

RESTAURANT MENU

Basque cooking with a Latin heart



Snacking with Heart

Starters to enjoy together and spark your appetite with personality

Sautéed octopus with potatoes – €17.50

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 - €12.50

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

Potatoes with yummy sauces - €6.90

Crunchy on the outside, tender on the inside. Pick your favorite mix from our delicious homemade sauces.

Colombian meat empanada – €2.50

Colombia's street food features deliciously spiced meat wrapped in crispy corn dough.

House pork rinds – €7.50

Crispy, slowly cooked bacon that gives you that amazing crunch. A nod to real flavor.

Cheese tequeños - €8.20

Venezuelan treats: crispy white cheese sticks wrapped in dough and fried, served with a sweet guava sauce.

Patacones made just for you – €9.00

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

Mini arepas 7 and 8.80 €

Crispy on the outside and tender on the inside, these treats are packed with pork cheek that's been slow-cooked in its own juices and spices, making it wonderfully shredded and juicy.

Xtilites 10 pieces – €12.00

Tender chicken wings, cooked slowly and coated with a deliciously sweet and spicy mix of red chili, brown sugar, and a touch of citrus.

- Bread service is €0.50. If you decide to take it away or enjoy it outside, there will be a €0.20 extra
- charge.

Green, I really love you, green!

Crisp salads and meals made with fresh ingredients

Mixed garden – €13.90

A mix of lettuce, creamy goat cheese, juicy cherry tomatoes, sweet caramelized onions, and crunchy nuts. It's sweet, crunchy, soft, and fresh!

Quinoa tropical - 13.90 €

A healthy salad made with quinoa, spinach, orange, cherry tomatoes, onion, and a light dressing that brings you closer to nature.

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!



- Bread service is priced at 0.50. If you want to take it away or enjoy it on the
- terrace, there's an extra charge of 0.20€.

Dishes with a

Stor With Basque heritage, Latin tastes, and a sprinkle of emotion in every meal.

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.

400g ribeye - €23.00

A juicy piece of beef, paired with potatoes and classic chimichurri. Strong Basque spirit, fiery Latin flair.

Pork ribs - €16.50

Tender pork ribs slowly cooked in Basque cider, juicy on the inside and caramelized on the outside. A delightful blend that brings together Asturian-Basque tradition with the cozy touch of our home. Flavors that wrap around you.

Fishing for d - PVR

Fresh seasonal fish, chosen for the best catch of the day. Prepared just the way the chef likes it to bring out its natural taste, and served with a delightful side dish of the day. Feel free to ask our team about what's available!

- Bread service is €0.50. If you decide to take it away or enjoy it outside, there will be a €0.20 extra
- charge.

Hamburgers with their special stamp

All made with 100% beef, served with potatoes.

Pork Burger – €15.20

A delicious blend of BBQ-shredded beef and pork, piled high on soft bread and drizzled with our special house sauce.

The Melosa - €12.90

Goat cheese, sweet caramelized onion, and a hint of balsamic drizzle. Light but full of flavor.

Peasant - €14.40

Roasted peppers, crispy bacon, crunchy leeks, Dutch cheese, and a tasty homemade sauce on crystal bread. It's both rustic and elegant!

Tropical - €15.50

A burger topped with grilled pineapple, crunchy bacon, gently spicy jalapeños, and our special homemade sauce. It's the ideal mix of sweet, smoky, and spicy flavors!

The Blue One -

Lyuzger with personality: smooth blue cheese sauce, crunchy bacon, juicy grilled meat, and a sprinkle of freshness with vibrant arugula. It's a delightful mix of boldness, freshness, and rich taste.

- Bread service is €0.50. If you decide to take it away or enjoy it outside, there will be a €0.20 extra
- charge.

Sweet 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.

Yogurt topped with red berries – €5.00

A gentle and nourishing option, featuring a natural mix.

Chocolate lava cake - €8.00

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

Banana cake served with a scoop of vanilla ice cream – €8.00

Delicious homemade cake filled with chocolate chips and topped with ice cream, inspired by Colombia.

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 delightful classic for a sweet ending.



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- · charge.