

## TAPAS

<b>CROQUETAS</b>	75
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>	125
Sizzling shrimps and shimeji mushrooms with garlic chilli oil	
<b>PATATAS BRAVAS</b>	50
Crispy potatoes topped with allioli and spicy Basque dipping sauce	
<b>SPICED BEEF MEATBALLS</b>	65
in spicy tomato sauce, shoestring potato, and pickled quail egg	
<b>SPANISH TORTILLA</b>	60
Omelette with confit potato, onion, allioli, spring onion, and bonito flakes	
<b>GRILLED OX TONGUE</b>	75
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>	60
Brioche, creamy yogurt, honey, and truffle oil	
<b>PORK BELLY PINTXO</b>	75
Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange	
<b>WOOD FIRED GRILLED PORK RIBS</b>	85
Served with charred onion and caramelized apple	
<b>PAN SEARED SCALLOP</b>	85
Citrus cremoso, cassava chips, ginger pear, apple, and sunflower seeds	
<b>OXTAIL BIKINI</b>	95
Truffle creamy potato, tartar sauce, and beef jus	
<b>CRISPY PORK BELLY</b>	75
Whole grain mustard creamy potato, pickled onions and fresh apple	
<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>	95
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>	90
Shrimps, avocado, pickled onion, sour cream, and mango pico de gallo	
<b>RED TUNA TARTAR</b>	85
with wasabi avocado cream, seaweed chips, sweet corn caviar & edamame	
<b>FOIE GRAS CRÉMÉ BRÛLÉE</b>	180
Roasted peach jam, caramelized foie gras brûlée & toasted brioche	
<b>BETROOT MARINATED SALMON</b>	95
Crispy tortilla bread, whipped chive cream cheese, pickles, arugula & tobiko	

## 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	
<b>KALE SALAD</b>	115
Kale, broccoli, cauliflower, charred carrot, chickpeas, caramelized peanuts, and grilled chicken breast	

## ASIAN

<b>U.S. SHORT RIBS FRIED RICE</b>	95
Indonesian-style fried rice with sliced U.S. short ribs	
<b>OXTAIL SOUP</b>	175
Traditional Indonesian oxtail soup. Served with rice	
<b>HAINAN CHICKEN RICE</b>	110
Steamed chicken and garlic bok choy with hainan rice	
<b>STRIPLOIN KOBAYASHI</b>	135
Pan seared striploin served with cilantro rice, half-boiled egg, and kobayashi sauce	
<b>SEAFOOD TOM YUM</b>	95
Classic Thailand soup with shrimps, squid, fish, mushrooms, and a side of rice	

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>	195
Served with broccoli, baby corn, pumpkin, and potato	
<b>SPICED STEAK WITH CHERRY TOMATO SALSA</b>	385
Boneless short rib marinated with mixed spices. Served with curly fries and pickles	
<b>PRIME US RIB-EYE (200 GR)</b>	360
Served with baked bone marrow, mashed potato, caramelized shallots & bell peppers	
<b>POLLO MORUNO</b>	145
Marinated boneless half chicken. Served with grilled polenta, roasted peppers, baby onions, and tomato cherry ragout	
<b>PORK CHOP A LA BRASA</b>	155
Served with "trinchat" pan seared mashed potato, greens & pisto manchego	
<b>BLACK ONYX STRIPLOIN STEAK</b>	315
High marbling Australian beef striploin served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce	
<b>CRISPY CHICKEN BURGER</b>	105
House sriracha-tartar, cos lettuce, tomato, pickled cucumber, and lotus root chips	
<b>PAN SEARED BARRAMUNDI</b>	155
Green asparagus, roasted pumpkin purée, caramelized onion cream & crispy baby kalia	
<b>ROASTED LAMB RACK</b>	195
Slow cooked and roasted lamb rack, truffle potato mille crêpe, ginger carrot purée, and beet chips	
<b>AUSTRALIAN BEEF TENDERLOIN</b>	290
Served with truffle barley risotto, roasted potato & allioli sauce	

## 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 AL AJILLO	60
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>	285
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli	
<b>KING PRAWNS SPAGHETTI AGLIO OLIO</b>	115
Spaghetti with sautéed maitake and shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine	
<b>SMOKED SALMON CARBONARA</b>	115
Creamy smoked salmon spaghetti with green peas and fresh dill	
<b>HOMEMADE PARMESAN GNOCCHI</b>	95
Gorgonzola sauce, crispy pork bacon, cherry tomato confit, basil oil, and watercress	

## 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>	70
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream	
<b>TRES LECHES</b>	65
Three kinds of milk, caramel, milk sorbet, and crumbles	
<b>MATCHA TIRAMISU</b>	70
Sponge cake, creamy mascarpone cheese with matcha tea, and dehydrated pandan meringue	
<b>MELTED SPANISH CHEESE CAKE</b>	55
Caramel cream, banana, and cinnamon ice cream	
<b>"N" CAKE</b>	75
10 Layers of nutella crème chantilly, chocolate & nutella brûlée, vanilla dacquoise, vanilla chiffon cake, choco almond crunch, and chocolate glaze	

## WATER

FIJI WATER 500ML	55
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EQUIL NATURAL 380 ML	35
EQUIL SPARKLING 380 ML	35
SANPELLEGRINO 500 ML	55
ACQUA PANNA 500 ML	55

## COFFEE

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

## 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 LIME / APPLE GINGER / STRAWBERRY BASIL / RASPBERRY MINT	35

## JUICE

STRAWBERRY / WATERMELON / KIWI SQUEEZED ORANGE	45 / 65
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## 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	175
PROST	50
BALI HAI PREMIUM	50
HEINEKEN	65
CARLSBERG	65
GUINNESS	65
STARK LYCHEE ALE	70
CORONA	95
HOEGAARDEN	95
SAN MIGUEL PALE / LIGHT	60
ESTRELLA DAMM	85
KÖNIG LUDWIG WEISSBIER	75
ALBENS	75
STRONGBOW APPLE / ELDERFLOWER	85