



ABRAZO

l'art du feu

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CREATIONS

14

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

SPRITZ

16c1

12

APEROL

Aperol, Prosecco, soda

HUGO

Saint-Germain, Prosecco, soda

LILLET WHITE

Lillet, Prosecco, soda

BONBON

Vermouth bonbon sauvage, Prosecco, lime

REWORKED 10c1

13

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

MOCKTAILS

8

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

CROQUETAS - 4 PIECES

Txuleta matured

Porcini mushrooms & truffle

CHIPIRONS & FRIED VEGETABLES

Tarragon mayonnaise

SMOKED BEEF, CECINA STYLE

Matured thin slices

GRILLED PIQUILLO PEPPERS

Manchego & sherry vinegar

EMPANADAS - 2 PIECES

Braised beef, chimichurri sauce

WOOD-FIRED ROASTED CORN

Pimentón butter, lemon & chives

TIROPITA

Goat cheese puff pastry, honey & pistachio

BASQUE & IBERIAN CHARCUTERIE, PAN CON SALSA VERDE

White ham from Maison Ospital, Bellota shoulder ham, Iberian chorizo



STARTERS

PUMPKIN VELOUTÉ

Coconut milk, emulsion & ham crisps

BANKA TROUT TIRADITO

Hibiscus leche de tigre

SCALLOP CRUDO

Finger lime & crispy hazelnuts

LAUGHING TIGER

Thin slices of beef hanger, mojo verde, watercress & quinoa pops

TACOS - 2 PIECES

TUNA - Tartare, jalapeño mayo

CHICKEN - Crispy, tangy avocado

VEGGIE- Grilled shiitakes, jalapeño mayo

LUNCH SPECIALS

DISH OF THE DAY

CRISPY CHICKEN CAESAR

Padrón peppers, coffee Caesar dressing

BEET & GOAT CHEESE

Fig vinaigrette, pecans, corn tostadas

SMASH CHEESEBURGER

Manchego cheese, patatas bravas

SMOKED PICANHA CARPACCIO

Patatas bravas, hibiscus & ginger mayo, ewe's cheese, arugula

GOLFER'S MENU

Dish & dessert of the day

CHIQUITO MENU

Grilled hake or fried chicken, patatas or grilled vegetables

One scoop of ice cream of your choice

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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

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

