

ABRAZO

l'art du feu

CREATIONS

14 SPRITZ 16c1

12

PISCO VERDE 16c1

Pisco, cucumber, lime, elderflower syrup, tonic

BASIL SWING 10cl

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

MAVERICK 16c1

Vodka, vanilla, passion fruit, amaretto, almond milk

PINA FIZZ 16cl

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

APEROL

Aperol, Prosecco, soda

HUGO

Saint-Germain, Prosecco, soda

LILLET WHITE

Lillet, Prosecco, soda

RONRON

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 16cl

Martini vibrante, lemonade, soda

GREEN DETOX 16c1

Apple, cucumber, lime, kiwi

HOMEMADE ACE 16cl

Apple, carrot, orange, lemon

TAPAS

CROQUETAS - 4 PIECES Txuleta matured	14
	14
Porcini mushrooms & truffle CHIPIRONS & FRIED VEGETABLES Tarragon mayonnaise	12
SMOKED BEEF, CECINA STYLE Matured thin slices	16
GRILLED PIQUILLO PEPPERS Manchego & sherry vinegar	11
EMPANADAS - 2 PIECES Braised beef, chimichurri sauce	10
WOOD-FIRED ROASTED CORN Pimentón butter, lemon & chives	12
TIROPITA Goat cheese puff pastry, honey & pistachio	12
BASQUE & IBERIAN CHARCUTERIE, PAN CON SALSA VERDE White ham from Maison Ospital, Bellota shoulder ham, Iberian chorizo	24
STARTERS	
PUMPKIN VELOUTÉ Coconut milk, emulsion & ham crisps	16
BANKA TROUT TIRADITO Hibiscus leche de tigre	21
SCALLOP CRUDO Finger lime & crispy hazelnuts	21
LAUGHING TIGER Thin slices of beef hanger, mojo verde, watercress & quinoa pops	22
TACOS - 2 PIECES	14
TUNA - Tartare, jalapeño mayo CHICKEN - Crispy, tangy avocado	11
VEGGIE- Grilled shiitakes, jalapeño mayo	18
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LUNCH SPECIALS	
DISH OF THE DAY	18
CRISPY CHICKEN CAESAR Padrón peppers, coffee Caesar dressing	22
BEET & GOAT CHEESE Fig vinaigrette, pecans, corn tostadas	19
SMASH CHEESEBURGER Manchego cheese, patatas bravas	22
SMOKED PICANHA CARPACCIO Patatas bravas, hibiscus & ginger mayo, ewe's cheese, arugula	24
GOLFER'S MENU	22
Dish & dessert of the day	/•\^\•\
CHIQUITO MENU	14

Grilled hake $\underline{\text{or}}$ fried chicken, patatas $\underline{\text{or}}$ grilled vegetables

One scoop of ice cream of your choice

WOOD-FIRED

GRILLED CHICKEN Jerusalem artichoke purée & chips, cocoa ju	us, pimentón oil	2.5
CONFIT PORK BELLY		2.4
Seaweed mashed potatoes, grilled broccoli,	criolla sauce	
WOOD-FIRED RIBEYE STEAK Crispy potato rocks, tajin spices, chives,	chimichurri sauce	36
MISO HAKE		28
Melting leeks, black garlic butter, sorrel	, fresh grapefruit	
SEARED TUNA		34
Seasonal vegetables & crispy enoki		
BARBECUED MONKFISH Quinoa risotto with coconut milk, Basque ba	acon	32
TRUFFLE RIGATONI		29
Autumn truffle, smoked Manchego		
TO SHARE		
ARROZ DEL MAR		28/pers
Grilled hake, saffron rice, garlic-ginger 8	ß tarragon mayo	
BONE-IN RIBEYE Two sides of your choice, chimichurri & sal	lsa verde	44/pers
PORK CHOP FROM MAISON OSPITAL		42/pers
Two sides of your choice, chimichurri & sal	lsa verde	
SIDES		6
PATATAS BRAVAS	GREEN SALAD	
Smoked potatoes, spicy aioli	Passion fruit vinaigrette	
MASHED POTATOES WITH SEAWEED	ROASTED SEASONAL VEGETABL	ES
SWEET TREATS		
HOMEMADE CHURROS		12
Hot chocolate & caramel		
COLOMBITZU		9
Mascarpone, biscuit infused with Colombian	coffee	
SMOKED TARTE TATIN Caramelised pears & smoked Isigny cream		11
VANILLA TART		13
100% Ecuador		
CHOCOCOMBA Chocolate explosion		12
ICE CREAMS & SORBETS		3/scoop
Ice creams: coconut, vanilla, crunchy choco	olate, hazelnut	
Sorbets: strawberry, lemon, exotic fruits		

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

Canarian green sauce of cilantro, garlic, olive oil & vinegar

LECHE DE TIGRE

Peruvian citrus-based marinade with fish stock, chili, garlic & onion, used for ceviche

CRIOLLA SAUCE

Onion, tomato & bell pepper sauce with vinegar & olive oil

SALSA VERDE

Herb condiment - parsley, cilantro - olive oil, lemon & mild chili; bright and herbaceous

CHIMICHURRI

Argentinian herb sauce – parsley, oregano – garlic, vinegar, olive oil & chili, served with grilled meats

TAJIN

Mexican seasoning blend of chili, lime & salt, adding acidity and heat

COLOMBITZU

House dessert inspired by tiramisu, with a biscuit soaked in Colombian coffee

