

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	105

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	

TAPAS & PINTXOS

CROQUETAS Choice of Chicken or Jamón.	90
OX TONGUE A LA LIMON Smoked Ox Tongue, Potato Pavie, Burrit Lemon Butter.	95
OXTAIL BIKINI Slow Cooked Oxtail in Brincho toast, Beef Jus.	135
BAKED HALLOUMI Lemon & Honey Glazed, Rosemary, Ciabatta.	110

PULPO A LA GALLEGA Pan Fried Octopus, Potato Foam, Paprika Powder	185
CHIPRONES 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 Caught Fish, Yuzu Sorbet, Olives, Radish.	95
SEARED BLUE FIN TUNA Shichimi Paper, Bloche Toast, Ponzu Jelly, Wasabi Crema	115

MAIN COURSE

POLLO ASADO QUARTER Pan Roasted Chicken, Fries, Crema Saffron Sauce.	120
STEAK & FRIES Seared Sirloin, French fries, Roasted Tomato, Salted Kalp Butter.	225
KING PRAWN PASTA Sautéed King Prawn, Spaghetti, Crustacean oil, Chili Flakes.	145

FUSION SEAFOOD PAELLA Spanish Rice with "Shilo Kana", Clams, Prawn.	115
FRIED RICE:	
CHICKEN	120
CHUCK BEEF	135
SEAFOOD	135
PORK BELLY	125

SWEET & SOUR PORK Rice with Battered Pork Rib, Veggies, Sweet & Sour Sauce.	135
BEEF TERIYAKI Rice with Seared RIBEYE, Tempura Egg, Baked Veggies.	145
TRADITIONAL OXTAIL SOUP 8 Hours Slow cooked Oxtail, Steamed rice, Crackers	225

POSTRES

BASQUE CHEESE CAKE Vanilla Tulle, Cream Cheese Mousse.	85
CHURROS Classic churros, coated with cinnamon sugar and your choice of dipping sauce: nutella or hot chocolate.	70

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

"N" CAKE 10 layers of nutella crème chantilly, chocolate & nutella brulée, vanilla docequise, vanilla chiffon cake, choco almond crunch and chocolate glaze.	85
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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
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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 SQUEEZED ORANGE	45
	85

A falta de amor otra bebida por favor