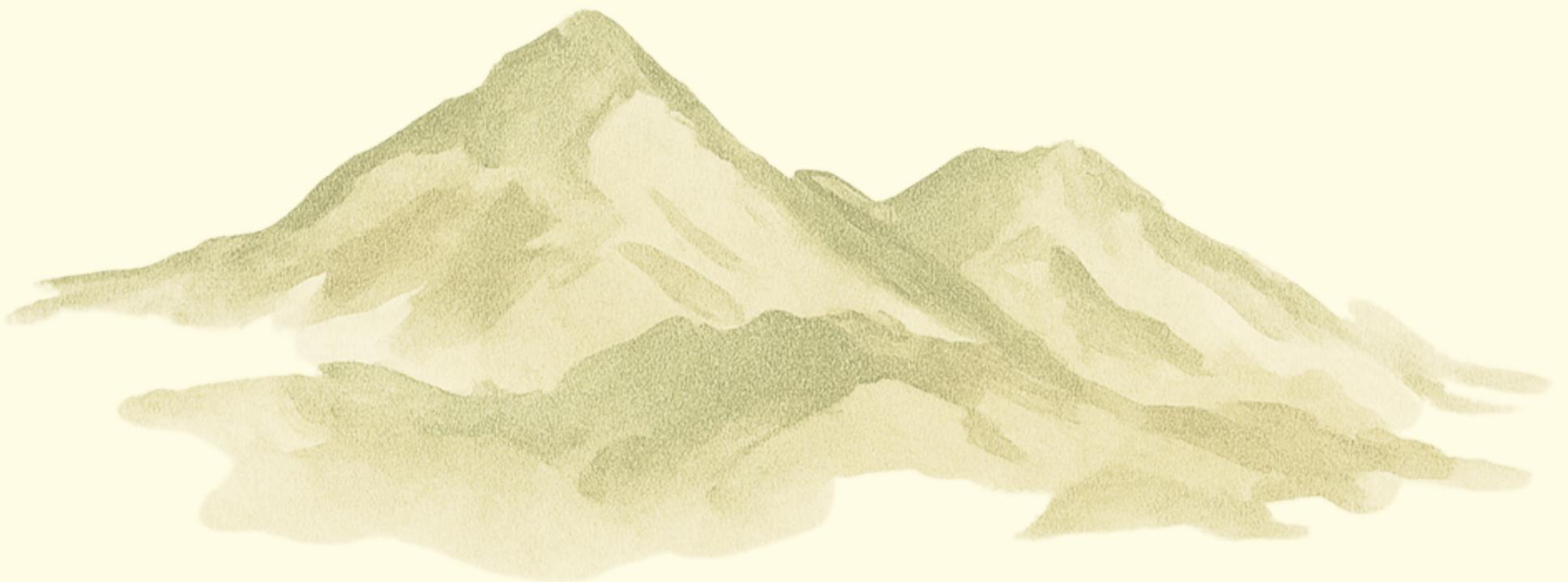




RESTAURANT MENU

Basque cooking with a Latin heart



Snacks with Heart

★ Starred dishes are our top picks! Each one has been carefully crafted to be the very best just for you.

Mixed breed octopus – 23.20 ★

Grilled octopus leg served on a bed of creamy corn polenta, with a gentle black olive aioli and fresh pico de gallo on the side.

Garlic prawns – 22.20 ★ NEW

Shrimp cooked with garlic and a hint of chili pepper.

Samaria – 3.50 2 (Pintxo second place of Irun)

Potato puree croquette stuffed with meat, served with chili mayonnaise and fresh pico de gallo.

Colombian meat empanada – 2.70 ★

The most popular street food in Colombia, featuring flavorful meat and crunchy corn dough.

Cheese tequeños – 9.20

Venezuelan treats: delicious sticks of white cheese wrapped in dough and fried, served with their special sauce.

Our method for creating plantain chips – 9.50 ★

With zesty guacamole and crunchy pork rinds, tiny tropical delights overflowing with taste.

Mini arepas 7 and – €8.80

Crispy on the outside and tender on the inside, packed with pork cheek that's been slow-cooked in its own juices and spices, shredded to perfection and oh-so-juicy.

Green, oh how I adore you, green!

Crisp salads and meals made with fresh ingredients

Octopus salad – \$16.00

A fun mix of lettuce and arugula, juicy tomato, onion, chopped octopus, and crunchy quinoa that goes crack! crack!

Quinoa tropical – 13.90 ★

A healthy salad with quinoa, spinach, orange, cherry tomatoes, onion, and a light dressing that brings you closer to nature.



Notes:

The bread service is priced at 0.70.

If you decide to take the products with you or enjoy them on the terrace, there will be an extra charge of €0.30.

Dishes with a Story

With Basque heritage, Latin tastes, and a sprinkle of emotion in every meal.

400g ribeye – 25.00

A big piece of beef, served with potatoes and chimichurri in the classic way. Basque strength, Latin passion.

Chicken and veggie teriyaki bowl – 17.50

Long grain rice tossed with sautéed veggies and chicken marinated in teriyaki sauce, all with a delightful Latin twist.

Pork ribs – 18.50 ★

Slow-cooked in Basque cider, with a caramelized exterior and a juicy interior. House special dish.

Fishing of the Day – PVR

Fresh seasonal fish, just as the chef recommends.

Creamy rice with fresh seasonal mushrooms – 16.50

Creamy rice cooked with a mix of fresh seasonal mushrooms and finished off with delicate shavings of Idiazabal cheese.

Creamy octopus rice – 21.50

Creamy rice cooked with sautéed octopus and little dollops of aioli that bring out its flavor. It's both elegant and delicious!



Burgers Made with Our Special Touch

All made with 100% beef, served alongside potatoes.

Pork Burger – 15.20

Beef and pulled pork topped with BBQ, tomato, and our special house sauce.

Tropical – 15.50

Beef + Grilled Pineapple, crispy bacon, spicy jalapeños 🌶️, and our special homemade sauce.

The Blue One – 15.50

Beef topped with blue cheese sauce, crispy bacon, and fresh arugula.

Txerry King – 20.90

Double grilled beef patty, gooey cheddar, crispy pork rind powder, and our secret sauce.

For those who arrive with a royal appetite. 👑



Delightful Finale with Roots

Homemade treats with a personal touch

Tropical Adventure – 9.00 NEW

Light and fluffy mango mousse paired with the fruit of the day, gently flambéed in liqueur, sprinkled with fresh mint leaves, and served alongside a scoop of ice cream.

Chocolate lava cake – 8.00

Warm liquid chocolate heart. Total bliss.

Banana flames – 10.00

Rum-flamed banana served with banana cake, chocolate chips, and a scoop of ice cream.



i Reminders

Bread service: €0.70

Terrace/takeaway supplement: €0.30

• Feel free to ask about any allergies or intolerances!