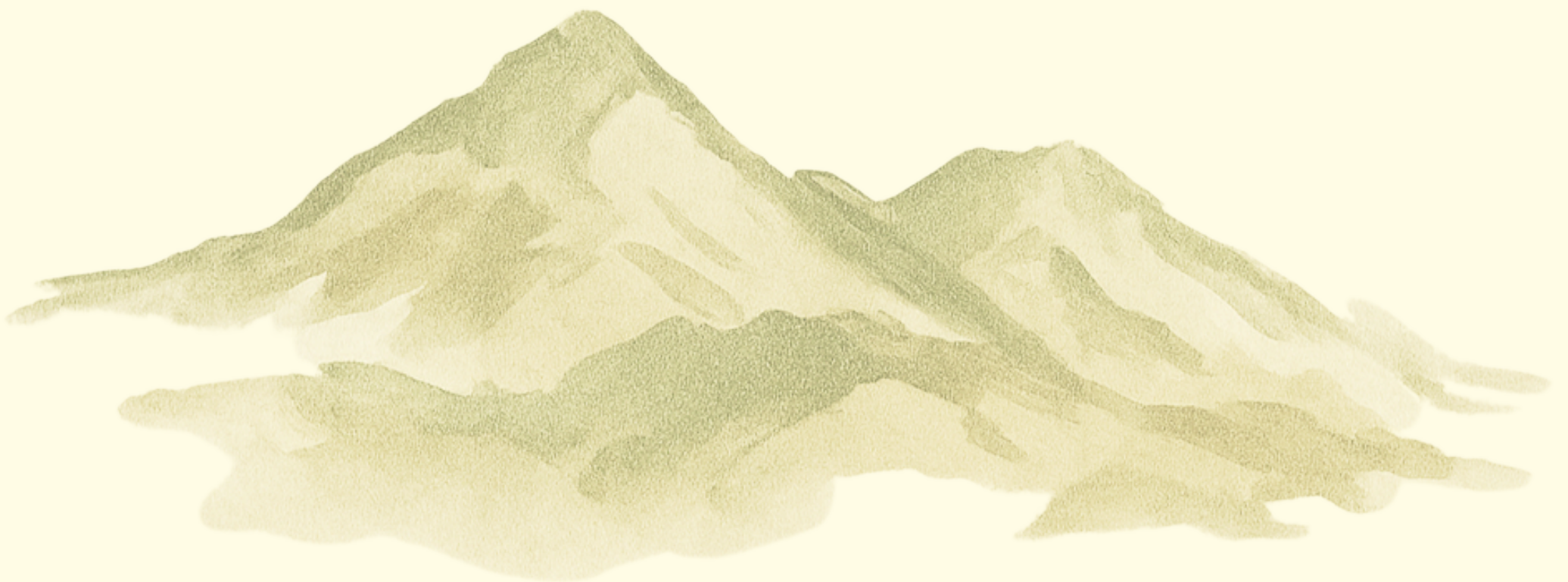




RESTAURANT MENU

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 – 25.50

Grilled octopus leg served on a bed of creamy corn polenta, accompanied by a gentle black olive aioli and fresh pico de gallo.

Garlic prawns – 24.20 NEW

Prawns cooked with garlic and a hint of chili pepper.

Samaria portion x3 – 10.50 (Pintxo second place of Irun)

Mashed potato croquette stuffed with meat, served with spicy mayonnaise and fresh pico de gallo.

Colombian meat pie x3 – 8.57

The most popular street food in Colombia, featuring flavorful meat and crunchy corn dough.

Cheese tequeños (6 pieces) – 10.50

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

Our method for creating plantain chips – 10.50

With zesty guacamole and crunchy pork rinds, tiny tropical delights overflowing with taste.

Mini arepas 7 for just 10.00 €!

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!

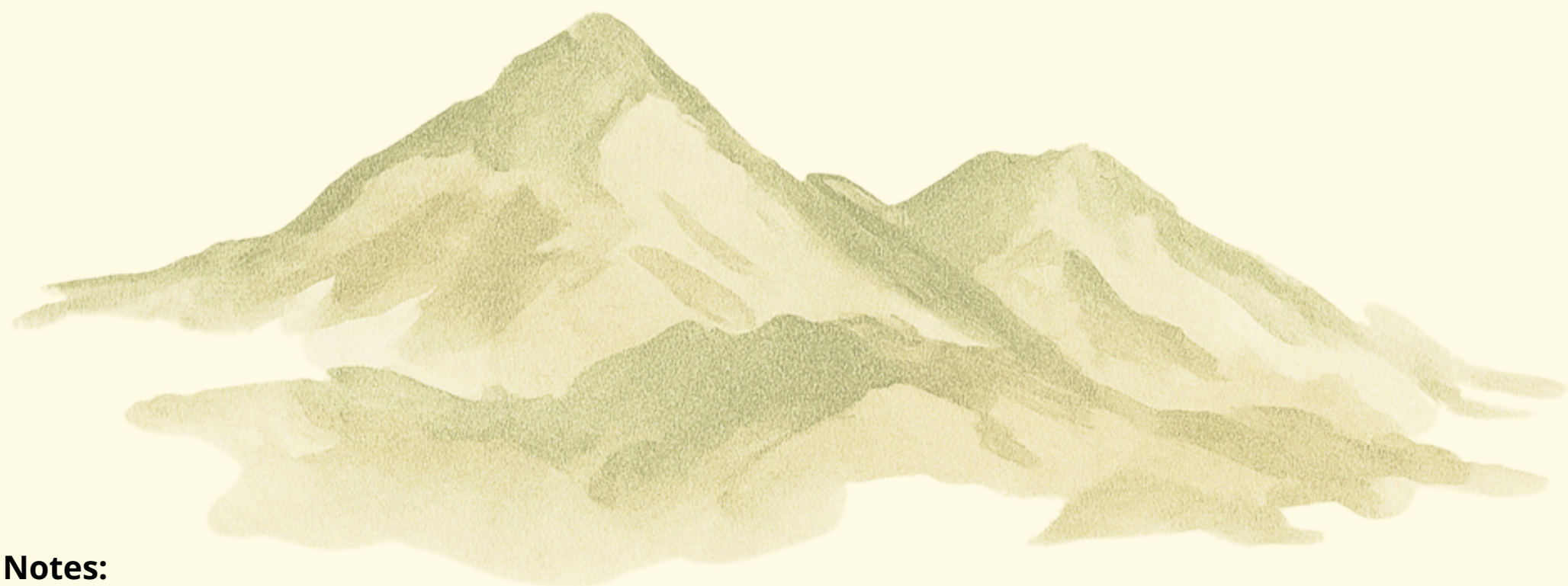
Crisp salads and meals made with fresh ingredients

Octopus salad – 17.50

A fun mix of lettuce and arugula, juicy tomato, onion, chopped octopus, and crunchy quinoa that goes crack! crack!

Quinoa tropical – 15.00

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 – 28.00

A big piece of beef, served with potatoes and chimichurri in the classic way. Basque strength, Latin passion.

Chicken and veggie teriyaki bowl – 18.50

Long grain rice tossed with sautéed veggies and chicken marinated in teriyaki sauce, all with a delightful Latin twist.

Pork ribs – 21.00

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 as the chef recommends.

Creamy rice with fresh seasonal mushrooms – 18.00

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

Creamy octopus rice – \$23.50

Creamy rice cooked with sautéed octopus and little dollops of aioli that bring out its flavor. It's both elegant and delicious!

Delightful Finale with Roots

Homemade treats with a personal touch

Tropical Adventure – 9.00 NEW

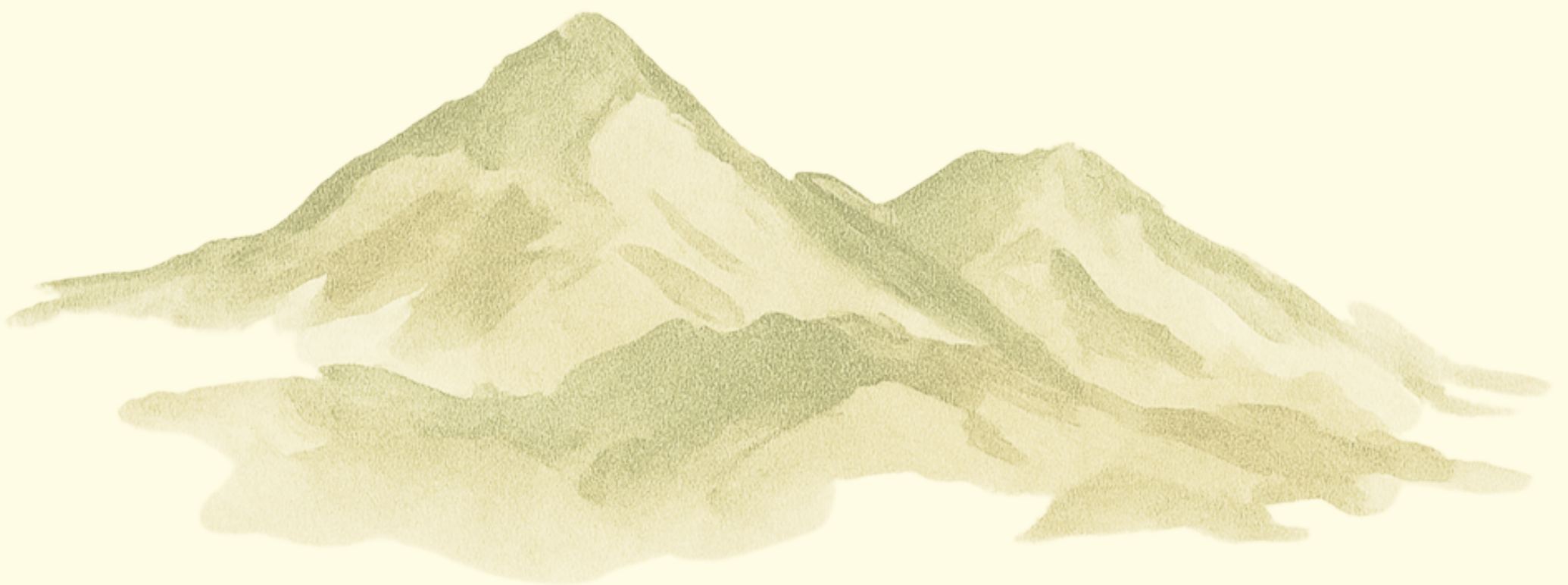
Light and fluffy mango mousse paired with the fruit of the day, gently flambéed in liqueur, infused with fresh mint leaves, and served alongside a scoop of ice cream.

Chocolate lava cake – 8.50

Warm liquid chocolate heart. A delight to savor!

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 supplement: €0.30

• Feel free to ask about any allergies or intolerances!