

TRADITIONAL TAPAS**SMALL PLATES**

CASHEW NUT HUMMUS 60	BEEF TARTAR CANNELONI 95	RIVER PRAWN A LA PARILLA 145
Served with Smoked Paprika oil & Pita bread	Carrot cannelloni stuffed with saffron infused beef served with paprika ice cream	Grilled giant River Prawn served with Chorizo butter & Romesco sauce.
CROQUETAS 90	CRISPY PORK BELLY 99	24 DAYS CURED DUCK BREAST 145
Creamy béchamel filling with your choice of Jamón Ibérico / chicken & truffle.	Whole grain mustard creamy potato, pickled onions and fresh apple.	Served with nori sponge & red currant compote.
PULPO 170	PORK TARTLET 80	CHICKEN BALLOTINE 115
Slow-cooked, lightly seasoned & grilled octopus, served with potato puree & paprika oil.	Pork ragout, Jamón serrano & Sherry vinegar caviars served on top of homemade tartlet.	Slow-cooked creamy chicken wrapped with Jamón Ibérico, served with salsa verde.
GAMBAS AL AJILLO 175	ATON CRUDO 125	HOUSE SMOKED SALMON 145
Sizzling shrimps and shimeji mushrooms in garlic & chilli olive oil.	Cured Tuna served with mascarpone mousse, salmon roe & filo pastry.	Smoked salmon served with microgreen salad, beetroot & crema saffron foam.
CALAMARES A LA ANDALUZA 95	RED TUNA TARTARE 99	OUR SELECTION OF CURED MEATS & CHEESE FROM SPAIN
Andalusian style squid rings lightly seasoned & deep fried with our lemon allioli dip.	Avocado, lime & squid ink rice crackers.	CHOOSE YOUR FAVORITE ONE
CHICKEN WINGS AL AJILLO 95	PATATAS BRAVAS 70	JAMÓN IBÉRICO DE BELLOTA 260
Chili flakes, garlic and lemon.	Crispy baby potatoes topped with allioli and spicy brava sauce.	JAMÓN SERRANO 125
TORTILLA ESPANOLA 80	BEEF MEATBALLS 99	MANCHEGO CHEESE 65
Traditional Spanish potato & onion omelette served with allioli and bonito flakes.	In our house tomato sauce, fried potatoes and garlic butter bread crumb.	MAHON CHEESE 65
OXTAIL BIKINI 135	PAN SEARED SCALLOP 135	
Creamy potato, tartar sauce and beef jus.	Citrus cremoso, cassava chips, ginger pear, apple, and sunflower seeds.	

Buen Provecho!

**SOPAS Y ENSALADAS****SOUP & SALADS**

BRAISED BEEF TOUNGE 145	BASQUE MUSHROOM SOUP 90	ASIÁTICOS
Slow-cooked beef tounge served with melon confit, roasted asian veggies & parsley dressing.	Champignon mushroom cream soup with truffle oil.	ASIAN
JAMON SALAD 215	PASTA	U.S. SHORT RIBS FRIED RICE 125
Jamon, Manchego cheese, fresh seasonal fruit with passion fruit dressing.	PASTA	Indonesian style fried rice with sliced U.S. short ribs.
CAESAR SALAD 120	SPAGHETTI WITH MUSHROOMS & TRUFFLE 135	HAINAN CHICKEN RICE 130
Romaine lettuce, classic caesar dressing, parmesan cheese & croutons with <i>slow-cooked chicken or crispy pork/beef bacon (+15)</i>	Served with parmesan cheese & cracked black pepper.	Steamed chicken and garlic bok choy with hainan rice.
COBB SALAD 125	KING PRAWNS AGLIO OLIO 145	OXTAIL SOUP 220
Mixed salad with chicken breast, smoked salmon, gorgonzola & honey mustard dressing.	Spaghetti with sautéed maitake & shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine.	Traditional Indonesian oxtail soup. Served with rice.
	LINGUINI BEEF RAGU 190	NASI CAMPUR BALI 130
	Served with parmesan cheese & fresh basil.	Nasi kecombrang served with ayam suwir, sate lilit, orek, telur balado, crispy chicken skin, urap and sambal matah.
		KALBI BIBIMBAP 125
		Korean-style rice bowl with marinated striploin. Served in hot stone bowl.

SNACK Y BOCADILLOS**SNACK & SANDWICHES**

US BLACK ANGUS BEEF BURGER 165	NACHOS GUACAMOLE 120	CHICKEN QUESADILLAS 115
200gr homemade beef patty, pickled Basque piparra chili & pimenton sauce, melted cheese, butter caramelized onion, sesame bun and shoestring fries.	Corn tortilla chips, jalapeño, melted cheese, sour cream and guacamole.	Served with mexican salsa, guacamole and sour cream.

CHEF'S SPECIAL

Our Premium Cuts Of Steak



Enjoy our premium cuts prepared on a charcoal grill or pan seared on cast iron, and combine it with our side dishes. And if you are in doubt, our waiters can make recommendations

T-BONE STEAK (550 GR) 1.000

USDA PRIME T-bones offer the rich flavor and texture of a strip steak and a portion of the supremely tenderloin

PORTERHOUSE STEAK (600 GR) 1.100

USDA PRIME porterhouse comes from the short loin. You get the best of both worlds: Strip steak & tender filet mignon

RIB EYE STEAK (400 GR) 850

USDA PRIME rib eye is One of the best cuts for grilling. Fat is where a lot of the distinctive flavor of beef comes from, making ribeye one of the richest, beefiest cut available

AS A SIDE OR CENTRE DISH

MUSHROOM AL AJILLO 70

CONFIT PIQUILLO PEPPERS 80

GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE 70

SHOESTRING FRIES 40

TRUFFLE CURLY FRIES 50

MASHED POTATOES 60