

EST. 2016

M E N Ú

BAR DE TAPAS

MAIN

BASQUE BEEF BURGER	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>)	
FISH AND CHIPS	85
Beer battered fish and chips served with a side of homemade tartar sauce	
PAN SEARED SALMON WITH CREAM SAUCE	195
Served with broccoli, baby corn, pumpkin, and potato	
SPICED STEAK WITH CHERRY TOMATO SALSA	385
Boneless short rib marinated with mixed spices. Served with curly fries and pickles	
PRIME US RIB-EYE (200 GR)	360
Served with baked bone marrow, mashed potato, caramelized shallots & bell peppers	
POLLO MORUNO	145
Marinated boneless half chicken. Served with grilled polenta, roasted peppers, baby onions, and tomato cherry ragout	
PORK CHOP A LA BRASA	155
Served with "trinchat" pan seared mashed potato, greens & pisto manchego	
BLACK ONYX STRIPLOIN STEAK	315
High marbling Australian beef striploin served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce	
CRISPY CHICKEN BURGER	105
House sriracha-tartar, cos lettuce, tomato, pickled cucumber, and lotus root chips	
PAN SEARED BARRAMUNDI	155
Green asparagus, roasted pumpkin purée, caramelized onion cream & crispy baby kalia	
ROASTED LAMB RACK	195
Slow cooked and roasted lamb rack, truffle potato mille crêpe, ginger carrot purée, and beet chips	
AUSTRALIAN BEEF TENDERLOIN	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 & PASTA

SEAFOOD PAELLA	295
Spanish-style rice with king prawn, mussels, baby squid, and smoked salmon	
BLACK RICE PAELLA	285
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli	
KING PRAWNS SPAGHETTI AGLIO OLIO	115
Spaghetti with sautéed maitake and shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine	
SMOKED SALMON CARBONARA	115
Creamy smoked salmon spaghetti with green peas and fresh dill	
HOMEMADE PARMESAN GNOCCHI	95
Gorgonzola sauce, crispy pork bacon, cherry tomato confit, basil oil, and watercress	

DESSERT

PARQUE DE PANNACOTTA	55
Cream, vanilla beans, cocoa tuiles, spinach sable, beet, and praline	
NUTELLA CHURROS	65
Classic churros with nutella filling	
TRADITIONAL SPANISH CHURROS	55
with spiced hot chocolate dipping sauce	
CARROT CAKE	70
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream	
TRES LECHES	65
Three kinds of milk, caramel, milk sorbet, and crumbles	
MATCHA TIRAMISU	70
Sponge cake, creamy mascarpone cheese with matcha tea, and dehydrated pandan meringue	
MELTED SPANISH CHEESE CAKE	55
Caramel cream, banana, and cinnamon ice cream	
"N" CAKE	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
FIJI WATER 1000ML	95
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

HOT TEA	40
ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / OOLONG PRESTIGE / CRÈME CARAMEL	
ICED TEA	
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 & FRAPPÉ

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

BEER & CIDER

HEINEKEN DRAUGHT R/L	65 / 90
CERVEZA NEGRA R/L	65 / 90
ERDINGER WEISSBIER DRAUGHT	185
PROST	50
BALI HAI PREMIUM	50
SAN MIGUEL PALE / LIGHT	60
HEINEKEN	65
CARLSBERG	65
GUINNESS	65
STARK LYCHEE ALE	75
KÖNIG LUDWIG WEISSBIER	80
CORONA	95
ESTRELLA DAMM	100
HOEGAARDEN	100
ALBENS	80
STRONGBOW APPLE / ELDERFLOWER	90

COCKTAIL

TINTO DE VERANO LIMONCELLO	120
Gin limoncello, Cabernet Sauvignon, fruits & gaseosa	
LADY WILDBERRY	145
Dry gin, fraise de bois, thyme leaf, blackberry & vanilla	
BASTANTE FRESA	130
Vodka, Choya, earl grey syrup, pressed lemon & rosemary leaf	
PEACH MELLONI	140
Crème de Pêche, sparkling wine, frozen peach, watermelon lollipop	
CHOCO DAISY	125
Dark rum, Pernod, cacao brown & choco block ice gold	
LADY VIOLETTA	130
Premium dry gin, violettes, pressed lemon & orange bitter	
PINA SAFFRON MULE	120
Vodka, homemade ginger beer, honey saffron, pineapple & burned cinnamon	
THE DREAMER	120
Premium dry gin, homemade elderberry & orange bitter in old fashioned style	
NOBLE HOUSE	125
Premium bourbon, chocolate absinthe, clove, homemade falernum & smoked cherry	
RAISIN COBBLER	130
Rum infused raisin, coconut palm sugar, pressed lemon, grape juice & dried raisin	
ORSON AMERICANO	130
Mancino Vermouth inf coffee bean, Campari sous-vide banana peel, carbonated rose	
THE AUTUMN LEAVES	120
Porto Cruz Tawny Port, berry marshmallow clarified rum, pandanus leaf sous-vide Aperol	
CLAYPOT MANCINO NEGRONI	145
Premium dry gin, Mancino Rosso Vermouth, Aperol & orange peel	
ICHIGO SPRING	115
Sparkling wine, strawberry liqueur, basilberry shrub & soju	
CLASSIC SANGRIA (TINTA/BLANC)	145
Brandy infused strawberry, apple, lemon, orange & red wine	

VODKA

	SGL	BTL
BELVEDERE	135	1,850
KETEL ONE	140	1,900
GREY GOOSE	155	2,300
CÎROC	170	2,500
SNOW LEOPARD	175	2,550

RON / RUM

	SGL	BTL
BRUGAL ESPECIAL EXTRA DRY	95	1,250
BACARDI LIGHT	95	1,250
BRUGAL ANEJO SUPERIOR	120	1,650
BRUGAL 1888	185	2,600
DIPLOMÁTICO RESERVA EXCLUSIVA	185	2,600
RON ZACAPA 23 YO	225	3,400

GIN & TONIC ARTISTRY

	SGL	BTL
GREENALL'S	110	1,450
Apple slice, lemon peel, basil leaf		
GORDON'S	110	1,450
Lemon, lime, mint leaf		
BEEFEATER	110	1,450
Lemon, lime, mint leaf		
THE LONDON NO.1	115	1,500
Cinnamon, lemon peel, orange wedges		
CITADELLE	120	1,600
Lemon peel, lime		
BOLS GENEVER	120	1,600
Orange slice, granada		
BOMBAY SAPPHIRE	120	1,650
Lemon, lime, granada		
TANQUERAY	120	1,700
Lemon, lime, mint leaf		
WINT&LILA	130	1,750
Lime ring, orange peel, coriander leaf		
BROCKMANS	140	1,900
Orange peel, orchid		
MOM	145	1,950
Cherry, orange peel		
CITADELLE RESERVE	145	1,950
Pomelo, star anise, lemon peel		
ROKU	150	2,000
Fennel leaf, lemon peel		
OPIHR	165	2,300
Chilli, granada, orange slice		
BLOOM	170	2,400
Strawberry, orange peel, mint leaf		
HENDRICK'S	175	2,450
Kyuri, rose petal, lemon peel		
TANQUERAY NO.10	180	2,600
Lemon peel, corriander leaf		
GIN MARE	190	2,650
Rosemary, thyme leaf & orange peel		
MONKEY 47	195	2,000
Taragon leaf, blueberry, lemon peel		
THOMAS DAKIN	195	2,750
Corriander leaf, orange slice, lemon peel		
OR UPGRADE YOUR TONIC	+35	
<i>Fever-Tree Premium Tonic</i>		

PORT, SHERRY & VERMOUTH

	SGL	BTL
PORTO CRUZ TAWNY PORT	90	1,200
TIO PEPE SHERRY	95	1,200
MANCINO BIANCO / SECO / ROSSO AMARANTO	100	1,400

LIQUEUR

	SGL	BTL
AMARULA	95	1,300
BAILEYS	100	1,400
FIREBALL	110	1,450
JÄGERMEISTER	115	1,550
JACK DANIEL'S FIRE / HONEY	130	1,750
PATRÓN CITRONGE	135	1,800
PATRÓN XO COFFEE	135	1,800

SINGLE MALT WHISKY

	SGL	BTL
HIGHLAND		
GLENMORANGIE ORIGINAL 10 YO	170	2,400
GLEN TURNER HERITAGE	170	2,400
GLENMORANGIE LASANTA	220	3,100
GLENMORANGIE QUINTA RUBAN	220	3,100
GLENMORANGIE NECTAR D'OR	240	3,400
ABERFELDY 12 YO	210	2,950
OBAN 14 YO	240	3,400
GLENMORANGIE 18 YO	-	5,300
SPEYSIDE		
GLENROTHES 2001	175	2,450
GLENFIDDICH 12 YO	175	2,600
GLENLIVET 12 YO	190	2,750
SINGLETON 12 YO	195	2,750
MACALLAN 12 YO SHERRY OAK /DOUBLE CASK / FINE OAK	245	3,500
ISLAND		
TALISKER 10 YO	195	2,800
HIGHLAND PARK DARK ORIGIN	215	2,950
HIGHLAND PARK 12 YO	275	3,950
HIGHLAND PARK 18 YO	-	4,500
LOWLAND		
AUCHENTOSHAN THREE WOOD	240	3,400
AUCHENTOSHAN 12 YO	265	3,800
ISLAY		
SMOKEHEAD	175	2,450
CAOL ILA 12 YO	185	2,500
BOWMORE 12 YO	265	3,800
LAPHROAIG 10 YO	295	4,300
LAGAVULIN 16 YO	330	4,800

WHISKY

	SGL	BTL
ROYAL BREWHOUSE GOLD ROYALE	120	1,600
JACK DANIEL'S	125	1,700
NAKED GROUSE	125	1,700
JAMESON	130	1,800
DUBLINER	130	1,800
CHIVAS 12 YO	135	1,950
JOHNNIE WALKER BLACK LABEL	140	2,000
BULLEIT BOURBON	145	2,000
WILD TURKEY 81 PROOF	150	2,200
DEWAR'S 12 YO	160	2,200
GENTLEMAN JACK	165	2,400
MONKEY SHOULDER	165	2,450
JACK DANIEL'S GOLD NO. 27	175	2,450
JACK DANIEL'S SINGLE BARREL	190	2,850
JOHNNIE WALKER GOLD LABEL	195	2,950
ROYAL BREWHOUSE BLUE ROYALE	-	4,200

BRANDY / COGNAC

	SGL	BTL
HENNESSY VSOP	225	3,200
HENNESSY X.O.	-	6,800

TEQUILA

	SGL	BTL
HERRADURA PLATA	120	1,650
EL JIMADOR REPOSADO	125	1,800
DON JULIO ANEJO	180	2,750