

CHARCUTERIE, SALAD & SOUP

COLD CUTS

IMPORTED CHARCUTERIE

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

HOUSE CURED

CHORIZO	135
----------------	------------

CHEESE

MAHÓN	85
MANCHEGO	85
BLUE CHEESE	95
MIXED CHEESE	235

SALAD & SOUP

COBB SALAD 155

Smoked Salmon, Grilled Chicken, Blue Cheese, Honey & Mustard Dressing.

BURRATA & TOMATO 235

Cherry Tomato, Tomato Tuile, Balsamic Reduction.

CAESAR SALAD 175

Romaine Lettuce, Classic Caesar Dressing, Parmesan Cheese & Cruton with Grilled Chicken

PUMPKIN SALAD 125

Poached Pumpkin, Frisee Lettuce, Baby Spinach, Kale, Pomegranate & Summer Dressing.

BASQUE MUSHROOM SOUP 85

Champignon Mushroom Cream Soup with Truffle Oil.

WINE BY THE GLASS/PORRON

SPARKLING

CASTELL BLANC BRUT, SPAIN	125/450
----------------------------------	----------------

WHITE

PROTOS VERDEJO, RUEDA, SPAIN	125/450
-------------------------------------	----------------

PENFOLDS KOONUNGA HILL CHARDONNAY, AUSTRALIA	145/570
---	----------------

RED

CARMEN PREMIERE 1850 RESERVE PINOT NOIR, LEYDA VALLEY CHILE	135/450
--	----------------

MARQUES DE CACERES TINTO CRIANZA, RIOJA, SPAIN	145/570
---	----------------

TAPAS & PINTXOS

CROQUETAS 95

Choice of Chicken or Jamón.

BRAISED OXTAIL TERRINE 135

Dumpling Skin, Braised Oxtail, Spinach, Mashed Potato, Dendeng Salad, & Beef Jus

OXTAIL BIKINI 135

Slow Cooked Oxtail in Brioche toast, Beef Jus.

BAKED HALLOUMI 115

Lemon & Honey Glazed, Rosemary, Ciabatta.

SPICED BEEF MEATBALLS 110

In Spicy Tomato Sauce, Shoestring Potato, & Pickled Quail Egg

CARNE ASADA 115

Sliced Beef Tenderloin, Mustard Pickle, Cappers, & Vitello Tonnato Sauce

BEEF TARTARE 135

Chop Beef Tenderloin, Brioche, Wasabi Mousse & Balsamic Pearl.

CRISPY PORK BELLY 115

Whole Grain Mustard Creamy Potato, Pickled Onion & Fresh Apple.

PULPO A LA GALLEGA 225

Pan Fried Octopus, Potato Foam, Paprika Powder

CALAMARES A LA ANDALUZA 135

Crispy breaded squid, Aioli.

SMOKED EEL CON ARROZ 135

Red Onion Pickle, Wasabi Dill Oil, & Edamame Mousse.

SMOKED SALMON BRIOCHE 135

With Creamy Yogurt, Honey & Truffle Oil.

SPANISH TORTILLA 75

Omelette with Confit Potato, Onion, Aioli & Spring Onion.

GAMBAS AL AJILLO 195

Sizzling Shrimp & Mushroom with Garlic Chilli Oil.

CURED BARAMUNDI 135

Cured With Squid Ink, Yuzu Pearl And Pear Coconut Sauce.

RED TUNA TARTARE 125

With Crudo Sauce, Avocado, Edamame, Red Radish & Rice Crackers.

PAN SEARED U.S SCALLOP 175

Green Pea Puree, Pineapple Salsa, Yuzu Pearl & Honey Lemon Cumin Dressing.

CHEESE SPINACH GOZLEME 95

Stuffed Cheese & Spinach Bechamel, Served With Chermola Sauce

MARISCOS CON SEPIA 165

Mix Seafood, Blended Squid Sous Vide, With Pineapple Salsa, & Yellow Paprika Sauce

MAIN

BASQUE BEEF BURGER 185

Homemade Wagyu Beef Patty, Cheese, Romaine Lettuce, Poached Onion & Potato Chips.

GRILLED LAMB RACK 495

Spanish Rub, Mint Salad, Romesco Dip.

IBERIAN PORK PLUMA 295

Served With Burnt Cauliflower, And Chimichurri Sauce

PORK RIBS 285

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

POLLO ASADO 185

Half Pan Roasted Chicken, Saffron Crema jus.

PAN SEARED SALMON WITH CREAM SAUCE 265

Served with Broccoli, Carrot & Potato.

PAN SEARED GROUPEL 215

Served With Roasted Zucchini, Smoked Paprika Oil & Fish Chowder

GRILLED KING PRAWN 275

Grilled with Salted Kelp Butter, Fresh Seaweed Salad.

KING PRAWN SPAGHETTI AGLIO OLIO 225

Spaghetti with Sauteed Shimeji Mushroom, Cherry Tomato, Garlic & Dried Chilli.

PAELLA

TRADITIONAL PAELLA :

BEEF	345
-------------	------------

CHICKEN	295
----------------	------------

VEGETARIAN	245
-------------------	------------

FUSION SEAFOOD PAELLA	325
------------------------------	------------

SQUID INK PAELLA	335
-------------------------	------------

Buen Provecho!



GRILL

BASQUE STEAK SELECTION

SPICED STEAK 495
WITH CHERRY TOMATO SALSA

Boneless Short Ribs Marinated with Mixed Spices. Served with Curly Fries, Pickles, Cherry Tomato Salsa & Sambal BBQ Sauce

RIB EYE BLACK ANGUS 925
RESERVED MB4+ 350g**BEEF TENDERLOIN MB4+** 425

Served With Potato Pave, Corn, Brussels Sprout, Morrel Mushroom, Onion Puree, & Beef Jus.

PORTERHOUSE STEAK 195/100g
US CHOICE**SHER WAGYU** 255/100g
TOMAHAWK MB5+**T-BONE STEAK** 185/100g
US CHOICE**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 145

Indonesian-Style Fried Rice with Sliced U.S Short Ribs.

CRISPY THAI CHICKEN 115

Steam Rice, Fried Chicken, Mix Salad & Thai Dressing

SOTO TANGKAR 145

Indonesian Traditional Beef Stew, Served With Steamed Rice, Emping and Sambal

TRADITIONAL OXTAIL SOUP 275

8 Hours Slow Cooked Oxtail, Steamed Rice, Crackers

SIDES

BURNT CAULIFLOWER 65

Madras Curry Powder, Cauliflower Puree.

BURNT CARROTS, YOGURT & HONEY 60

Yogurt, Lemon, Honey, Pumpkin Seed & Tapioka Pearl Cracker.

MUSHROOM GRATIN 65

Mixed Mushroom, Mahon Cheese, Béchamel.

STEAMED RICE 25**MASHED POTATO** 50**FRENCH FRIES** 50**POTATO WEDGES** 50**CURLY FRIES WITH TRUFFLE OIL** 50

BREAD & DIPS

BREAD :

CIABATTA 50**PAN CON TOMATE** 60**GARLIC BREAD** 55

DESSERT

BURNT CHEESE CAKE 105

Served with Spicy Berry Ice Cream & Crumbles.

CHURROS 85

Classic Churros, Coated with Cinnamon Sugar & Your Choice of Dipping Sauce: Nutella or Hot Chocolate.

PARQUE DE PANNACOTTA 105

Cream, Vanilla Beans, Cocoa Tuiles, Spinach Sable, Beet & Praline.

TRES LECHES 105

Three Kinds of Milk, Caramel, Milk Sorbet & Crumbles.

"N" CAKE 105

10 Layers of Nutella Crème Chantilly, Chocolate & Nutella Brûlée, Vanilla Dacquoise, Vanilla Chiffon Cake, Choco Almond Crunch & Chocolate Glaze.

CHOCOLATE AVOCADO 125

Brownies Coffee Cake, Avocado Mousse, Berries Jelly, Chocolate Mousse.

MOCKTAIL & FRAPPÉ

ORANGE CARE 65

Carrot, orange juice, passion fruit & lemonade.

BASILUM 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.

COFFEE

ESPRESSO SINGLE 40**LONG BLACK** 40**CORTADO / MAGIC / CAFÈ LATTE / CAPPUCCINO** 40**COFFEE MILK** 45

HOT TEA

ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / OOLONG PRESTIGE / CRÈME CARAMEL 40

ICED TEA

CLASSIC ICED TEA 35**LEMON ORANGE / LYCHEE BERRY / PEACH LIME / APPLE GINGER / STRAWBERRY BASIL / RASPBERRY MINT** 45

WATER

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

JUICE

STRAWBERRY / WATERMELON / KIWI 50**SQUEEZED ORANGE** 65

A falta de amor otra bebida por favor