

## TRADITIONAL TAPAS

### SMALL PLATES

<b>CROQUETAS</b>	75
Creamy béchamel filling with your choice of jamón ibérico / black squid / chicken & truffle.	
<b>PULPO</b>	145
Slow-cooked, lightly seasoned & grilled octopus, served with a potato puree & paprika oil.	
<b>GAMBAS AL AJILLO</b>	125
Sizzling shrimps and shimeji mushrooms in garlic & chili olive oil.	
<b>PATATAS BRAVAS</b>	50
Crispy baby potatoes topped with allioli and spicy Basque dipping sauce.	
<b>ALBÓNDIGAS</b>	65
Beef meatballs in our house spicy tomato sauce, shoestring potato and pickled mustard seeds.	
<b>MEJILLONES EN SALSA VIZCAINA</b>	90
Mussels with Vizcaina sauce served with toasted garlic ciabatta bread & micro cilantro.	
<b>CALAMARES A LA ANDALUZA</b>	70
Andalusian style squid rings lightly seasoned & deep fried with our lemon allioli dip.	
<b>TORTILLA ESPAÑOLA</b>	60
Traditional Spanish potato & onion omelette served with allioli and bonito flakes.	

<b>HOMEMADE SPANISH SAUSAGE PLATTER</b>	95
Chorizo, fresh longaniza & cheese butifarra served with curly fries, pickled onions & piparras.	
<b>OUR SELECTION OF CURED MEATS &amp; CHEESE FROM SPAIN</b>	225
<b>OR CHOOSE YOUR FAVOURITE ONE</b>	
JAMÓN IBÉRICO DE BELLOTA	140
JAMÓN SERRANO	60
MANCHEGO CHEESE	50
MAHON CHEESE	50

*Buen Provecho!*



## MODERN TAPAS

### SMALL PLATES

<b>4 OZ. GRILLED US SHORT RIB</b>	145
Seasoned with Sumatra coffee rub, grilled medium & sliced. Served with piquillo pepper puree.	
<b>GRILLED OX TONGUE</b>	75
48 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces.	
<b>SPANISH BRAISED OXTAIL</b>	75
Steamed wonton, potato cremoso & crispy dendeng salad.	
<b>SPANISH BLACK BAO BUN</b>	65
Crispy baby squid, garlic allioli, and caramelized onion.	
<b>PAN SEARED SCALLOPS</b>	85
Citrus cremoso, cassava chips, ginger pear, green apple and sunflower seeds.	
<b>PORK BELLY PINTXO</b>	70
Slow-cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange.	
<b>CRISPY PORK BELLY</b>	75
Whole grain mustard creamy potato, pickled onions and fresh apple.	
<b>RED TUNA TARTARE</b>	75
Avocado, lime, & squid ink rice crackers.	
<b>SMOKED SALMON</b>	95
Crispy tortilla bread, chive whipped cream cheese & pickles.	

## SOPAS Y ENSALADAS

### SOUP & SALADS

<b>SEAFOOD CREAMY SOUP</b>	85
Calamari, shrimps, mussels & extra virgin olive oil.	
<b>BASQUE MUSHROOM SOUP</b>	85
Champignon mushroom cream soup with truffle oil.	
<b>BURRATA SALAD</b>	140
Mix leaf salad, sherry basil dressing, pine nuts & toasted ciabatta.	
<b>CAESAR SALAD</b>	95
Romaine lettuce, classic caesar dressing, parmesan cheese & croutons with <i>slow-cooked chicken</i> or <i>crispy pork / beef bacon (+15)</i>	
<b>COBB SALAD</b>	95
Mixed salad with chicken breast, smoked salmon, gorgonzola & honey mustard dressing.	

## PASTA

<b>LINGUINE MUSHROOMS &amp; SUMMER TRUFFLE</b>	190
Served with parmesan cheese & cracked black pepper.	

<b>RIGATONI BEEF RAGU</b>	145
Served with fresh mozzarella & basil.	
<b>KING PRAWNS AGLIO OLIO</b>	115
Spaghetti with sautéed maitake & shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine.	

## SNACKS Y BOCADILLOS

### SNACKS & SANDWICHES

<b>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>US BLACK ANGUS BEEF BURGER</b>	160
200 gr homemade beef patty, pickled basque piparra chili & pimenton sauce, melted cheese, butter caramelized onion, sesame bun & shoestring fries.	
<b>PEPITO STEAK SANDWICH</b>	150
Ciabatta bread, roasted red bell peppers, arugula and crispy potato wedges.	

## ASIÁTICOS

### 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>FRIED KING PRAWNS</b>	165
Glazed with oyster sauce. Served with sweet corn butter rice.	
<b>KUNGPAO CHICKEN</b>	115
Stir-fry chicken with kungpao sauce served with steamed rice.	
<b>GURAME ANG SIO HIE</b>	115
Crispy gurame with ang sio hie sauce and steamed rice.	
<b>KONRO BAKAR</b>	135
Grilled beef konro served with steamed rice, peanut sauce, konro soup and sambal balado.	

EST. 2016

# MENU

BAR DE TAPAS

## TERNERA BEEF

### SPICED STEAK WITH CHERRY TOMATO SALSA 385

Boneless short rib marinated with mixed spices. Served with curly fries and pickles.

### RIB-EYE STEAK 295

200 gr Australian wagyu served with caliu potatoes, confit piquillo peppers.

### STRIPLOIN STEAK 195

200 gr Australian black angus grass feed served with roasted potato, sautéed mushroom & gorgonzola sauce.

### BEEF TENDERLOIN 290

Australian organic beef served with truffle barley risotto, roasted potato & allioli sauce.

### "CHULETON" AUS TOMAHAWK 1,2 KG 1,350

Served with Spanish garlic parsley picada, curly fries & maldon sea salt.

## PESCADO FISH

### PAN SEARED SALMON WITH CREAM SAUCE 195

Served with broccoli, baby corn, pumpkin, and potato.

### CALAMARI A LA PLANCHA EN SU TINTA 125

Grilled calamari, black squid ink sauce, vegetable pisto & smoked pimentón butter.

## CERDO PORK

### PORK CHOP A LA BRASA 155

Served with "trinchat" pan seared mashed potato, greens & pisto manchego.

### SUCKLING PIG 175

Slow cooked suckling pig terrine with truffle creamy potato, apple, pickled onion, pork crackles, roasting jus.

### BABY BACK RIBS 500GR 225

Honey & garlic glazed served with curly fries and caramelized apples.

## PAELLAS SPANISH PAELLA RICE

### TRADITIONAL SEAFOOD & CHICKEN PAELLA 265

Spanish-style rice with saffron, seafood broth, king prawn, mussels, squid and chicken.

### BLACK RICE PAELLA 285

Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli.

### FUSION SEAFOOD PAELLA 295

Spanish-style rice with a touch of asian flavors, served with king prawn, mussels, baby squid, shikara and smoked salmon.

## POLLO CHICKEN

### POLLO AL AJILLO 135

Sous vide half chicken roulade, mashed potato, roasted garlic scapes, piquillo peppers & mushroom al ajillo sauce.

### POLLO ASADO 125

Roasted half chicken served with baked potatoes on roasting jus.

## CORDERO LAMB

### ROASTED LAMB RACK 195

Served with idiazabal meloso rice & black garlic allioli.

### LAMB SHOULDER 185

Slow cooked and roasted lamb shoulder, truffle mashed potato, apple & vanilla puree.

## SIDE DISH

### ROASTED BROCCOLI, GRAPES & TOMATO CHERRY 50

### GREEN ASPARAGUS A LA PLANCHA, PIQUILLO PEPPER PUREE 65

### BURNT CARROTS, SPICED YOGURT & HONEY 45

### MASHED POTATO WITH BUTTER 35

### ROASTED CAULIFLOWER WITH BONE Marrow & PICKLED RED ONION 50

### CIABATTA BREAD 25

## POSTRES DESSERT

### MOLTEN DARK CHOCOLATE CAKE 55

Served with orange sorbet & maldon sea salt.

### SPANISH TOAST "TORRIJA" 55

Peanut ice cream & sesame tuile.

### NUTELLA CHURROS 65

Classic churros with nutella filling.

### PARQUE DE PANNACOTTA 55

Cream, vanilla beans, cocoa tuiles, spinach sable, beet, and praline.

### GUANAJA CHOCOLATE, COFFEE & COCONUT 55

Peanut foam sponge cake & cinnamon ice cream.

### TRES LECHES 65

Three kinds of milk, caramel, milk sorbet, and crumble.

### 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.

## 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

## COFFEE

### ESPRESSO SINGLE 30

### LONG BLACK 35

### CORTADO / MAGIC / CAFFÉ LATTE / 40

### CAPPUCCINO 40

### COFFEE MILK 30

### HOT TEA

### ENGLISH BREAKFAST / EARL GREY / MOROCCAN 40

### MINT / GRAND JASMINE / SENCHA / CHAMOMILE

### / OOLONG PRESTIGE / CRÈME CARAMEL

### ICED TEA

### CLASSIC ICED TEA 30

### LEMON ORANGE / LYCHEE BERRY / PEACH 35

### LIME / APPLE GINGER / STRAWBERRY BASIL /

### RASPBERRY MINT

## WATER

### FIJI WATER 500 ML / 1000 ML 55 / 95

### EQUIL NATURAL / SPARKLING 380 ML 35

### PERRIER 330 ML 45

### ACQUA PANNA 500 ML 55

## JUICE

### STRAWBERRY / WATERMELON / KIWI 45

### SQUEEZED ORANGE 65

*Donde comen dos  
comen tres*

*A falta de amor otra  
bebida por favor*