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

