

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

