

RESTAURANT MENU

Basque cuisine with a Latin soul



Snacking with Soul

Starters to share and whet your appetite with character

Sauteed octopus with potatoes – €18.20 ★

Tender Caribbean-style sautéed octopus, served with golden Basque potatoes on a bed of eggplant hummus. A fusion of surf and turf in every bite.

Mussels Saint Michel with curry or white wine - €12.50 ★

Fresh mussels from the Bay of Saint Michel cooked to order in your choice of sauce

Potatoes with sauces – €6.90

Crispy on the outside, soft on the inside. Choose your favorite combination from our homemade sauces.

Colombian meat empanada – €2.70 ★

Colombia's street food favorite, with spiced meat and crispy corn dough.

House pork rinds - €8.80

Cured and slow-fried bacon for that irresistible crunch. A tribute to authentic flavor.

Cheese Tequeños - €9.20

Venezuelan delicacies: white cheese sticks wrapped in dough and fried, served with guava sauce.

Patacones our way – €9.50 ★

With fresh guacamole and crispy torrezno, small tropical thrones loaded with flavor.

Mini arepas 7 and 9.20 €

Crispy on the outside and soft on the inside, filled with pork cheek cooked at a low temperature in its own juice and spices, shredded and juicy.

Xtilites 10 units - €12.00

Tender chicken wings, slow-cooked and glazed with a sweet and spicy blend of red chili, brown sugar, and a hint of citrus.

Fried fish assorted – €12.00 ★

A variety of crispy, golden fried fish, served on a smooth bed of tartar sauce and topped with fresh arugula.

Green, I love you green

Fresh salads and dishes with live ingredients

Mixed garden – €13.90

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

Octopus salad – €16.00

A remix of lettuce and arugula, tomato, onion, diced octopus, and crispy quinoa that goes "crack!"

Quinoa tropical – 13,90 € ★

Nutritious salad with quinoa, spinach, orange, cherry tomato, onion, and a light dressing that connects you with nature.



Notes:

- Bread service costs €0.70.
- If you choose to take away or consume products on the terrace, a €0.30 surcharge will apply.

Dishes with History

Basque roots, Latin flavors and emotion in every dish

400g entrecote - €23.00

A rich cut of beef, served with potatoes and traditional chimichurri. Basque firmness, Latin fire.

Chicken and vegetable teriyaki bowl - €14.50

Long rice with sauteed vegetables and chicken marinated in teriyaki sauce with our Latin touch.

Pork ribs - €16.50 ★

At low temperature in Basque cider, caramelized on the outside and juicy on the inside.

The house's signature dish.

Fishing of the Day - PVR

Fresh seasonal fish, according to the chef's proposal.

Burgers with Our Own Seal

All with 100% beef, accompanied by potatoes

The Melosa - €12.90

Goat cheese, caramelized onion and balsamic reduction

Peasant - €14.40

Roasted peppers, bacon, crispy onions, Dutch cheese, and homemade sauce.

Pork Burger - 15,20 €

Beef + shredded pork with BBQ, tomato and house sauce.

Tropical - €15.50

Grilled pineapple, bacon, jalapeños 🤳 and secret homemade sauce.

The Blue One -

Blacescheese sauce, crispy bacon and fresh arugula.

Txerry King – 20,90 €

Double grilled beef, melted cheddar, pork rind dusting, and our special sauce.

For those who come hungry for kings. 👑



Homemade desserts with identity

Cheesecake with red fruits - €8.00

Creamy and baked, with a natural red berry coulis. The classic reinvented.

Mango mousse - €6.00

Light, fresh, tropical. A dessert of sun and flavor.

Yogurt with red berries - €5.00

Soft and healthy alternative, with natural contrast.

Chocolate fondant - €8.00

A liquid chocolate heart served warm. Pure pleasure.

Banano flambe - €10.00

Rum-flambéed banana with banana cake, chocolate chips, and ice cream.

Chocolate brownie with ice cream - €8.00

Warm dark chocolate sponge cake with a melting heart, accompanied by a scoop of ice cream. An irresistible classic for a sweet finish.



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Bread service: €0.70 Terrace/takeaway supplement: €0.30 Ask about • allergies and intolerances.