



# 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 smooth black olive aioli and a sprinkle of fresh pico de gallo.

## Garlic prawns – 22.20 ★ NEW

Prawns cooked with garlic and a hint of chili pepper.

## Seafood Soup – 23.20 ★

Tasty fish soup with prawns, full of flavor and cozy vibes. A flavorful bite of the ocean with personality.

## Iberian Artichoke – 23.20 ★

Crispy artichoke, creamy potato puree, ham cream, and a delightful crispy finish.

## 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: tasty 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*

## **Mestizo orchard – 13.90**

*Lettuce, goat cheese, cherry tomatoes, sweet caramelized onions, and nuts.*

## **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 featuring 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 slice 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 like 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. So fancy and tasty!*



## 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<sup>NEW</sup>

*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.*



### Reminders

Bread service: €0.70

Terrace/takeaway fee: €0.30

\*Please ask about any allergies or intolerances.