

CHARCUTERIE, SALAD & SOUP

COLD CUTS

IMPORTED CHARCUTERIE	
JAMÓN IBÉRICO	285
JAMÓN SERRANO	145
COPPA	145
BRESAOLA	155
MIXED CHARCUTERIE	155
CHEESE	
MAHÓN	95
MANCHEGO	95
BLUE CHEESE	185
MIXED CHEESE	235

HOUSE CURED	
CHORIZO	155
SALAD & SOUP	
COBB SALAD	165
Smoked Salmon, Grilled Chicken, Blue Cheese, Honey & Mustard Dressing.	

CAESAR SALAD	125
Romaine Lettuce, Classic Caesar Dressing, Parmesan Cheese & Crouton with Grilled Chicken	
PUMPKIN SALAD	125
Poached Pumpkin, Kriese Lettuce, Baby Spinach, Kala, Pomegranate & Summer Dressing	
BASQUE MUSHROOM SOUP	85
Champignon Mushroom Cream Soup with Truffle Oil	

TAPAS & PINTXOS

CROQUETAS	85
Choice of Chicken or Jamón.	
BRAISED OXTAIL TERRINE	135
Dumpling Skin, Braised Oxtail, Spinach, Mashed Potato, Dandelion Salad, & Beef Jus	
OXTAIL BIKINI	145
Slow Cooked Oxtail in Brioche toast, Beef Jus.	
BAKED HALLOUMI	115
Lemon & Honey Glazed, Rosemary, Ciabatta.	
SPICED BEEF MEATBALLS	95
Beef Meatballs in our House Spicy Tomato Sauce	
CARNE ASADA	125
Sliced Beef Tenderloin, Mustard Pickle, Coppers, & V-Mello Tomatillo Sauce	
BEEF TARTARE	135
Chop Beef Tenderloin, Brioche, Wasabi Mousse & Balsamic Pear!	
CHICKEN WINGS	95
Deep Fried Wings, Sambal Mayo!	

CRISPY PORK BELLY	125
Whole Grain Mustard Creamy Potato, Pickled Onion & Fresh Apple.	
PULPO A LA GALLEGA	225
Pan Fried Octopus, Creamy Potato, Paprika Powder	
CALAMARES A LA ANDALUZA	135
Crispy breaded squid, Aioli	
SMOKED EEL CON ARROZ	145
Red Onion Pickle, Wasabi Dill Oil, & Edamame Mousse	
SMOKED SALMON BRIOCHE	118
With Creamy Yogurt, Honey & Truffle Oil	
SPANISH TORTILLA	95
Cremaette with Corn Potatoes, Onion, Aioli & Spring Onion.	
OX TONGUE ALA LIMON	115
Smoked Ox Tongue, Potato Rave, Burnt Lemon Juice.	

GAMBAS AL AJILLO	215
Sizzling Shrimp & Mushroom with Garlic CHILI OIL	
CURED SARAMUNDI	155
Cured With Sauted Ink, Yuu Pearl And Pear Coconut Sauce.	
RED TUNA TARTARE	125
With Crudo Sauce, Avocado, Edamame, Red Radish & Rice Crackers.	
PAN SEARED U.S SCALLOP	165
Green Pea Puree, Pineapple Salsa, Yuu Pearl & Honey Lemon-Cumin Dressing.	
CHEESE SPINACH GOZLEME	85
Stuffed Cheese & Spinach Bechamel, Served With Chimichurri Sauce	
MARISCOS CON SEPIA	185
His Seafood, Blended Squid Saut Vide, With Pineapple Salsa, & Yellow Paprika Sauce	
PATATAS BRAVAS	75
Crispy Potatoes Topped with Aioli & Spicy Bravas Sauce	

MAIN

BASQUE BEEF BURGER	185
Homemade Wagyu Beef Patty, Cheese, Romaine Lettuce, Caramelized Onion & Potato Chips.	
GRILLED LAMB RACK	485
Spatch Rub, Mint Salad, Romesco Dip.	
IBERIAN PORK PLUMA	295
Served with Burnt Cauliflower, And Chimichurri Sauce	
PORK RIBS	295
Twice Cooked St. Louis Ribs, Crispy Sweet Potato, Paprika Foam.	
POLLO ASADO	195
Half Pan-Roasted Chicken, Saffron-Crema Jus.	

PAN SEARED SALMON WITH CREAM SAUCE	295
Served with Broccoli, Carrot & Potato.	
PAN SEARED GROUPER	195
Served With Roasted Zucchini, Smoked Paprika Oil & Fish Cracker	
GRILLED KING PRAWN	235
Grilled with Sauted Kelp Butter, Fresh Seaweed Salad.	
KING PRAWN SPAGHETTI AGLIO OILIO	225
Spaghetti with Sauted Shimeji Mushroom, Cherry Tomato, Garlic & Dead Chili.	

PAELLA	
TRADITIONAL PAELLA :	
BEEF	345
CHICKEN	295
VEGETARIAN	275
FUSION SEAFOOD PAELLA	325
SQUID INK PAELLA	345



GRILL

BASQUE STEAK SELECTION

SPICED STEAK WITH CHERRY TOMATO SALSA	435
Boneless Short Ribs Marinated with Mixed Spices, Served with Curry Fries, Pickles, Cherry Tomato Salsa & Sambal BBQ Sauce	
RIB EYE BLACK ANGUS RESERVED MBA+ 19kg	995

PORTERHOUSE STEAK US CHOICE	195/19kg
SHER WAGYU TOMAHAWK MB5+	275/19kg
T-BONE STEAK US CHOICE	185/19kg

BEEF TENDERLOIN MB4+	455
Served With Potato Puree, Corn, Brussels Sprout, Morel Mushrooms, Onion Puree, & Beef Jus.	
STRIPLOIN MB4+	485
Served With Baked Potato, Corn, Brussels Sprout, Baby Carrot & Gorgonzola Sauce.	

CHOICE OF SAUCE :

CHIMICHURRI / CREMA MOREL MUSHROOM / PEPPERCORN BEEF JUS

ASIAN

U.S SHORT RIBS FRIED RICE	155
Indonesian-Style Fried Rice with Sliced US Short Ribs.	
CRISPY THAI CHICKEN	135
Steam Rice, Fried Chicken, Mix Salad & Thai Dressing	
TRADITIONAL OXTAIL SOUP	295
8 Hours Slow Cooked Oxtail, Steamed Rice, Crackers.	
SOTO TANGKAR	155
Indonesian Traditional Beef Stew, Served With Steamed Rice, Emping and Sambal	

SATE MARANGGI	135
West Java's signature juicy sirloin beef satay marinated in aromatic spices, served with blue rice ketupat and spicy-sweet sambal kecap.	
KALBI BIBIMBAB	125
A Korean-inspired rice bowl with sautéed sirloin, mixed vegetables, soft-boiled egg, on top of steamed rice. Finished with house-made inhyuk sauce.	
BALINESE SATAY LILIT	85
Aromatic marinated chicken infused with lemongrass, coconut, and exotic island spices, hand-wrapped in lemongrass skewers and chargrilled to perfection.	

HAINAN CHICKEN RICE	135
Tender steamed half chicken served with elegant garlic-ginger Hainanese rice, blanched pakcoy, and house-made chili sambal.	
NASI CAMPUR BALI	145
Fragrant lemongrass-infused rice, sautéed vegetables with coconut lard, signature satay skewer, sweet soy-glazed beef tempe, spicy telur balado, breaded spiced chicken (ayam suwi), and sambal matah.	
CRISPY CHEONG FUN	95
Lightly clipped rice roll wrapped around succulent shrimp and refreshing lychee slices, served with our house-made soy dressing.	

SIDES

BURNT CAULIFLOWER	75
Madras Curry Powder, Cauliflower Puree	
BURNT CARROTS, YOGURT & HONEY	75
Yogurt, Lemon, Honey, Pumpkin Seed & Topical Pear Crackers.	
MUSHROOM GRATIN	75
Head Mushroom, Mahon Cheese, Bechamel.	

STEAMED RICE	25
MASHED POTATO	50
FRENCH FRIES	50
POTATO WEDGES	50
CURLY FRIES WITH TRUFFLE OIL	55
MARINATED MIXED OLIVES	45

BREAD & DIPS

BREAD :	
CIABATTA	50
FAN CON TOMATE	50
GARLIC BREAD	55
"N" CAKE	105
10 Layers of Nutella Crema Chantilly, Chocolate & Nutella Bûche, Vanilla Caramel, Vanilla Chiffon Cake, Choco Almond Crunch & Chocolate-Glaze.	
CHOCOLATE CAKE	125
Brownies Coffee Caramel, Avocado Mousse, Berries Jelly, Chocolate Mousse.	

DESSERT

BURNT CHEESE CAKE	105
Served with Spicy Berry Ice Cream & Cumbles.	
CHURROS	95
Classic Churros, Coated with Cinnamon Sugar & Your Choice of Dipping Sauce: Nutella or Hot Chocolate.	

PARQUE DE PANNAHOTTA	85
Cream, Vanilla Beans, Cocoa Tulle, Spinach Sable, Beer & Protein.	
TRES LECHES	95
Three Kinds of Milk, Coconut, Milk Sable & Cumbles.	

MOCKTAIL & FRAPPÉ

ORANGE CARE	85
Cranet, orange juice, passion fruit & lemongrass.	
BASILUM PEACH	85
Peach fruit, pineapple juice, basil leaf & lemongrass.	
MINT & WATERMELON CRUSH	85
Watermelon, strawberries, lemon-ginger & mint leaf.	
KIWI GREEN ALMOND	85
Kiwi, green tea, vanilla ice-cream & almonds.	

COFFEE	
ESPRESSO SINGLE	48
LONG BLACK	48
CORTADO / MAGIC / CAFE LATTE / CAPPUCCINO	48
COFFEE MILK	45
JUICE	
STRAWBERRY / WATERMELON / KIWI	58
SQUEEZED ORANGE	95
WATER	
FIJI WATER 500ML / 1000ML	60 / 90
EQUIL NATURAL / SPARKLING	45

HOT TEA	
ENGLISH BREAKFAST / EARL GREY	48
MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / GORGONJOL PRESTIGE / CREME CARAMEL	
ICED TEA	
CLASSIC ICED TEA	35
LEMON ORANGE / LYCHEE BERRY / PEACH LIME / APPLE GINGER / STRAWBERRY BASEL / RASPBERRY MINT	

A falta de amor outra bebida por favor