

TAPAS

CROQUETAS	75
Creamy béchamel filling served with Spanish sambal "Mojo Rojo" with a choice of Jamón Ibérico / Prawn / Chicken	
PULPO BASQUE STYLE	145
Grilled octopus with potato and pimenton purée	
GAMBAS AL AJILLO	115
Sizzling shrimps and shimeji mushrooms with garlic chilli oil	
PATATAS BRAVAS	50
Crispy potatoes topped with allioli and spicy Basque dipping sauce	
SPICED BEEF MEATBALLS	65
in spicy tomato sauce, shoestring potato, and pickled quail egg	
SPANISH TORTILLA	60
Omelette with confit potato, onion, allioli, spring onion, and bonito flakes	
GRILLED OX TONGUE	65
72 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces	
SPANISH BLACK BAO BUN	65
Crispy baby squid, garlic allioli, and caramelized onion	
SMOKED SALMON	55
Brioche, creamy yogurt, honey, and truffle oil	
PORK BELLY PINTXO	70
Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange	
WOOD FIRED GRILLED PORK RIBS	80
Served with charred onion and caramelized apple	
PAN SEARED SCALLOP	85
Citrus cremoso, cassava chips, ginger pear, apple, and sunflower seeds	
OXTAIL BIKINI	95
Truffle creamy potato, tartar sauce, and beef jus	
SPANISH CURED MEAT & CHEESE PLATTER	225
OR CHOOSE YOUR FAVOURITE ONE	
JAMÓN IBÉRICO DE BELLOTA	140
JAMÓN SERRANO	60
MANCHEGO CHEESE	50
MAHON CHEESE	50

APPETIZER

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

SOUP & SALAD

SOPA DE MIGAS	50
Bread crumbs tomato soup with fresh coriander, croutons, and jalapeño	
BASQUE MUSHROOM SOUP	85
Champignon mushroom cream soup with truffle oil	
CAESAR SALAD	95
Romaine lettuce, classic caesar dressing, parmesan cheese, and croutons with slow-cooked chicken <i>or crispy pork / beef bacon (+15)</i>	
COBB SALAD	95
Mixed salad with chicken breast, smoked salmon, gorgonzola and honey mustard dressing	
WATERMELON SALAD	75
Mixed leaves, cucumber, feta cheese, red onion, mint, and caramelized peanuts	
KALE SALAD	115
Kale, broccoli, cauliflower, charred carrot, chickpeas, caramelized peanuts, and grilled chicken breast	

ASIAN

U.S. SHORT RIBS FRIED RICE	95
Indonesian-style fried rice with sliced U.S. short ribs	
OXTAIL SOUP	165
Traditional Indonesian oxtail soup. Served with rice	
HAINAN CHICKEN RICE	100
Steamed chicken and garlic bok choy with hainan rice	
STRIPLOIN KOBAYASHI	125
Pan seared striploin served with cilantro rice, half-boiled egg, and kobayashi sauce	
SEAFOOD TOM YUM	95
Classic Thailand soup with shrimps, squid, fish, mushrooms, and a side of rice	

Buen provecho!

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	165
Served with broccoli, baby corn, pumpkin, and potato	
SPICED STEAK WITH CHERRY TOMATO SALSA	375
Boneless short rib marinated with mixed spices. Served with curly fries and pickles	
PRIME US RIB-EYE (200 GR)	350
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	140
Served with "trinchat" pan seared mashed potato, greens & pisto manchego	
ROASTED LAMB RACK	180
Sweet potato purée, cassava chips, sautéed baby corn, and romesco sauce	
BLACK ONYX STRIPLOIN STEAK	300
High marbling Australian beef striploin served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce	
GRILLED BLACK ONYX TENDERLOIN	360
Roasted vegetable flower, smoked potato, and chimichurri dressing	
BLACK COD MISO	245
Poached Asian veggies with dashi, cassava crumbles, and lotus root chips	
CRISPY CHICKEN BURGER	105
House sriracha-tartar, cos lettuce, tomato, pickled cucumber, and lotus root chips	

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	275
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli	
SPAGHETTI AGLIO OLIO	85
Spaghetti with maitake and shimeji mushrooms, cherry tomato, dried chili, white wine, and a choice of mushroom / chicken / shrimp / tuna	
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	65
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream	
BASQUE BAKED PINEAPPLE	45
Honey pineapple ice cream, chocolate brownie, and torched meringue	
TRES LECHES	65
Three kinds of milk, caramel, milk sorbet, and crumbles	
MATCHA TIRAMISU	65
Sponge cake, creamy mascarpone cheese with matcha tea, and dehydrated pandan meringue	
MELTED SPANISH CHEESE CAKE	55
Caramel cream, banana, and cinnamon ice cream	

WATER

FIJI WATER 500ML	45
FIJI WATER 1000ML	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

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

MELON / STRAWBERRY / WATERMELON / KIWI	45
SQUEEZED ORANGE	65

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	60 / 85
ERDINGER WEISSBIER DRAUGHT	155
PROST	50
BALI HAI PREMIUM	50
HEINEKEN	65
CARLSBERG	65
GUINNESS	65
STARK LYCHEE ALE	65
CORONA	90
HOEGAARDEN	95
SAN MIGUEL PALE / LIGHT	60
ESTRELLA DAMM	85
KÖNIG LUDWIG WEISSBIER	75
ALBENS	75
STRONGBOW APPLE / ELDERFLOWER	85