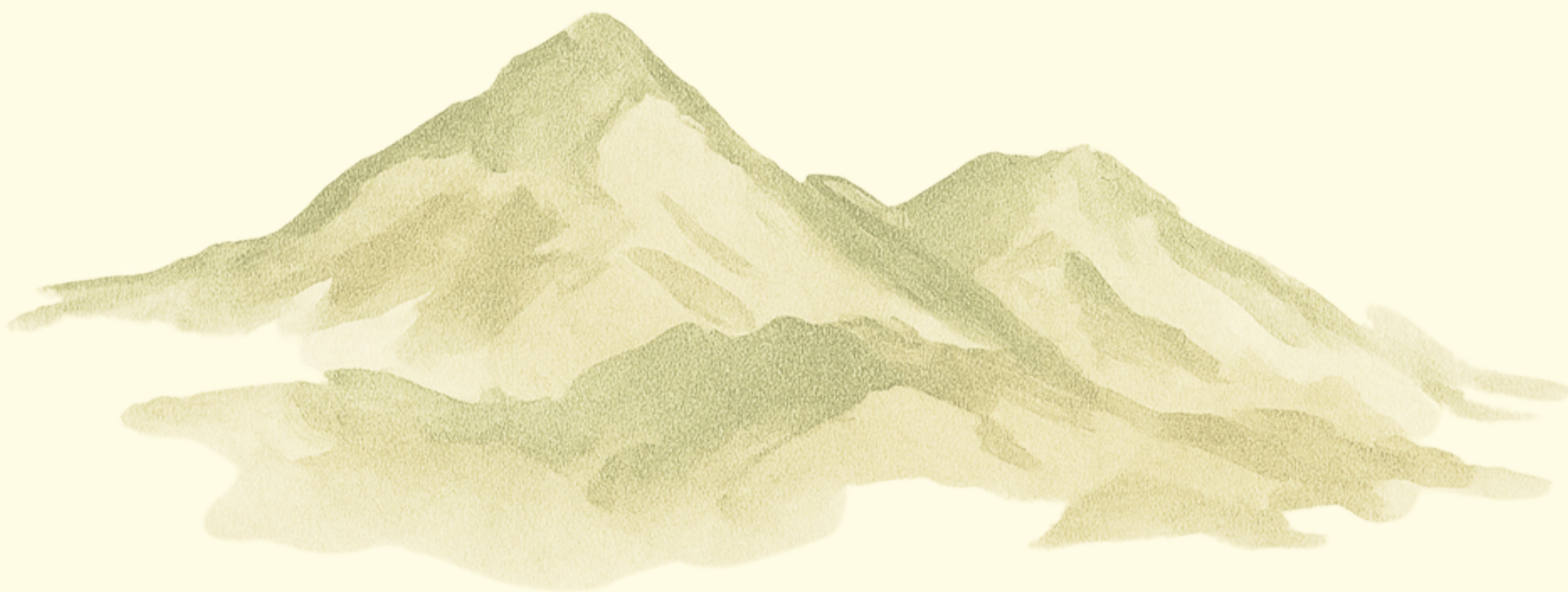




RESTAURANT MENU

Basque roots, Latin soul



Small Plates with Soul

To share, discover and awaken the appetite.

★ House favourites

Samarias · 3 pieces · €10.50  **Runner-up at the Irún Pintxo Championship**

Mashed potato croquette filled with seasoned meat, served with chilli mayonnaise and fresh pico de gallo.

Patacones Our Way · €11.50 ★

Crispy patacones (twice-fried green plantain) with fresh guacamole and crispy pork belly (torrezno).

Colombian Beef Empanadas · 3 pieces · €8.50

Colombia's most iconic street food, filled with spiced beef in crispy corn dough.

Tequeños (Cheese Sticks) · 6 pieces · €10.50

White cheese sticks wrapped in crispy pastry, served with dipping sauce.

Saint-Michel Mussels in White Wine · €15.80

Garlic Prawns · €24.20 ★

Prawns sautéed in garlic with a touch of chilli pepper.

Truffled Cecina · €15.80

Cecina (cured, air-dried beef) with truffle oil and grated Idiazabal cheese.

Acorn-fed Iberian Ham Board · €22.90

Served with tumaca (tomato-rubbed toasted bread).

Fresh & Green

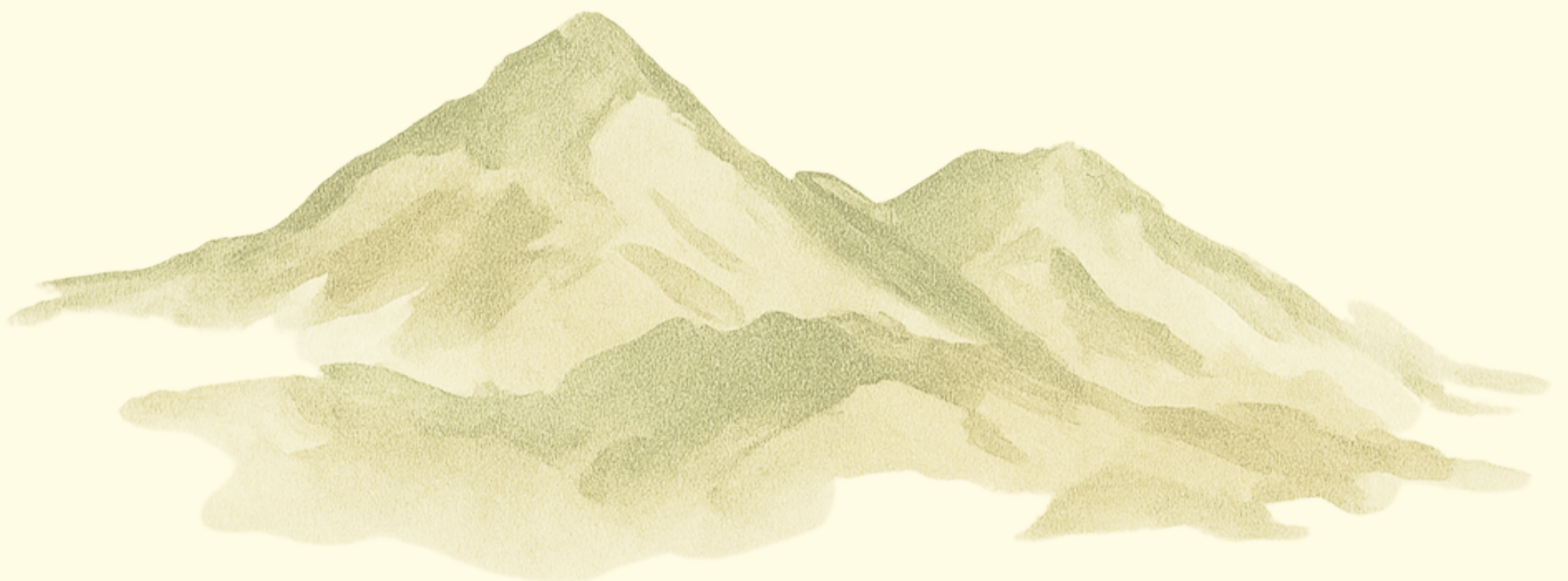
Fresh salads and vibrant ingredients.

Octopus Salad • €17.50

Octopus, avocado, rocket, spinach and crunchy quinoa, with our house vinaigrette.

Tropical Quinoa • €15.00 ★

Quinoa, spinach, orange, cherry tomato and onion, with a light dressing.



Dishes with a Story

Basque roots and Latin flavours in every dish.

Pork Ribs · €22.50 ★

Slow-cooked in Basque cider, caramelised outside and juicy inside.

400g Entrecôte · €28.00

Beef cut served with potatoes and our house chimichurri.

Creamy Rice with Octopus · €23.50

Creamy rice with sautéed octopus and touches of alioli.

Catch of the Day · Market Price

Fresh seasonal fish, chef's daily selection.

Creamy Seasonal Mushroom Rice · €18.00

Creamy rice with seasonal wild mushrooms and shavings of Idiazabal cheese.

Chicken & Vegetable Teriyaki Bowl · €18.50

Long-grain rice, sautéed vegetables and chicken marinated in teriyaki sauce with our Latin touch.

Sweet Endings with Roots

Homemade desserts with character.

Flambéed Banana · €10.00

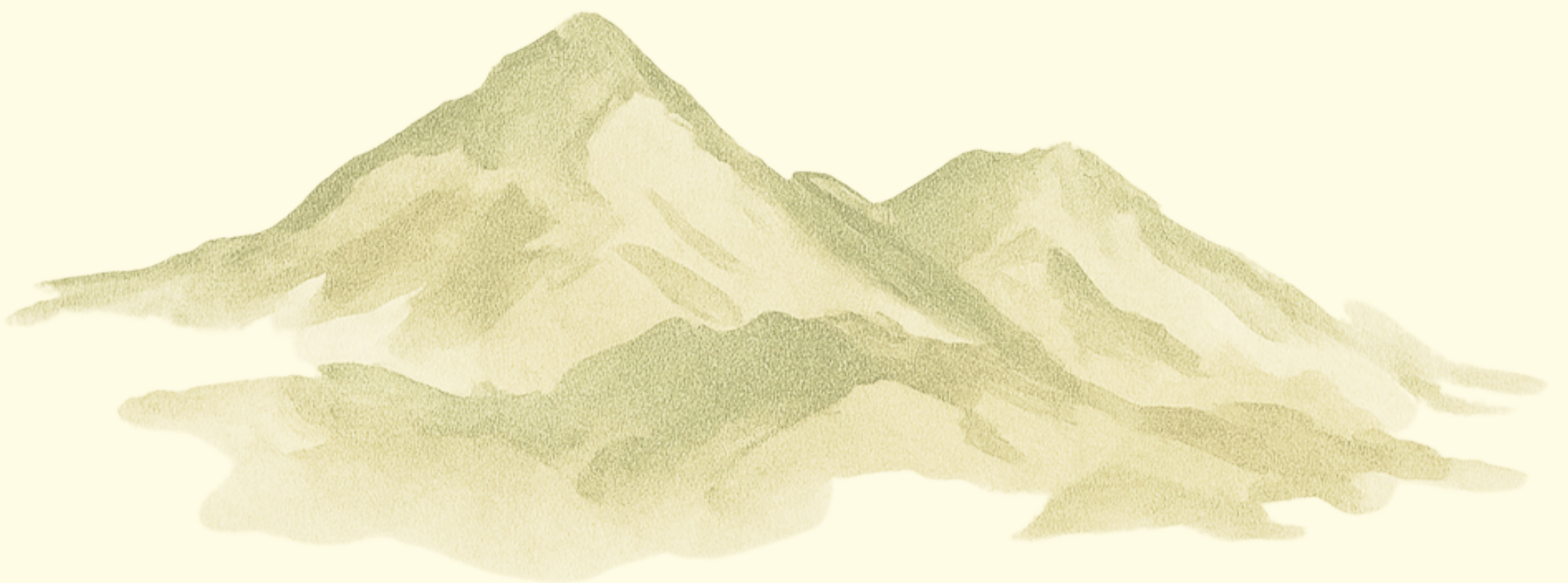
Banana flambéed with Venezuelan rum, banana sponge cake with chocolate chips and ice cream.

Tropical Encounter · €9.00

Mango mousse with physalis (cape gooseberries) sautéed in sesame oil, fresh mint and ice cream.

Chocolate Coulant · €8.50

Chocolate coulant with a molten centre, served warm.



Notes

Bread service: €1.50

Terrace or takeaway supplement: €0.50

Please ask our team about allergies and intolerances.