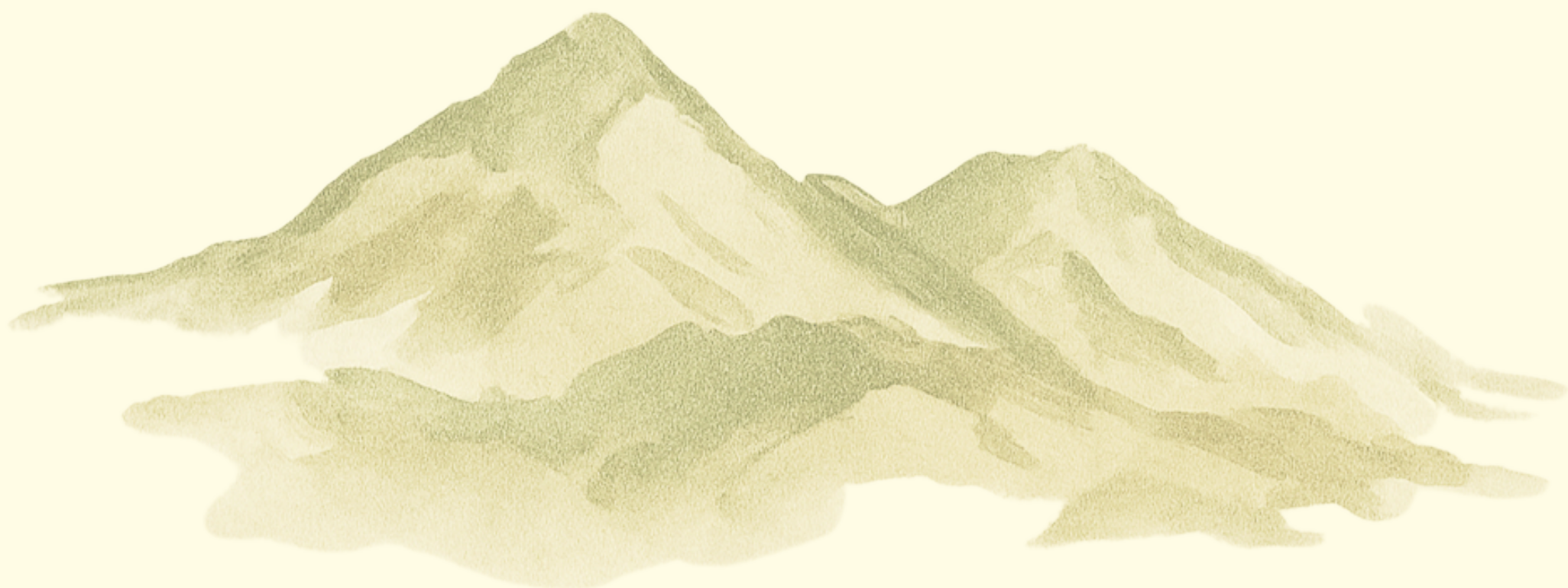




RESTAURANT MENU

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.**

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 surf and turf in every bite!

Mussels Saint Michel with curry or white wine – €14.10 ★ NEW

Fresh mussels from the Bay of Saint Michel, prepared just for you with your favorite sauce.

Potatoes with dips – €6.90

Crunchy on the outside, fluffy 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 pork rinds – €8.80

Crispy, slow-fried bacon that gives you that amazing crunch. A nod to real flavor.

Cheese Tequeños – €9.20

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

Patacones made our way – €9.50 ★

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

Mini arepas 7 and.– 9.20 € ★

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.

Xtilites 10 pieces – €12.00

Juicy chicken wings, cooked slowly and coated in a deliciously sweet and spicy mix of red chili, brown sugar, and a splash of citrus.

Fried seafood – €12.00 ★

A mix of crunchy, golden fried seafood laid on a creamy layer of tartar sauce and garnished with fresh arugula.

Casserole with sautéed mushrooms and wild asparagus – €13.80 NEW

Yummy fresh mushrooms and wild asparagus cooked up with garlic and olive oil.

Green, oh how I adore you, green!

Crisp salads and meals made with fresh ingredients

Mixed garden – €13.90

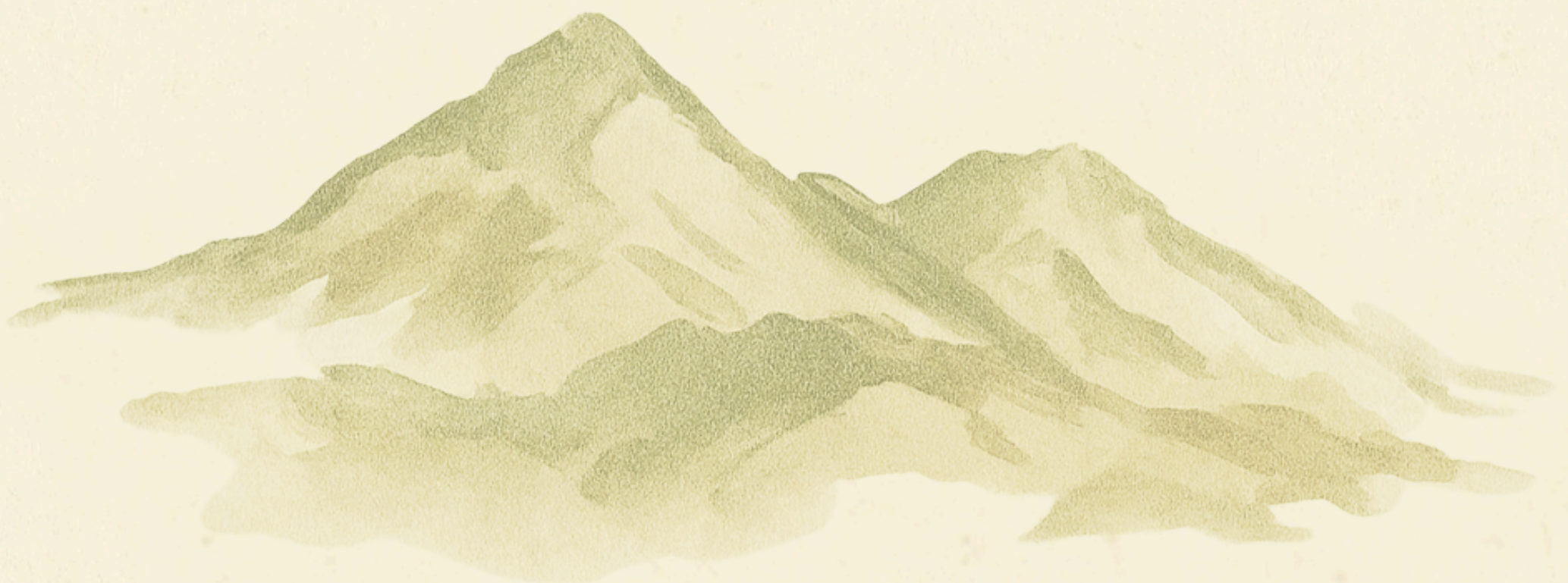
Lettuce, creamy goat cheese, sweet cherry tomatoes, tasty caramelized onions, and crunchy nuts.

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 featuring quinoa, spinach, orange, cherry tomatoes, onion, and a light dressing that brings you closer to nature.



Notes:

- The cost for bread service is €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 origins, 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 flavor, with a touch of Latin spice.

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 chilly temperature in Basque cider, it's caramelized on the outside and oh-so-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★NEW

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



Burgers with Our Special Touch

All made with 100% beef, served with potatoes.

The Melosa – €12.90

Goat cheese, sweet caramelized onions, and a drizzle of balsamic reduction

Peasant – €14.40

Roasted pepper, crispy bacon, crunchy onion, Dutch cheese.

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

Cheesecake topped with red fruits – €8.00

Creamy and baked, topped with a delightful natural red berry coulis. The classic reimagined.

Mango mousse – €6.00

Bright, refreshing, and tropical. A sweet treat filled with sunshine and taste.

Chocolate fondant – €8.00

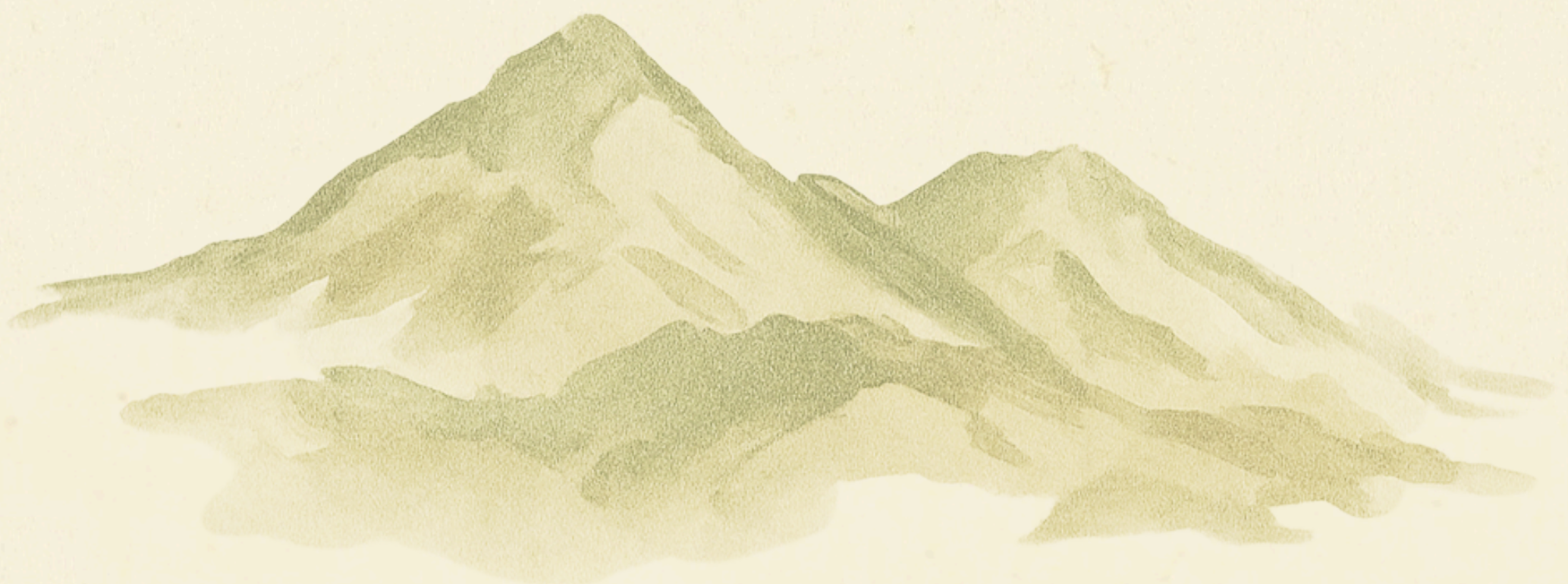
*A warm, gooey chocolate heart that melts in your mouth.
Total bliss!*

Banana flambe – €10.00 NEW

Bananas flamed with rum, served with banana cake, chocolate chips, and a scoop of ice cream.

Chocolate brownie topped with ice cream – €8.00

Warm, rich chocolate sponge cake with a gooey center, served with a scoop of ice cream. It's a classic treat that's hard to resist for a sweet ending!



Reminders

Bread service: €0.70

- **Terrace/takeaway supplement: €0.30**
- **Feel free to ask about any allergies or intolerances!**