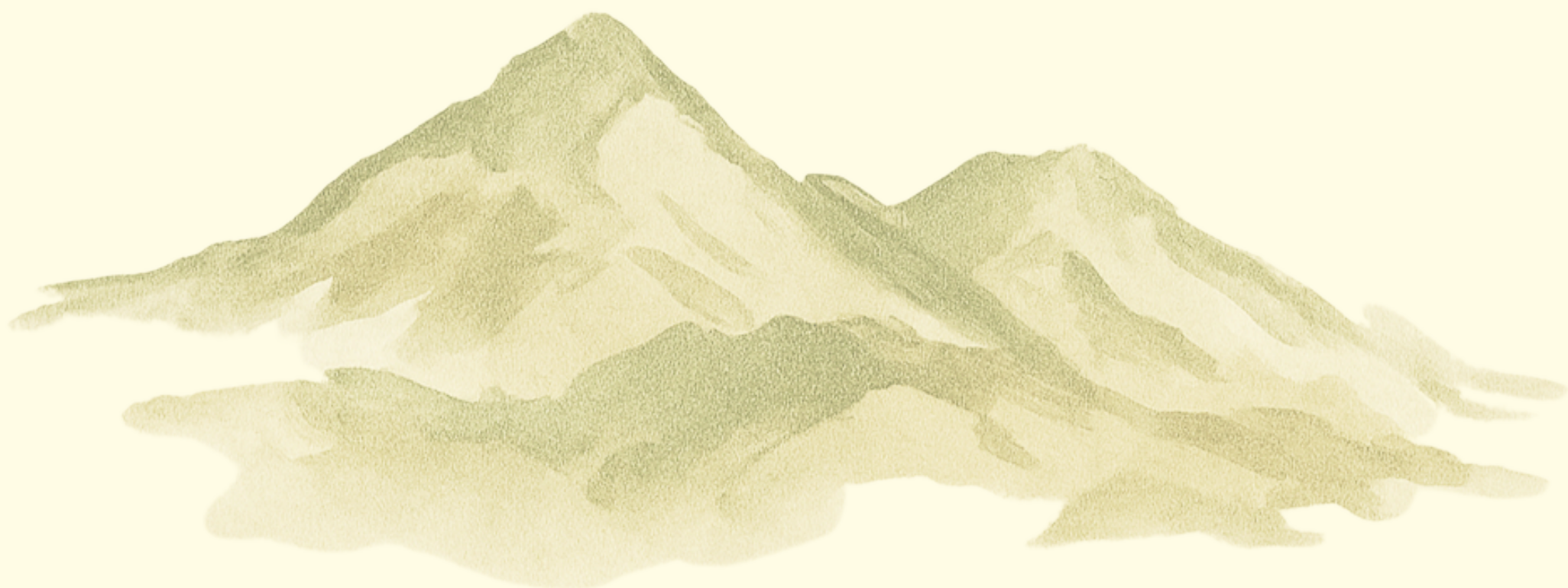




# RESTAURANT MENU

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**

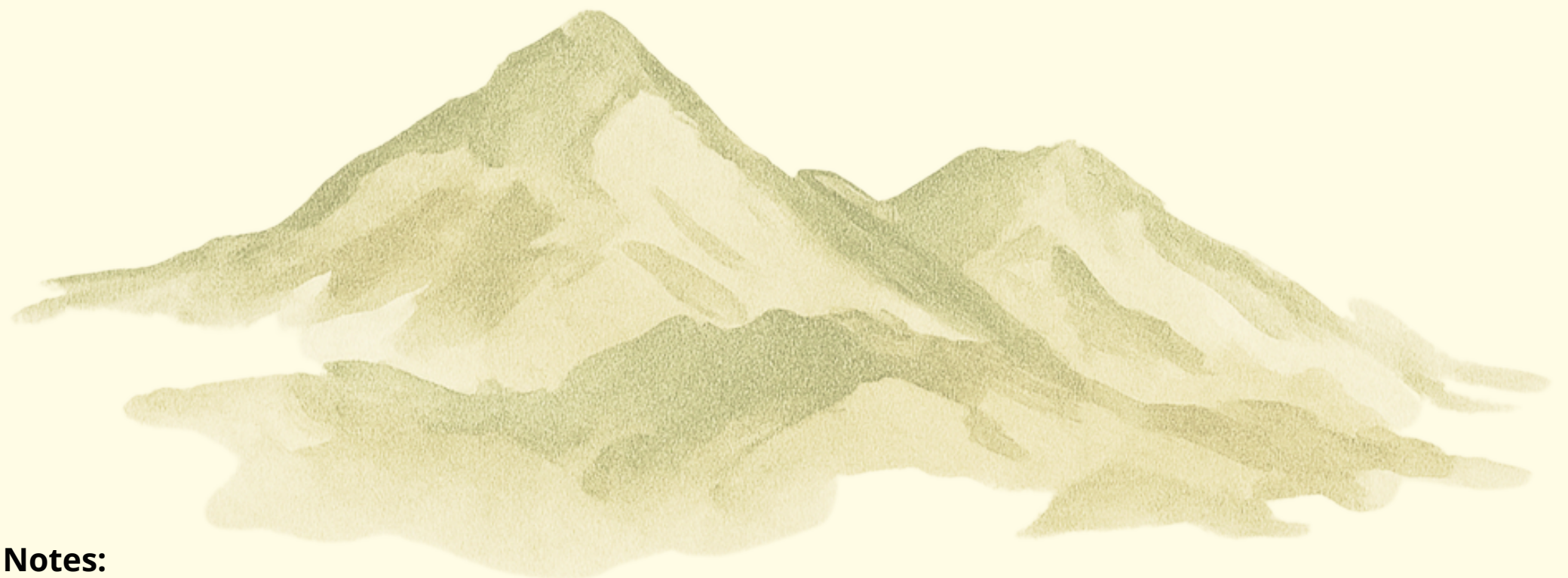
*Lettuce, goat cheese, cherry tomatoes, sweet caramelized onions, and nuts.*

## **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** NEW

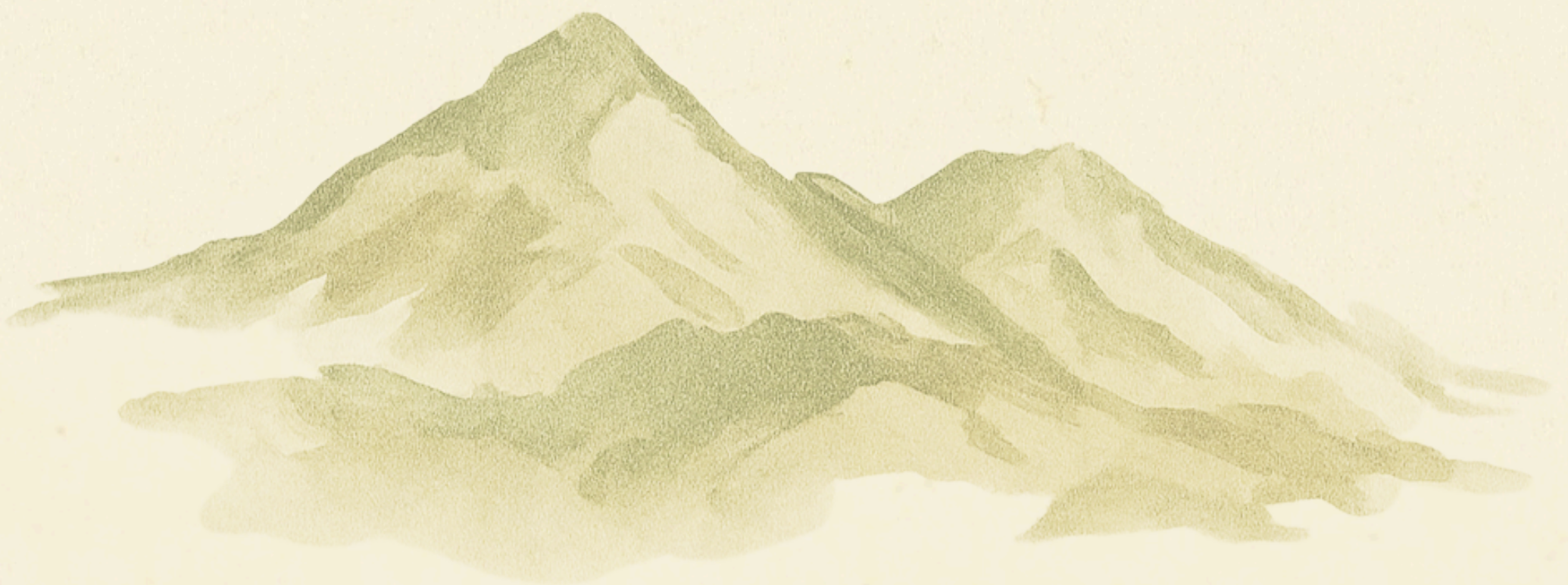
*Light and fluffy mango mousse paired with the fruit of the day, gently flambéed in liqueur, sprinkled with fresh mint leaves, and served alongside a scoop of ice cream.*

### **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.*



### **Reminders**

**Bread service: €0.70**

**Terrace/takeaway fee: €0.30**

**Please ask about any allergies or intolerances.**