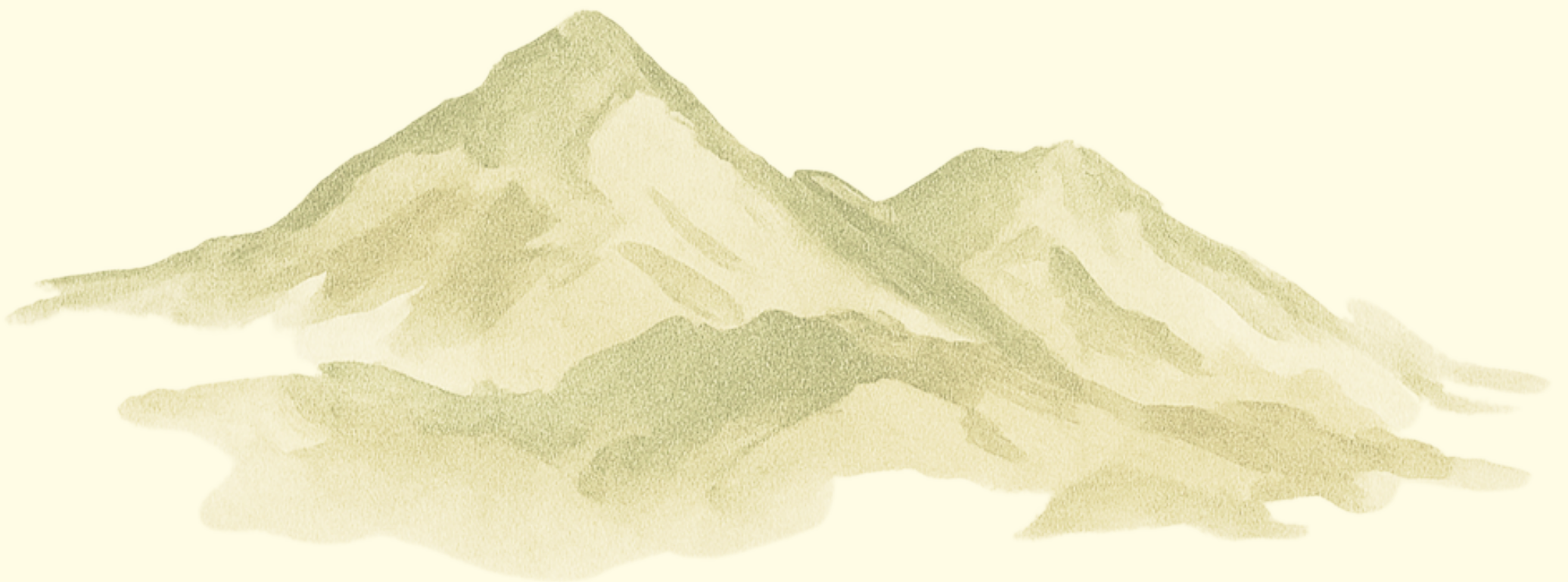




RESTAURANT MENU

Basque-rooted cuisine with a Latin
soul



Pikoteo with Soul

For sharing, discovering and whetting the appetite.

★ House favourites

Patacones, our way · 11,50 € ★

Crispy patacones (fried green plantain), with fresh guacamole and torrezno (crispy pork belly).

Colombian meat empanadas · 3 pieces · 8,50 €

A Colombian street-food favourite, with spiced meat in a crispy corn casing.

Cheese tequeños · 6 pieces · 10,50 €

White cheese sticks wrapped in crispy pastry, served with sauce.

San Michel mussels in white wine · 15,80 €

Garlic prawns · 24,20 € ★

Prawns sautéed with garlic and a touch of chilli.

Truffled cecina · 15,80 €

Cecina (air-dried beef) with truffle oil and grated Idiazabal cheese.

Bellota ham platter · 22,90 €

Served with tumaca.

Green, how I love you green

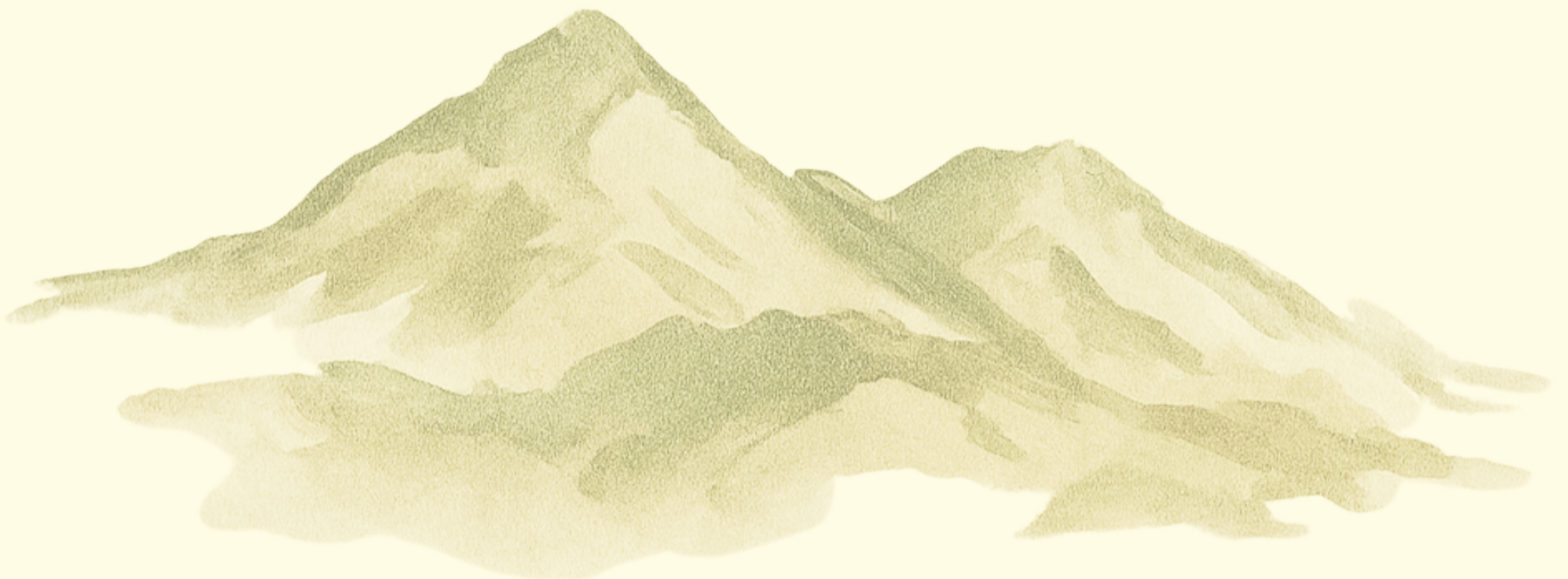
Fresh salads and dishes with vibrant ingredients.

Octopus salad • 17,50 €

Octopus, avocado, rocket, spinach and crispy quinoa, with our house vinaigrette.

Tropical quinoa • 15,00 € ★

Quinoa, spinach, orange, cherry tomatoes and onion, with a light dressing.



Dishes with a Story

Basque roots, Latin flavours and emotion in every dish.

Pork ribs · 22,50 € ★

Slow-cooked in Basque cider, caramelised on the outside and juicy within.

400 g rib-eye steak · 28,00 €

Cut of beef served with potatoes and house chimichurri.

Creamy octopus rice · 23,50 €

Creamy rice with sautéed octopus and dots of aioli.

Catch of the day · Market price

Fresh seasonal fish selected by the chef.

Creamy seasonal mushroom rice · 18,00 €

Creamy rice with seasonal mushrooms and shavings of Idiazabal cheese.

Chicken and vegetable teriyaki bowl · 18,50 €

Long-grain rice, sautéed vegetables and chicken marinated in teriyaki sauce, finished with our Latin touch.

A Sweet Finale with Roots

Homemade desserts with character.

Flambéed banana · 10,00 €

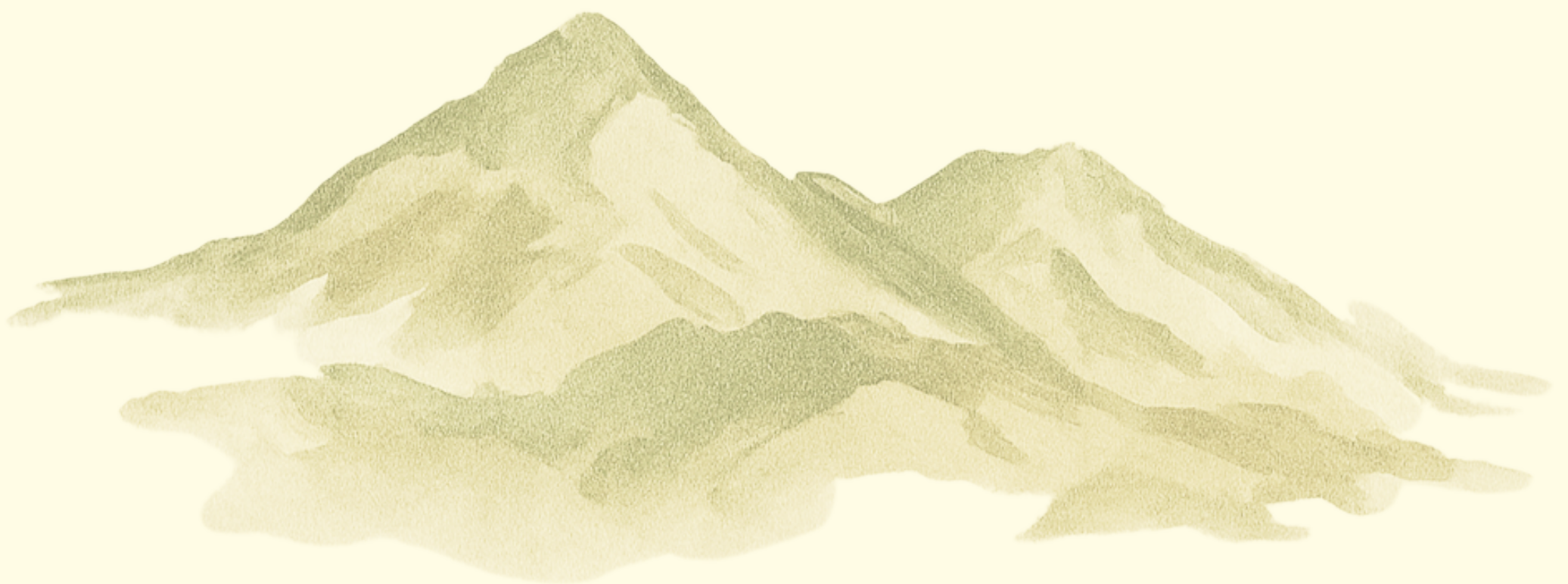
Banana flambéed with Venezuelan rum, banana cake with chocolate chips and ice cream.

Tropical Encounter · 9,00 €

Mango mousse with physalis sautéed in sesame oil, fresh mint and ice cream.

Chocolate coulant · 8,50 €

Chocolate coulant with a molten centre, served warm.



Notes

Bread service: 1,50 €

Terrace or takeaway supplement: 0,50 €

Please ask our team about allergies and intolerances.