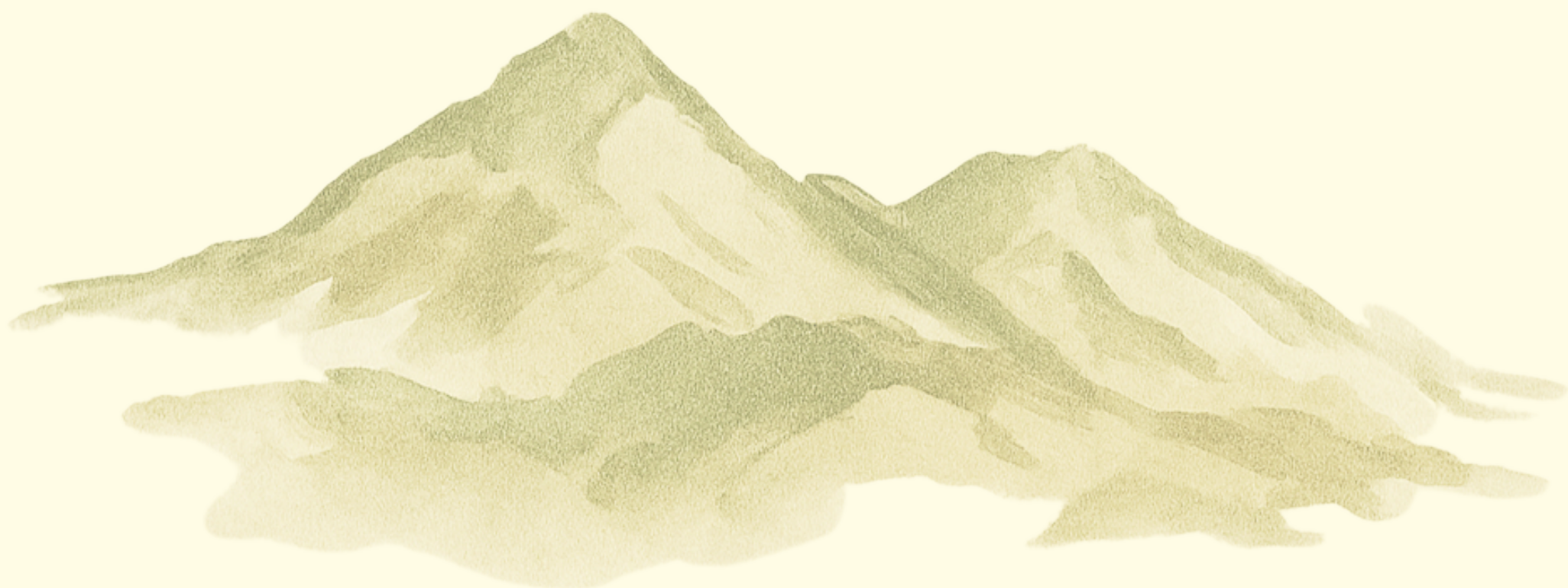




RESTAURANT MENU

Basque cooking with a Latin heart



Snacking with Heart

★ **Star dishes are the favorites around here. Each one has grown to be the very best just for you.**

Garlic prawns – 22.20 ★ NEW

Garlic sautéed prawns with a hint of chili.

Sautéed octopus with potatoes – 18.20 ★

Tender Caribbean-style sautéed octopus, paired with golden Basque potatoes on a cozy bed of eggplant hummus. It's a delightful mix of land and sea in every bite!

Casserole of sautéed mushrooms and wild asparagus – 14.80 NEW

Fresh mushrooms and wild asparagus cooked in wine, topped with delicate shavings of Idiazabal cheese.

Mussels Saint Michel with curry or white wine - £14.80

- *Mild curry made with coconut milk, ginger, and just a hint of spice.*
- *With white wine, garlic, onion, and fresh parsley.*

Potatoes with tasty sauces – 6.90

Crunchy on the outside, tender on the inside. Pick your favorite mix from our delicious homemade sauces.

Colombian meat empanada – \$2.70 ★

Colombia's beloved street food, featuring flavorful meat wrapped in crunchy corn dough.

House torrezno – 8.80

Crispy cured bacon, gently fried and paired with guacamole.

Cheese Tequeños – 9.20

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

Patacones made just for you – 9.50 ★

With fresh guacamole and crunchy torrezno, little tropical delights packed with flavor.

Tuna tartare served with flaky puff pastry – 19.00 NEW

Diced fresh tuna, sprinkled with zesty citrus and spices, paired with crunchy puff pastry. It's a light, classy, and refreshing dish.

Green, I really love you, green!

Crisp salads and meals made with fresh ingredients

Mixed garden – 13.90

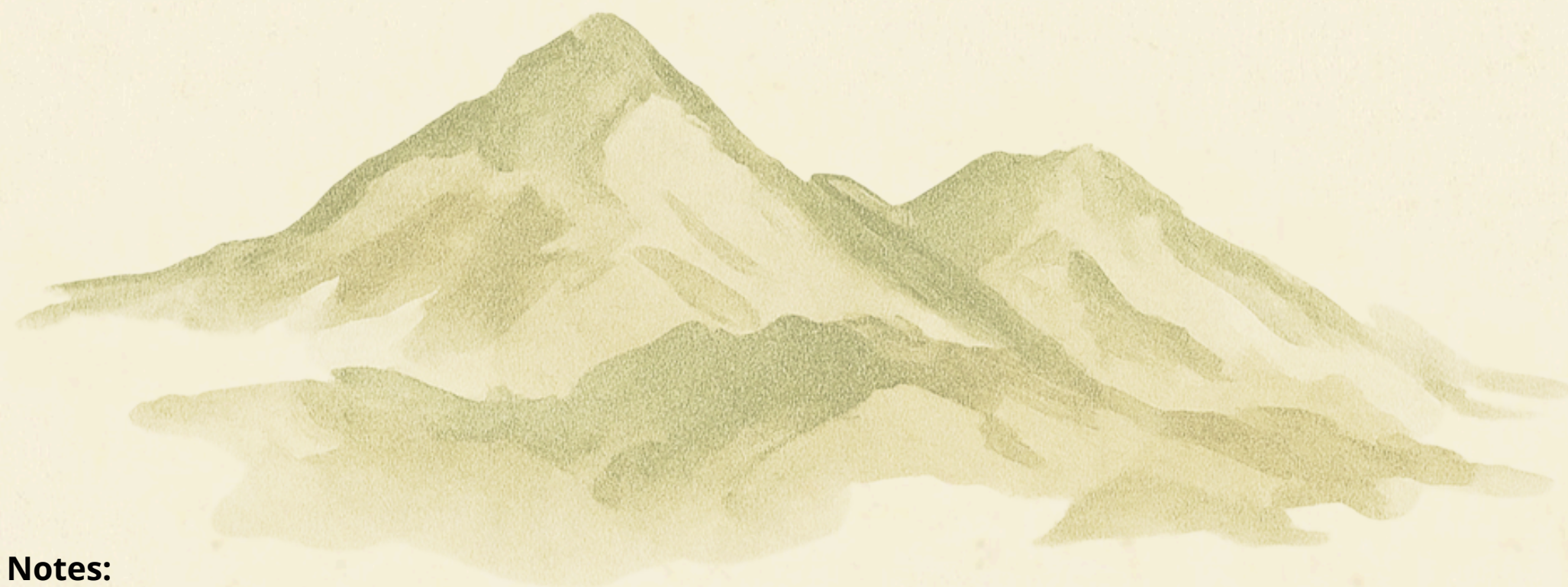
Lettuce, goat cheese, cherry tomatoes, sweet caramelized onions, and nuts.

Octopus salad – \$16.00

A fun mix of lettuce and arugula, juicy tomato, crunchy onion, diced octopus, and crispy quinoa that makes a delightful "crack!" sound!

Quinoa tropical – 13.90 ★

A healthy salad made 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 enjoy your food or drinks on the terrace, there will be a small extra charge of €0.30.

Dishes with a Story

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

400g ribeye – 23.00

A juicy piece of beef, paired with potatoes and classic chimichurri. Strong Basque spirit, fiery Latin flair.

Chicken and veggie teriyaki bowl – 14.50

Long rice tossed with sautéed veggies and chicken marinated in teriyaki sauce, all with a little Latin flair.

Pork ribs – \$16.50 ★

At a cool temperature in Basque cider, it's caramelized on the outside and juicy on the inside.

The special dish of the house.

Fishing of the Day – PVR

Fresh seasonal fish, just as the chef suggests.

Pork Ingot – \$17.50 ★

Pork ingot served with a tasty green apple and fennel puree, along with crispy purple potato chips. 🔥

Creamy rice with seasonal veggies – 16.50 ★ NEW

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



Burgers with Our Special Touch

All made with 100% beef, served with potatoes.

Pork Burger – 15.20

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

Tropical – 15.50

Grilled pineapple, crispy bacon, spicy jalapeños 🌶️, and a special homemade sauce.

The Blue One – 15.50

Blue cheese dressing, crunchy bacon, and fresh arugula.

Txerry King – 20.90

Double grilled beef, gooey cheddar, a sprinkle of pork rind, and our secret sauce.

For those who arrive with a royal appetite. 👑



Delightful Finale with Roots

Homemade treats with a personal touch

Tropical Adventure – 8.60 NEW

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

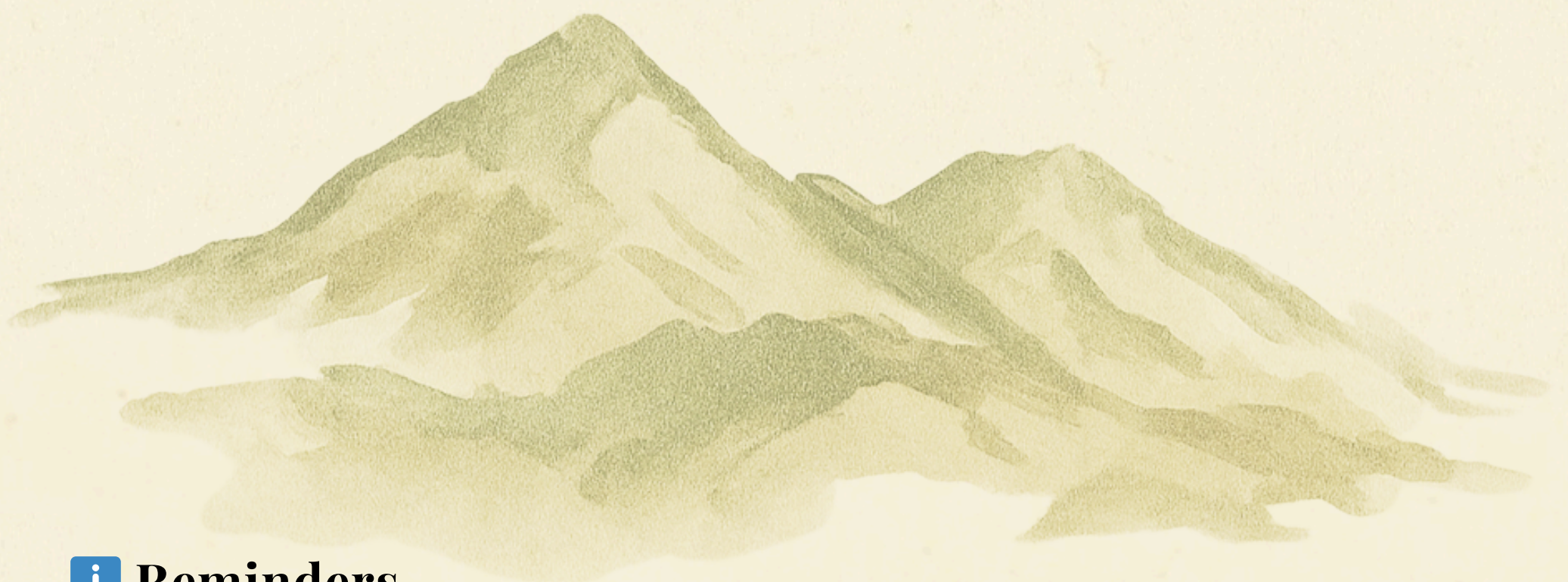
Chocolate lava cake – 8.00

A warm, gooey chocolate heart that melts in your mouth.

Total bliss!

Banano flambe – 10.00

Bananas flamed with rum, 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!