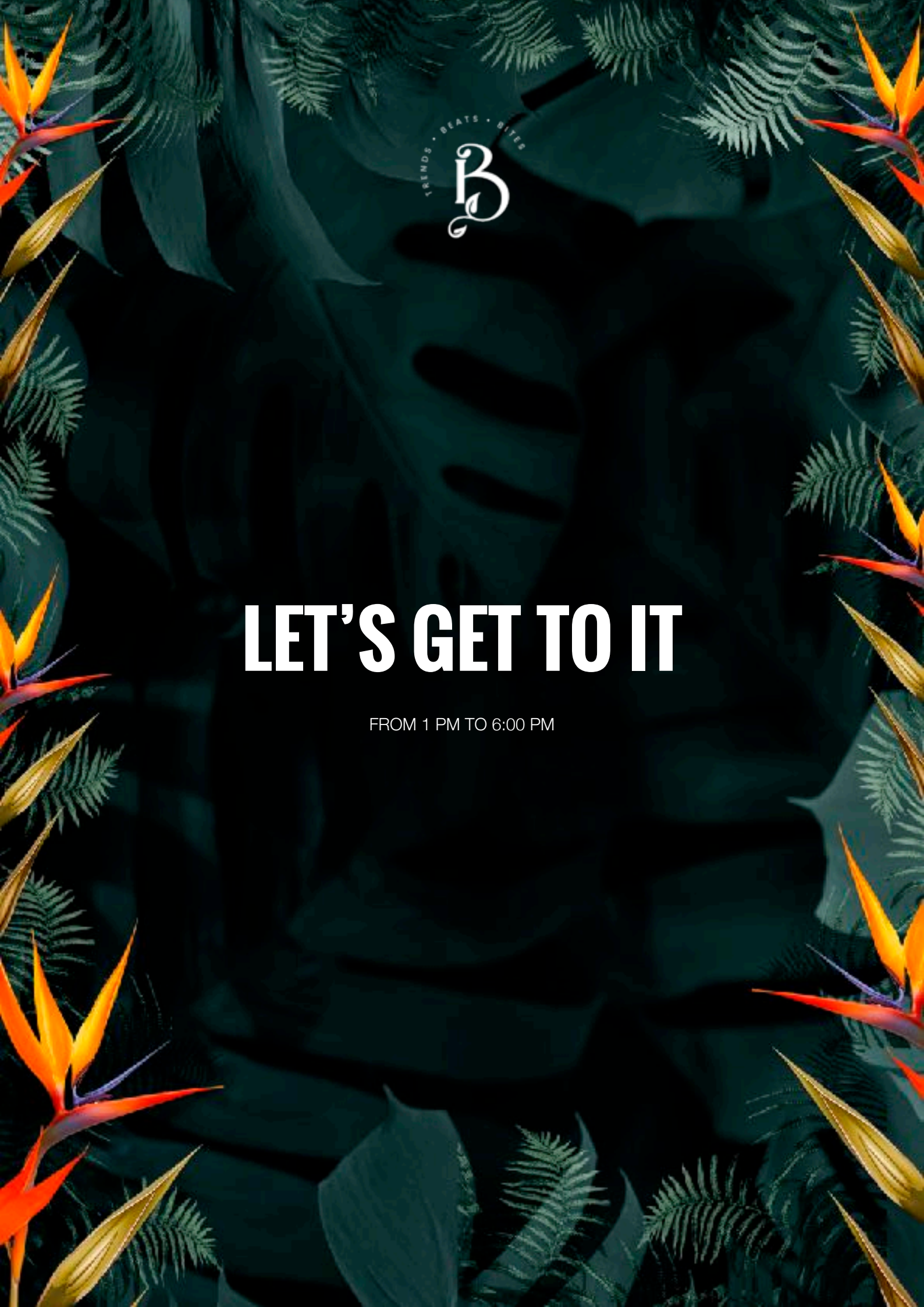

TRENDS • BEATS • BITES
LET'S GET TO IT
FROM 1 PM TO 6:00 PM

Firsts Steps

BURRATINA / 16.5€
Burrata served with sun-dried tomatoes, confit cherry tomatoes, toasted almonds and basil oil.

CAESAR SALAD / 18€
Crispy panko chicken, baby gem lettuce, Parmigiano Reggiano, crispy bacon, homemade croutons and Caesar dressing.

SALMON SALAD / 22€
Sautéed salmon, avocado, edamame, cucumber, crispy rice, spring onion, black sesame, fresh herbs and creamy chilli yoghurt dressing.

MEDITERRANEAN PLATTER / 26€
Creamy hummus, spiced falafel, kefta, tzatziki, muhammara, roasted aubergine with peppers, Kalamata olives and pita bread.

Latin Street Food

GUACAMOLE / 14.5€
Fresh avocado, red onion, tomato dices, lime and coriander, served with crispy corn totopos.

SWEET POTATO / 10.5€
Golden fried sweet potato, served with huancaína and guasacaca sauces.

COCHINITA PIBIL TACOS / 21€
Slow-cooked pork with achiote and orange, topped with pickled red onion.

CRISPY ROSADA TACOS / 22€
Crispy rosada fish with fresh guacamole, pico de Gallo & lime.

PRAWN TACOS / 23€
With pico de gallo, mango and siracha mayo.

AREPA REINA PEPIADA / 16€
Chicken, avocado, hard-boiled egg, mayonnaise, onion and a delicate touch of mustard.

BEEF CHEEK AREPA / 19€
With guacamole.

CORVINA CEVICHE / 19.5€
Fresh corvina marinated in yellow pepper leche de tigre. Served with sliced jalapeño, red onion and sweet potato.

Asian Street Food

THAI SALAD / 21€
Sautéed beef, rice noodles, pak choi, carrot, spring onion, ginger, toasted peanuts, coriander and ramen-inspired dressing.

OXTAIL GYOZAS / 20€
Slow-cooked oxtail in its own sauce, wrapped in delicate gyoza pastry and served with roasted pepper sauce.

PRAWN WOK / 19€
Sautéed prawns with noodles, mangetout, Chinese cabbage, pak choi, courgette, carrot, peanuts and coriander, tossed in an aromatic Thai sauce with a subtle hint of coconut.
Available with tofu / **18€**

WOK FRIED SQUID / 26€
Tossed in the wok with a selection of seasonal vegetables: asparagus, snow peas, cauliflower, carrots, bok choy, bimi broccoli, portobello mushrooms and courgette.

SAUTÉED BEEF TENDERLOIN / 28€
Tender dices of seared beef tenderloin sautéed with cherry tomatoes, broccolini, asparagus, bok choy, snow peas, and portobello mushrooms.

More Good Stuff

EL CHILI DEL JEFE / 18€
Spiced beef chili with emmental, jalapeños, sour cream, guacamole, rice and corn totopos.

THE SMASH BURGER / 21€
100% veal, guacamole, thin slices of tomato, orange cheddar, crushed tortilla chips and fresh baby lettuce leaves.

GRILLED ROSADA / 26€
Grilled rosada fish, fresh tomato, garlic and guajillo chilli refrito, parsley salsa verde and courgette.

OVEN-ROASTED PORK RIBS / 27€
With Hoisin sauce. Served with homemade french fries and red and Chinese cabbage salad.

ARGENTINIAN RIBEYE / 32€
Argentinian beef grilled to perfection, served with homemade fries and house chimichurri.

La Dolce Vita

LEMON CREAM / 10€
Silky lemon cream with toasted meringue.

COCONUT CUSTARD
WITH DULCE DE LECHE / 9€

BROWNIE WITH ICE CREAM/ / 9.5€

CARROT CAKE / 8€