNA 500 ML	55

## COFFEE

ESPRESSO SINGLE	30
LONG BLACK	35
CORTADO / MAGIC / CAFFÉ LATTE / CAPPUCCINO	40
COFFEE MILK	45

## TEA

<b>HOT TEA</b>	40
ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / OOLONG PRESTIGE / CRÈME CARAMEL	
<b>ICED TEA</b>	
CLASSIC ICED TEA	30
LEMON ORANGE / LYCHEE BERRY / PEACH	35
LIME / APPLE GINGER / STRAWBERRY BASIL / RASPBERRY MINT	

## JUICE

MELON / STRAWBERRY / WATERMELON / KIWI	45
SQUEEZED ORANGE	65

## MOCKTAIL &amp; FRAPPÉ

<b>ORANGE CARE</b>	55
Carrot, orange juice, passion fruit & lemonade	
<b>BASILIUM PEACH</b>	55
Peach fruit, pineapple juice, basil leaf & lemonade	
<b>MINT &amp; WATERMELON CRUSH</b>	55
Watermelon, strawberry, lemon ginger & mint leaf	
<b>KIWI GREEN ALMOND</b>	55
Kiwi, green tea, vanilla ice cream & almond	
<b>BERRY PIE FRAPPÉ</b>	55
Blueberry, vanilla ice cream, oatmeal cookies & cranberry juice	

## BEER &amp; CIDER

HEINEKEN DRAUGHT R/L	65 / 90
CERVEZA NEGRA R/L	60 / 85
ERDINGER WEISSBIER DRAUGHT	155
BALI HAI PREMIUM	50
HEINEKEN	65
CARLSBERG	65
GUINNESS	65
CORONA	90
HOEGAARDEN	95
SAN MIGUEL PALE / LIGHT	60
ESTRELLA DAMM	85
KÖNIG LUDWIG WEISSBIER	90
ALBENS CIDER	75
STRONGBOW APPLE CIDER	85
STRONGBOW ELDERFLOWER CIDER	85