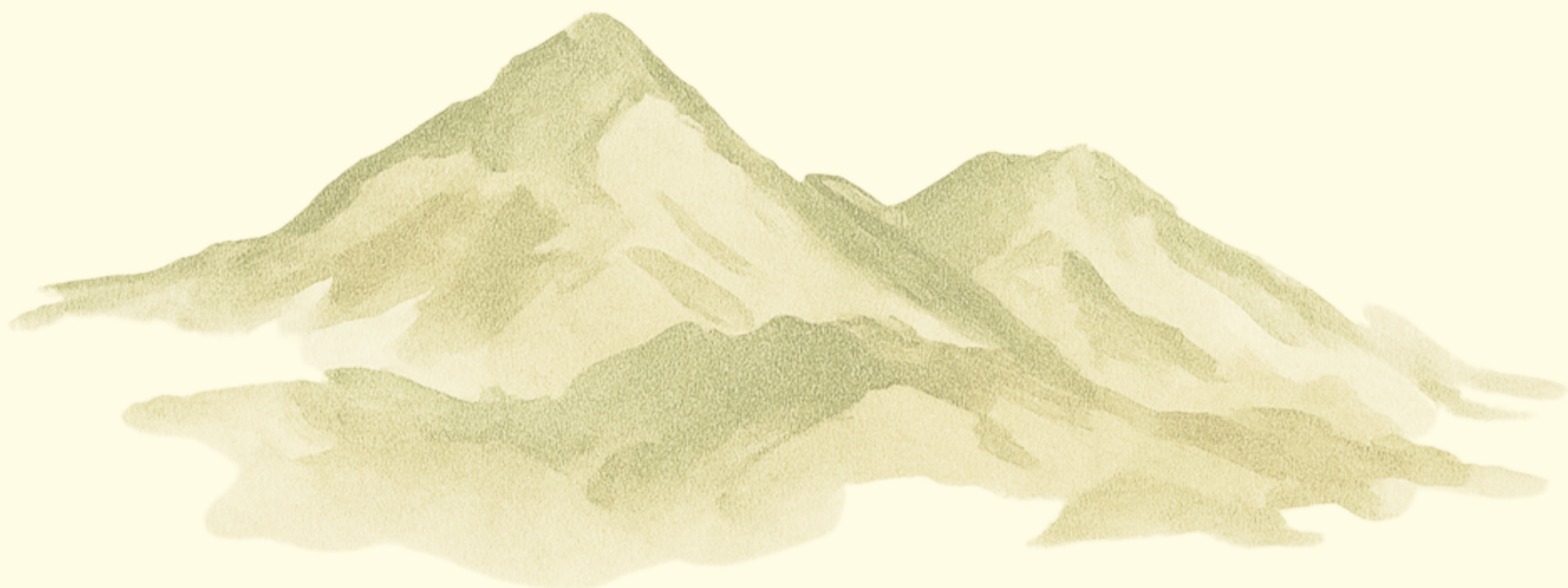




RESTAURANT MENU

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.

Garlic prawns – 22.20 ★ NEW

Shrimp cooked with garlic and a hint of chili pepper.

Sautéed octopus served with potatoes – 18.20 ★

Tender octopus cooked Caribbean-style, served alongside golden Basque potatoes on a cozy bed of eggplant hummus. A delightful mix of sea and land in every bite.

Casserole with sautéed mushrooms and asparagus – 14.80 NEW

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

Saint Michel mussels with curry or white wine - 15.80

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

Colombian meat empanada – \$2.70 ★

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

Cheese tequeños – 9.20

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

Our method for creating plantain chips – 9.50 ★

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

Mini arepas 7 and – €8.80

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 and oh-so-juicy.

Green, oh how I adore you, green!

*Crisp salads and meals made with fresh
ingredients*

Mestizo orchard – 13.90

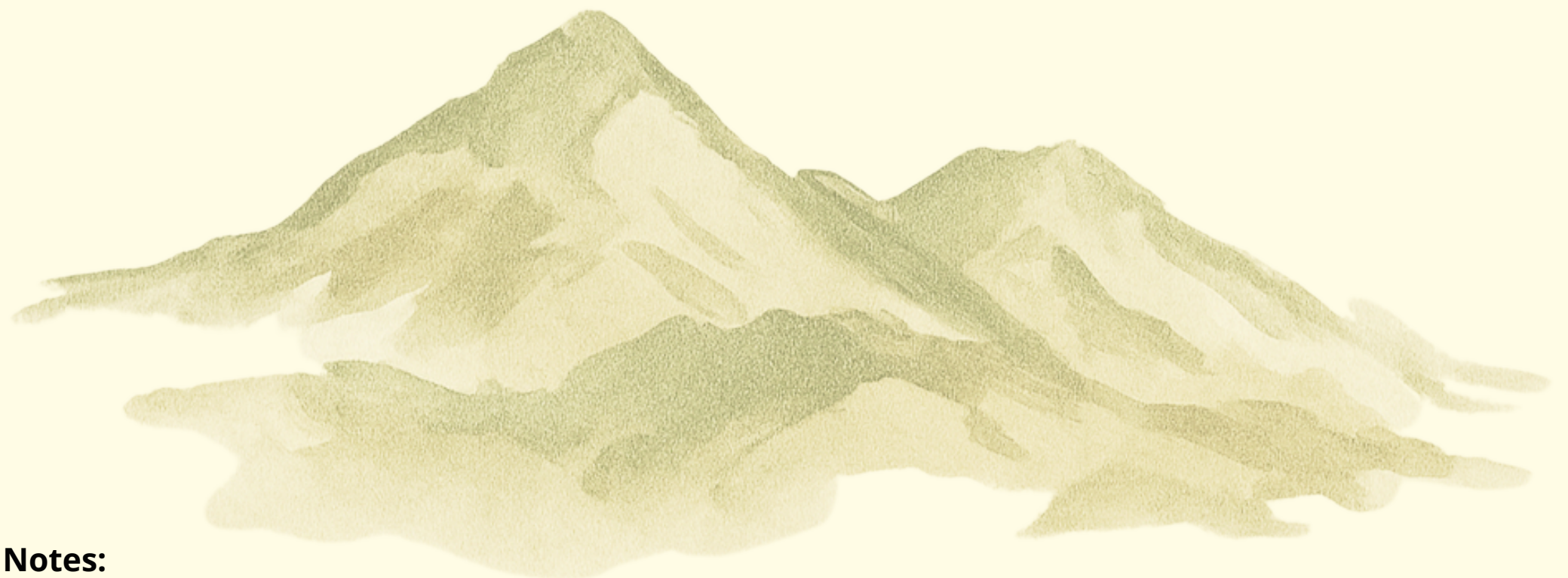
Lettuce, goat cheese, cherry tomatoes, sweet caramelized onions, and nuts.

Octopus salad – \$16.00

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

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 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 – 25.00

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

Chicken and veggie teriyaki bowl – 17.50

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

Pork ribs – 18.50 ★

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 – 16.50

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

Creamy octopus rice – 21.50

A deliciously creamy rice dish featuring sautéed octopus, topped with little dots of aioli that really bring out the flavor. It's both fancy and super tasty!



Burgers Made with Our Special Touch

All made with 100% beef, served alongside potatoes.

Pork Burger – 15.20

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

Tropical – 15.50

Beef + Grilled Pineapple, crispy bacon, spicy jalapeños 🌶️, and our special homemade sauce.

The Blue One – 15.50

Blue cheese dressing, crunchy bacon, and fresh arugula.

Txerry King – 20.90

Double grilled beef patty, gooey cheddar, crispy pork rind powder, and our secret sauce.

For those who arrive with a royal appetite. 👑



Delightful Finale with Roots

Homemade treats with a personal touch

Tropical Adventure – 9.00 NEW

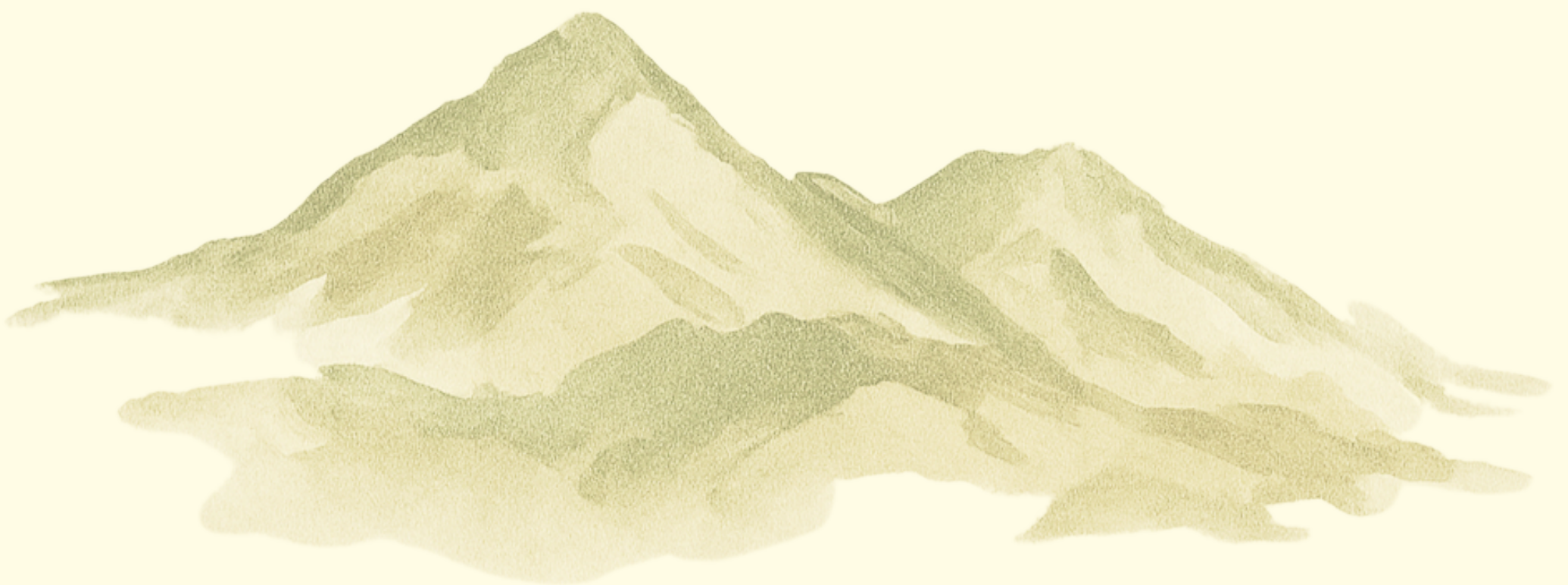
Light and fluffy mango mousse paired with the fruit of the day, gently flambéed in liqueur, infused with fresh mint leaves, and served alongside a scoop of ice cream.

Chocolate lava cake – 8.00

Warm liquid chocolate heart. Total bliss.

Banana flames – 10.00

Rum-flamed banana 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!