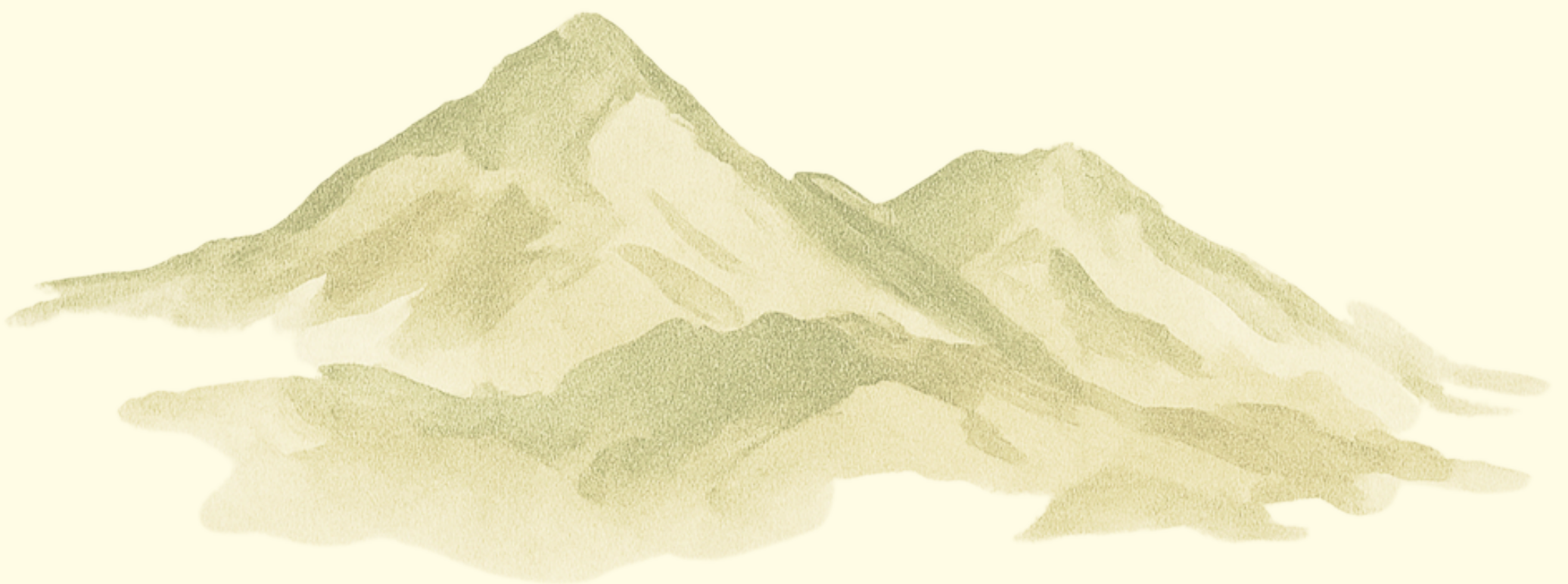




# RESTAURANT MENU

Basque cuisine with a Latin soul



# Heartfelt Snacks

★ Starred dishes are our favorites! Each one has been thoughtfully created to be the absolute best just for you.

## Garlic prawns – 24.20 ★

*Garlic prawns sautéed with a touch of chili pepper.*

## Samaria 3 Unit. – 10.50 🏆 (Pink second place in Irun)

*Potato puree croquette filled with meat, accompanied by chili mayonnaise and fresh pico de gallo.*

## Colombian meat empanadas, 3 pieces – 8.5 out of 10 stars

*The most loved street food in Colombia, showcasing tasty meat and crispy corn dough.*

## Cheese Tequeños (6 pieces) – \$10.50

*Venezuelan goodies: delicious sticks of white cheese wrapped in dough and fried, served with a special sauce just for you.*

## Our way of making plantain chips – 10.50 ★

*With flavorful guacamole and crispy pork rinds, little tropical treats bursting with deliciousness.*

## San Michel mussels in white wine – 15.80 ★

# **Green, oh how I love you, green!**

*Crunchy salads and dishes prepared with fresh ingredients*

## **Octopus salad – 17.50**

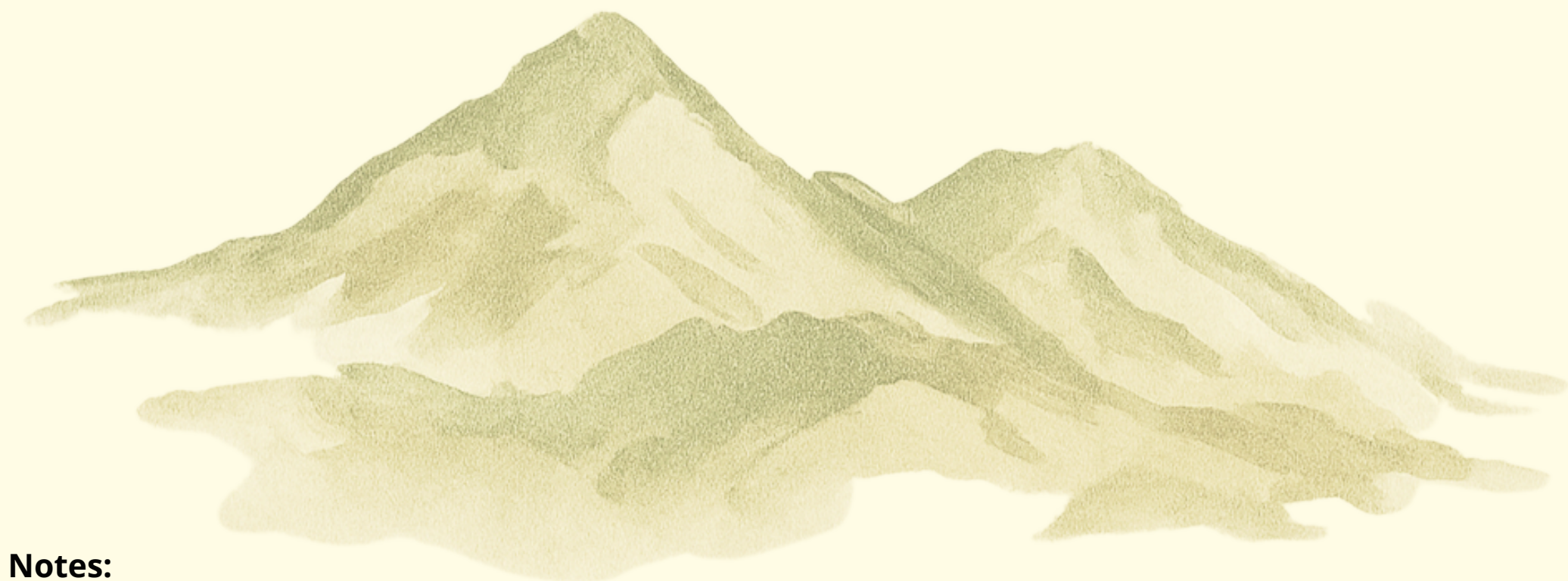
*A salad featuring diced octopus, smooth avocado, zesty arugula, crisp spinach, and crunchy quinoa, all topped with a delicious house vinaigrette.*

## **Quinoa tropical – 15.00 ★**

*A delicious salad made with quinoa, spinach, orange, cherry tomatoes, onion, and a light dressing that connects you to nature.*

## **Irun Tropico – 17.50**

*Smoked cod salad comes with lamb's lettuce, regular lettuce, creamy avocado, juicy grapefruit pieces, crunchy pecan nuts, and a tasty passion fruit dressing.*



### **Notes:**

**The bread service costs \$1.50.**

**If you choose to take the products with you or enjoy them on the terrace, there will be an additional charge of €0.50.**

## **Dishes with a Tale**

*With Basque roots, Latin flavors, and a dash of love in every dish.*

### **400g ribeye – \$28.00**

*A hearty chunk of beef, served with potatoes and chimichurri just like they do it traditionally. Basque strength, Latin flair.*

### **Chicken and vegetable teriyaki bowl – 18.50**

*Long grain rice mixed with sautéed vegetables and chicken marinated in teriyaki sauce, all with a fun Latin twist.*

### **Pork ribs – 21.00 ★**

*Slow-cooked in Basque cider, featuring a sweet, caramelized outside and a tender, juicy inside.*

### **Fishing of the Day – PVR**

*Fresh seasonal fish, just as the chef suggests.*

### **Creamy rice topped with fresh seasonal mushrooms – 18.00**

*Creamy rice cooked with a blend of fresh seasonal mushrooms and topped with delicate shavings of Idiazabal cheese.*

### **Creamy octopus rice – 23.50**

*Creamy rice cooked with sautéed octopus and little dollops of aioli that enhance its flavor. It's both fancy and super tasty!*



## Sweet Ending with Roots

*Homemade goodies made with love*

### **Tropical Adventure – 9.00** 🌴 ✨

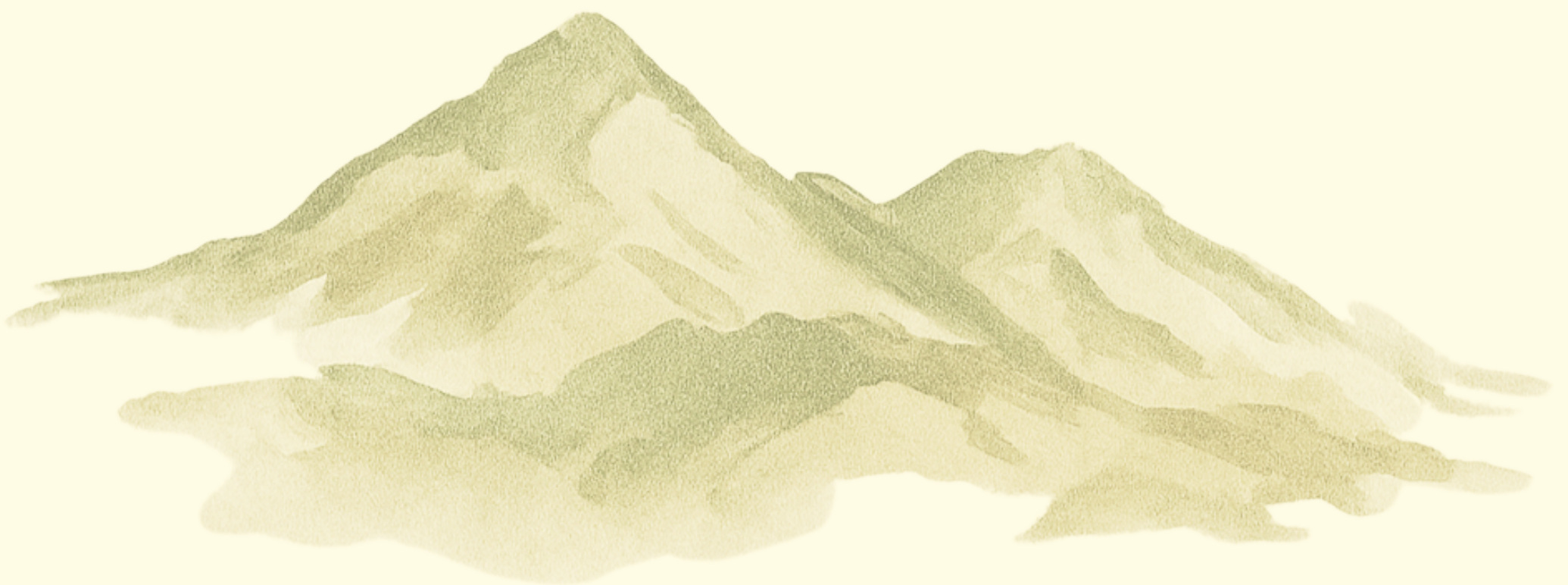
*Light and airy mango mousse, paired with physalis softly cooked in sesame oil, infused with mint, and served with a scoop of ice cream.*

### **Chocolate lava cake – 8.50**

*Warm, gooey chocolate goodness. A treat to enjoy!*

### **Banana flames – 10.00**

*Banana flambéed with Venezuelan rum, paired with a delicious banana cake filled with chocolate chips and a scoop of ice cream.*



### **i Friendly Reminders**

**Bread service: €1.50**

**Terrace/takeaway fee: €0.50**

**Feel free to ask about any allergies or intolerances!**