

EST 2016

MENU

BAR DE TAPAS

CHARCUTERIE & SALAD

COLD CUTS

IMPORTED CHARCUTERIE

| | |
|-------------------|-----|
| JAMÓN IBÉRICO | 260 |
| JAMÓN SERRANO | 125 |
| COPPA | 125 |
| BRESAOLA | 150 |
| MIXED CHARCUTERIE | 275 |

HOUSE CURED

| | |
|----------------|-----|
| CHORIZO | 135 |
| SALMON GRAVLAX | 105 |
| CHEESE | |
| MAHÓN | 85 |
| MANCHEGO | 85 |
| BLUE CHEESE | 85 |
| MIXED CHEESE | 185 |

SALAD

| | |
|--|-----|
| COBB SALAD | 125 |
| Smoked Salmon, Grilled Chicken, Blue Cheese, Honey & Mustard Dressing. | |
| BURRATA & TOMATO | 195 |
| Heirloom tomato, Tomato chips, Balsamic Reduction. | |
| JAMÓN SALAD | 175 |
| Jamón Serrano, Seasonal Fruits, House Dressing | |

SMALL PLATES

TAPAS & PINTXOS

CROQUETAS

| | |
|-----------------------------|----|
| Choice of Chicken or Jamón. | 90 |
|-----------------------------|----|

OX TONGUE ALA LIMON

| | |
|--|----|
| Smoked Ox Tongue, Potato Pave, Burnt Lemon Butter. | 95 |
|--|----|

OXTAIL BIKINI

| | |
|--|-----|
| Slow Cooked Oxtail in Brioche toast, Beef Jus. | 135 |
|--|-----|

BAKED HALLOUMI

| | |
|---|-----|
| Lemon & Honey Glazed, Rosemary, Ciabotta. | 110 |
|---|-----|

PULPO A LA GALLEGA

| | |
|--|-----|
| Pan Fried Octopus, Potato Foam, Paprika Powder | 185 |
|--|-----|

CHIPIRONES A LA PLANCHA

| | |
|---|-----|
| Pan Seared "Bangko Island" Baby Squid, Creamy Crustacean Sauce, Squid Ink Crackers. | 110 |
|---|-----|

CALAMARES FRITOS

| | |
|------------------------------|-----|
| Crispy breaded squid, Aioli. | 110 |
|------------------------------|-----|

ARROZ CON ANGUILA

| | |
|--|-----|
| Grilled Eel, Crispy Saffron Rice, Eel Sauce. | 125 |
|--|-----|

GAMBAS AL AJILLO

| | |
|---|-----|
| King Prawn, Dried Chili, Garlic Confit. | 175 |
|---|-----|

DAILY CATCH FISH CRUDO

| | |
|---|----|
| Soft Cured Fish, Yuzu Sorbet, Olives, Radish. | 95 |
|---|----|

SEARED BLUE FIN TUNA

| | |
|--|--------------------|
| Shichimi Paper, Brioche Toast, Ponzu Jelly, Wasabi Crema | 115 ^{1/2} |
|--|--------------------|

BIG PLATES

POLLO ASADO

| | |
|--|-----|
| Half Pan Roasted Chicken, Saffron Crema Jus. | 165 |
|--|-----|

PRAWN A LA PARILLA:

| | |
|---|-----|
| KING PRAWN | 275 |
| RIVER PRAWN | 285 |
| Grilled with Salted Kelp Butter, Fresh Seaweed Salad. | |

SEARED HOKKAIDO SCALLOP

| | |
|---|--------------------|
| Stewed Vegetables, Cod Roe Dip, Salmon Roe, Dill oil. | 135 ^{1/2} |
|---|--------------------|

HALF LAMB RACK

| | |
|---------------------------------------|-----|
| Spanish Rub, Mint Salad, Romesco Dip. | 385 |
|---------------------------------------|-----|

IBERICO BALENSESKEWERS

| | |
|---|-----|
| Grilled Pork Neck, Espuma "Baso Genap", Pork Skins Crackers, Kyuri Pickle | 195 |
|---|-----|

BALSAMIC GLAZED PORK BELLY

| | |
|---|-----|
| 16 Hours Roasted Crackling Pork Belly, Pickled Red Cabbage. | 195 |
|---|-----|

PORK RIBS

| | |
|---|-----|
| Twice Cooked St. Louis Ribs, Crispy Sweet Potato, Paprika Foam. | 215 |
|---|-----|

PAELLA

| | |
|--------------------------------------|-----|
| TRADITIONAL CHICKEN & SEAFOOD PAELLA | 265 |
|--------------------------------------|-----|

FUSION SEAFOOD PAELLA

| | |
|--|-----|
| | 265 |
|--|-----|

SQUID INK PAELLA

| | |
|--|-----|
| | 265 |
|--|-----|

RICE & PASTA

| | |
|---------------------|-----|
| "GALAH" PRAWN PASTA | 225 |
|---------------------|-----|

| | |
|-----------------------|-----|
| SHORT RIBS FRIED RICE | 265 |
|-----------------------|-----|

Buen Provecho!



EST 2016

MENU

BAR DE TAPAS

GRILL

BASQUE STEAK SELECTION

| | | | | | |
|---|-------|--------------------------------------|----------|---|----------|
| SPICED STEAK CHUCK US PRIME 250g | 475 | TOMAHAWK MB5+ | 245/180g | JAPANESE WAGYU A5 MIYAZAKI | 950/180g |
| RIB EYE BLACK ANGUS RESERVED MB4+ 250g | 895 | T-BONE/ PORTERHOUSE US CHOICE | 180/160g | Please ask our staff for the availability of city origin and specific cuts. | |
| STRIPLOIN WAGYU STOCKYARD MB7+ 300g | 1.200 | | | | |

CHOICE OF SAUCE :

CHIMICHURRI / CREMA MOREL MUSHROOM / PEPPERCORN BEEF JUS

SIDES

| | |
|--|----|
| BURNT CAULIFLOWER Madras Curry Powder, Cauliflower Puree. | 45 |
| ROASTED CARROT Glazed with Balsamic Vinegar, Yogurt & Feta Cheese. | 55 |
| MUSHROOM GRATIN Mixed Mushroom, Mahon Cheese, Béchamel. | 50 |
| TORTILLA DE PATATAS Spanish Omelette with Potato & Onion Confit. | 60 |

| | |
|------------------|----|
| PATATAS : | |
| MASHED | 40 |
| FRIES | 35 |
| BRAVAS | 50 |

Buen Provecho!



BREAD & DIPS

| | |
|--|----|
| BREAD : | |
| CIABATTA | 35 |
| FLAT BREAD | 35 |
| PAN CON TOMATE | 55 |
| GARLIC BREAD | 40 |
| DIPS : | |
| CASHWUT HUMMUS Burrít Garlic & Sesame Seed oil. | 60 |
| TARAMASALATA DIP Cod Roe, Salmon Roe, Dill oil. | 85 |

POSTRES

| | | | | | |
|---|----|--|----|--|----|
| BASQUE CHEESE CAKE Vanilla Tulle, Cream Cheese Mousse. | 85 | TARTE SANTIAGO Almond Sponge, Almond Paste, Whipped Custard Cream. | 85 | "N" CAKE 10 layers of nutella crème chantilly, chocolate & nutella briées, vanilla dacquoise, vanilla chiffon cake, choco almond crunch and chocolate glaze. | 85 |
| CHURROS Classic churros, coated with cinnamon sugar and your choice of dipping sauce: nutella or hot chocolate. | 70 | OLIVE OIL & BASIL SORBET Basil Oil, Vanilla Foam, Honey Comb. | 75 | | |

MOCKTAIL & FRAPPÉ

| | |
|---|----|
| ORANGE CARE Carrot, orange juice, passion fruit & lemonade. | 55 |
| BASILUM PEACH Peach fruit, pineapple juice, basil leaf & lemonade. | 55 |
| MINT & WATERMELON CRUSH Watermelon, strawberry, lemon ginger & mint leaf. | 55 |
| KIWI GREEN ALMOND Kiwi, green tea, vanilla ice cream & almond. | 55 |
| BERRY PIE FRAPPÉ Blueberry, vanilla ice cream, oatmeal cookies & cranberry juice. | 55 |

COFFEE

| | |
|--|----|
| ESPRESSO SINGLE | 30 |
| LONG BLACK | 35 |
| CORTADO / MAGIC / CAFÉ LATTE / CAPPUCCINO | 40 |
| COFFEE MILK | 30 |
| HOT TEA | |
| ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE | 40 |

ICED TEA

| | |
|--|----|
| CLASSIC ICED TEA | 30 |
| LEMON ORANGE / LYCHEE BERRY / PEACH LIME / APPLE GINGER / STRAWBERRY BASIL / | 35 |

WATER

| | |
|---------------------------|---------|
| FIJI WATER 500ML / 1000ML | 55 / 95 |
| EQUIL NATURAL / SPARKLING | 35 |
| PERRIER 330ML | 45 |
| ACQUA PANNA 500ML | 55 |

JUICE

| | |
|--------------------------------|----|
| STRAWBERRY / WATERMELON / KIWI | 45 |
| SQUEEZED ORANGE | 65 |

A falta de amor otra bebida por favor