

CHARCUTERIE & SALAD

COLD CUTS

IMPORTED CHARCUTERIE

JAMÓN IBÉRICO	285
JAMÓN SERRANO	135
COPPA	135
BRESAOLA	160
MIXED CHARCUTERIE	325

HOUSE CURED

CHORIZO	135
SALMON GRAVLAX	135
CHEESE	
MAHÓN	85
MANCHEGO	85
BLUE CHEESE	95
MIXED CHEESE	225

SALAD

COBB SALAD	135
Smoked Salmon, Grilled Chicken, Blue Cheese, Honey & Mustard Dressing.	
BURRATA & TOMATO	225
Heirloom tomato, Tomato chips, Balsamic Reduction.	
JAMÓN SALAD	175
Jamón Serrano, Seasonal Fruits, House Dressing	

TAPAS & PINTXOS

CROQUETAS	95
Choice of Chicken or Jamón.	
OX TONGUE ALA LIMON	105
Smoked Ox Tongue, Potato Pave, Burnt Lemon Butter.	
OXTAIL BIKINI	135
Slow Cooked Oxtail in Brioche toast, Beef Jus.	
BAKED HALLOUMI	115
Lemon & Honey Glazed, Rosemary, Ciabatta.	

PULPO A LA GALLEGA	185
Pan Fried Octopus, Potato Foam , Paprika Powder	
CHIPIRONES A LA PLANCHA	125
Pan Seared "Bangka Island" Baby Squid, Creamy Crustacean Sauce, Squid Ink Crackers.	
CALAMARES FRITOS	125
Crispy breaded squid, Aioli.	
ARROZ CON ANGUILA	135
Grilled Eel, Crispy Saffron Rice, Eel Sauce.	

GAMBAS AL AJILLO	175
King Prawn, Dried Chili , Garlic Confit.	
DAILY CATCH FISH CRUDO	95
Salt Cured Fish, Yuzu Sorbet, Olives, Radish.	
SEARED BLUE FIN TUNA	115 / pcs
Shichimi Paper, Brioche Toast, Ponzu Jelly, Wasabi Crema	

MAIN COURSE

POLLO ASADO <i>QUARTER</i>	135
Pan Roasted Chicken, Fries, Crema Saffron Sauce.	
STEAK & FRIES	235
Seared Sirloin, French fries, Roasted Tomato, Salted Kelp Butter.	
KING PRAWN PASTA	165
Sautéed King Prawn, Spaghetti, Crustacean oil, Chili Flakes.	

FUSION SEAFOOD PAELLA	125
Spanish Rice with "Shio Kara", Clams, Prawn.	
FRIED RICE:	
CHICKEN	135
CHUCK BEEF	145
SEAFOOD	145
PORK BELLY	145

SWEET & SOUR PORK	145
Rice with Battered Pork Ribs, Veggies, Sweet & Sour Sauce.	
BEEF TERIYAKI	160
Rice with Seared Ribeye, Tempura Egg, Boiled Veggies.	
TRADITIONAL OXTAIL SOUP	275
8 Hours Slow cooked Oxtail, Steamed rice, Crackers	

POSTRES

BASQUE CHEESE CAKE	95
Vanilla Tuille, Cream Cheese Mousse.	
CHURROS	75
Classic churros, coated with cinnamon sugar and your choice of dipping sauce: nutella or hot chocolate.	

TARTE SANTIAGO	85
Almond Sponge, Almond Paste, Whipped Custard Cream.	
OLIVE OIL & BASIL SORBET	75
Basil Oil, Vanilla Foam , Honey Comb.	

"N" CAKE	85
10 layers of nutella crème chantilly, chocolate & nutella brûlée, vanilla dacquoise, vanilla chiffon cake, choco almond crunch and chocolate glaze.	

MOCKTAIL & FRAPPÉ

ORANGE CARE	65
Carrot, orange juice, passion fruit & lemonade.	
BASILIUM PEACH	65
Peach fruit, pineapple juice, basil leaf & lemonade.	
MINT & WATERMELON CRUSH	65
Watermelon, strawberry, lemon ginger & mint leaf.	
KIWI GREEN ALMOND	65
Kiwi, green tea, vanilla ice cream & almond.	
BERRY PIE FRAPPÉ	65
Blueberry, vanilla ice cream, oatmeal cookies & cranberry juice.	

COFFEE

ESPRESSO SINGLE	40
LONG BLACK	40
CORTADO / MAGIC / CAFEÉ LATTE / CAPPUCCINO	40
COFFEE MILK	45
HOT TEA	
ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE	40
ICED TEA	
CLASSIC ICED TEA	35
LEMON ORANGE / LYCHEE BERRY / PEACH LIME / APPLE GINGER / STRAWBERRY BASIL /	45

WATER

FIJI WATER 500ML / 1000ML	60 / 99
EQUIL NATURAL / SPARKLING	45

JUICE

STRAWBERRY / WATERMELON / KIWI	50
SQUEEZED ORANGE	65

A falta de amor outra bebida por favor