



TO BEGIN WITH...

- Hand sliced Iberico ham with "Pa amb oli" 30€
- "Patatas Bravas", crunchy and tender...you'll never forget them! 10€
- Creamy Iberico ham croquetes 11€
- Guacamole with tortilla chips 10€
- Sweet potatoes with chive sour cream 9€
- Padron peppers 9€

TRAVELING soul TAPAS

- Red prawns parchments with mango and ginger dip 20€
- "Cochinita Pibil". Crispy tacos of spicy confit suckling pig 15€
- Spicy tuna corn flutes 19€
- Chicken fingers with satay dip 12€
- "Almojabanas" Colombian cheese and yuca bread buns with spicy guyaba sauce 12€
- Tequeños" with cane syrup (Venezuelan stringy cheese fingers) 12€
- Creole pulled beef stuffed corn "empanadas" with coriander dip 15€

STARTERS to SHARE or not...

- Vietnamese summer roll of duck, fresh leaves and sweet pickles 17€
- Scallops "Tiradito" Nikkei style 20€
- Daily's catch "ceviche" with a yellow aji-pepper & mango dressing 19€
- Crackling thin "coca" of sliced Wagyu beef, confit onion, truffle mayonnaise and rocket 30€
- Cesar Salad "Baiben" style free range chicken Nuggets 18€

BREAD AND SNACK 3,5 € p.p.

VAT INCLUDED



Are you a MEAT lover...

- Peruvian style beef fillet "Anticucho" skewer with yellow aji-pepper dressing* 30€
- "Baiben" Wagyu beef Burger with confit onions, smoked provola cheese, speck, and "Ramallet" tomato ketchup. Served with homemade fries 25€
- "Peri-Peri" of chargrilled farmhouse chicken thighs* 22€
- Moorish spiced Iberico steak * 28€
- Crackling skin confit suckling pig with oriental Sauerkraut 24€
- Arabic spiced shoulder of lamb with cous-cous and stewed vegetables
(Recommended for 2 or more people) 62€
- Dry aged beef rib eye steak on the bone*
(Includes two sides, recommended for 2 or more people) 115€/kg
- "Ají de gallina", Peruvian mildly spiced pulled chicken stew with white rice 21€
- Slow roasted "Pibil" style beef hork rib with "tortillas" and avocado 30€

or are you in a FISH mood ?

- Whole sole on the bone with brown butter and capers* 44€
- Whole spear roasted sea bass with "Chermoulah" sauce,
(Includes two sides – recommended for 2 or more people) 66€/kg
- Tiger prawn Pad Thai 22€
- Lobster and avocado roll in a homemade brioche served with mayonnaise and French fries 38€

* These dishes include roasted baby potatoes and vegetables.

BREAD AND SNACK 3,5€ p.p.

VAT INCLUDED



FEAST FOR 2 ...

TO SHARE

Red prawns parchments with mango and ginger dip
Creole pulled beef stuffed corn "empanadas" with coriander dip
Vietnamese summer roll of duck, fresh leaves and sweet pickles

TO CHOOSE (CENTER OF THE TABLE)

Whole spear roasted sea bass with "Chermoulah" sauce
Arabic spiced shoulder of lamb with cous-cous and stewed vegetables

TO CHOOSE

Caramelized lemon tart with blackberry ice cream
Chocolate and orange fondant with saffron and orange blossom ice cream

60 € p.person

Water and bread incl.

Menu served only to the entire table

VAT INCLUDED





LUNCH MENU

PAELLA MENU

TO SHARE

"Patatas Bravas", crunchy and tender...you'll never forget them!

Creole pulled beef stuffed corn "empanadas" with coriander dip

Daily's catch ceviche with a yellow aji-pepper & mango dressing

MAIN COURSE

Paella of the day

TO CHOOSE

Caramelized lemon tart with blackberry ice cream

Chocolate and orange fondant with saffron and orange blossom ice cream

42 € p.person

Water, bread and snack incl.

VAT INCLUDED



LEAVE SOME ROOM FOR A DESSERT

Crispy Turkish style cheese "Kunefe" with pistachio sorbet (for 2 people) *	16€
Caramelized Apple "Tarte Tatin" with vanilla ice cream * (for 2 or 3 persons) *	20€
4 Dumpling "Rocher". A warm version of the famous praline	12€
Caramelized lemon tart with blackberry ice cream	10€
Irish Coffee Eclairs: chocolate cremoso with coffee and Baileys foam	12€
Chocolate and orange fondant with saffron and orange blossom ice cream	10€

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*** The preparation of these desserts lasts about 20 minutes approx.**

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If you need any information about food allergies,
Please ask our staff, they are here to help you.

VAT INCLUDED