



# ABRAZO

l'art du feu

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### CREATIONS

14

### SPRITZ

16c1

12

#### PISCO VERDE 16c1

Pisco, cucumber, lime, elderflower syrup, tonic

#### BASIL SWING 10c1

Gin, basil, ginger beer, strawberry, lime, fee foam

#### MAVERICK 16c1

Vodka, vanilla, passion fruit, amaretto, almond milk

#### PINA FIZZ 16c1

Rhum, coconut, pineapple, falernum syrup, milk, lime, soda

#### APEROL

Aperol, Prosecco, soda

#### HUGO

Saint-Germain, Prosecco, soda

#### LILLET WHITE

Lillet, Prosecco, soda

#### BONBON

Vermouth bonbon sauvage, Prosecco, lime

### REWORKED 10c1

13

### MOCKTAILS

8

#### NEW FASHIONED

Bourbon, orange bitter, vanilla syrup, grapefruit

#### MEZCAL ESPRESSO TINI

Mezcal, coffee liqueur, espresso, agave syrup

#### VERANO MULE

Vodka, peach syrup, lime, ginger beer

#### MARGARITA ROSA

Tequila, raspberry purée, lime, Cointreau

#### SOUR 0.0 10c1

Tanqueray 0.0, lime, pepper, elderflower syrup

#### VIRGIN SPRITZ 16c1

Martini vibrante, lemonade, soda

#### GREEN DETOX 16c1

Apple, cucumber, lime, kiwi

#### HOMEMADE ACE 16c1

Apple, carrot, orange, lemon

# TAPAS

<b>BASQUE AND IBERIAN CHARCUTERIE, PAN CON SALSA VERDE</b>	<b>24</b>
White ham from Maison Ospital, Bellota shoulder, iberian chorizo	
<b>CURED SEAFOOD CHARCUTERIE, HOUSE-AGED</b>	<b>24</b>
Black pepper tuna, swordfish with pimentón de la Vera	
<b>CROQUETAS - 4 PIECES</b>	<b>12</b>
Txistora sausage & Manchego cheese	
<b>BRAISED PADRÓN PEPPERS</b>	<b>8</b>
Smoked salt, tajin spices, olive oil	
<b>SMOKED BEEF, CECINA STYLE</b>	<b>14</b>
Matured thin slices, smoked Spanish-style	
<b>EMPANADAS - 2 PIECES</b>	<b>10</b>
Braised beef, chimichurri sauce	
<b>WOOD-FIRED ROASTED CORN</b>	<b>8</b>
Huancaína sauce, fresh cheese	



# STARTERS

<b>CHARCOAL-GRILLED BABY SQUID</b>	<b>15</b>
Mojo verde, coriander	
<b>SEA BREAM CEVICHE, SMOKED LECHE DE TIGRE</b>	<b>21</b>
Citrus marinade, mild yellow chili, coriander	
<b>GRILLED PRAWNS- 3 PIECES</b>	<b>18</b>
Wood-fired, lemon butter, black garlic	
<b>SMOKED BURRATA</b>	<b>17</b>
Candied tomatoes, grilled watermelon, herb pesto	
<b>GRILLED SARDINES</b>	<b>12</b>
Citrus and mild smoked pepper	
<b>TACOS - 2 PIECES</b>	
<b>Grilled chicken</b> , Pickled onions, coriander, jalapeño mayo, tangy avocado	<b>14</b>
<b>Shiitaké</b> , Pickled onions, coriander, jalapeño mayo, tangy avocado	<b>11</b>
<b>Pulled pork</b> from Maison Ospital, grilled pineapple, green salsa, fresh goat cheese	<b>12</b>
<b>Tuna tartare</b> with Espelette pepper and lime, green salsa, fresh goat cheese	<b>18</b>



# LUNCH SPECIALS

<b>PICAÑA CARPACCIO, CRIOLLA SAUCE, PATATAS BRAVAS</b>	<b>24</b>
Thinly sliced, smoked, rocket, sheep's cheese	
<b>QUINOA, HALLOUMI, CORN, BABY GEM, TOMATOES, AVOCADO</b>	<b>19</b>
Passion fruit vinaigrette	
<b>CRISPY CHICKEN CAESAR</b>	<b>22</b>
Padron peppers, coffee Caesar dressing	
<b>SMASH CHEESEBURGER</b>	<b>22</b>
Manchego cheese, patatas bravas	



# CHIQUITO MENU

<b>GRILLED HAKE OR FRIED CHICKEN, WITH PATATAS OR GRILLED VEGETABLES</b>	<b>14</b>
<b>ONE SCOOP OF ICE CREAM OF YOUR CHOICE</b>	

WOOD-FIRE CUISINE BY JUAN ARBELAEZ

Net prices in euros. - Service included. - Management does not accept checks.  
The list of allergens is available upon request.

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## WOOD-FIRED

<b>GRILLED HALLOUMI</b>	<b>19</b>
Seasonal vegetables, chimichurri sauce	
<b>WOOD-FIRED HAKE, ASADOR STYLE</b>	<b>26</b>
Slow-cooked, broccolini, kale, garlic and sweet pepper emulsion	
<b>SEARED RED TUNA</b>	<b>32</b>
Grilled vegetables, herb sauce, salsa verde	
<b>BLACK RICE WITH CUTTLEFISH INK</b>	<b>28</b>
Grilled squid, lightly smoked aioli, lime	
<b>WOOD-FIRED RIBEYE STEAK</b>	<b>34</b>
Crispy potato rocks, tajin spices, chives, chimichurri sauce	
<b>SLOW-COOKED PORK BELLY</b>	<b>24</b>
Grilled corn purée, triguisar jus & mojo verde	
<b>GRILLED DUCK BREAST</b>	<b>26</b>
Sweet potato purée, red fruit and mild pepper sauce	
<b>ROAST CHICKEN WITH SOBRASADA</b>	<b>25</b>
Maïsotto with coconut milk, rosemary, confit garlic	

## TO SHARE

Served with 2 sides, chimichurri and salsa verde

<b>MIXED SEAFOOD PARILLADA</b> - for two minimum	<b>29/pers</b>
<b>BEEF TXULETA</b> - for two	<b>39/pers</b>

## SIDES

<b>PATATAS BRAVAS</b> Smoked potatoes, spicy aioli	<b>SEASONAL ROASTED VEGETABLES</b>
<b>GREEN SALAD</b> Passion fruit vinaigrette	<b>GRILLED CORN PURÉE</b>
	<b>SWEET POTATO PURÉE</b>

## SWEET TREATS

<b>ASSORTMENT OF AGED CHEESES</b>	<b>14</b>
Basque cheeses, fig jam	
<b>BASQUE TARTA DE QUESO</b>	<b>9</b>
Wood-fired cheesecake, salted caramel	
<b>HOMEMADE CHURROS</b>	<b>12</b>
Hot chocolate, dulce de leche	
<b>CATALAN CREAM</b>	<b>9</b>
Saffron, citrus zest	
<b>ROASTED PINEAPPLE</b>	<b>12</b>
Slow smoked over beech wood, coconut ice cream (with Rum +5)	
<b>CHOCOLATE MOUSSE</b>	<b>11</b>
Espelette chili ice cream, smoked salt	
<b>PYRÉNÉES MILK ICE CREAMS &amp; SORBETS</b>	<b>3/scoop</b>
Ice creams: coconut, vanilla, crispy chocolate, hazelnut	
Sorbets: strawberry, lemon, exotic fruits	

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## ABRAZO

HERE, WE'VE CHOSEN TO EMBRACE THE FLAME TO LET THE EMBERS KISS EVERY DISH ON THE MENU, INFUSING EACH ONE WITH BOLDNESS AND INTENSITY.

A JOURNEY THROUGH SUN-DRENCHED LANDS, CELEBRATING THE FINEST PRODUCTS FROM THE BASQUE COUNTRY, SPAIN, AND LATIN AMERICA.

SO... HAVE A GOOD TRIP.

*Juan Arbelaez*

## PIMENTÓN DE LA VERA

Spanish smoked paprika (PDO), oak wood-smoked for a deep, woody aroma

## MOJO VERDE

A green sauce from the Canary Islands, made with coriander, garlic, olive oil and vinegar

## LECHE DE TIGRE

Peruvian marinade made from citrus juice, fish broth, chili, garlic and onion, traditionally used for ceviche

## HUANCAÍNA SAUCE

A creamy sauce made with fresh cheese, garlic and chili

## CRIOLLA SAUCE

A relish of onion, tomato, pepper, vinegar and olive oil

## SALSA VERDE

A fresh herb condiment - parsley, coriander - with olive oil, lemon and sweet chili, vibrant and herbal

## CHIMICHURRI

Argentinian herb sauce - parsley, oregano - garlic, vinegar, olive oil and chili, served with grilled meats

## TAJIN

A Mexican spice blend: chili, lime, salt - brings acidity and heat

## MAÏSOTTO

House creation inspired by risotto, made with corn and coconut milk, combining sweetness and richness

