

Welcome to 'Hasta La Vista, Baby!'

Get ready to be taken to a dining place where great taste meets elegance, high up on the 19th floor among the clouds. Here, the views are as amazing as the food, leaving you captivated with every look and every bite.

Come with us on a delicious journey along the sunny shores of Spain and Portugal. Our food journey doesn't end there; it also includes exciting flavors from all over the world, making a wonderful experience for your taste buds.

Our mixologists, the careful attention of our restaurant staff, and the expert taste of our wine specialist are all ready to make your time here even more delightful.

Get ready for a food adventure designed by our Head Chef Meggy and her top-notch cooking team.

"I'll be back" is not just something we say - it's a promise to come back for an extraordinary taste experience that's waiting for you.

So, welcome, baby, to a meal that's truly incredible.

XO XO

The Terminator

Hey you! Here's a small side note:

Allergies and food preferences must be mentioned when booking, at least 24 hours in advance. This allows our culinary team to provide you with the best experience possible. If this is not done, don't panic, but we would like to refer you to our à la carte menu.

Thanks for flying with us.

APERITIVOS

Sparkling

Cava Blanc de Blancs Brut Organic

Raventós i Blanc | 2021 | Penedès | Spain | Macabeo, Parellaba, Xarel-lo
11

Cava de Nit Extra Brut Organic Rosé

Raventós i Blanc | 2021 | Penedès | Spain | Macabeo, Parellaba, Xarel-lo, Monastrell
11,5

Cocktails

Pink Carnation

Sweet, Sour, Bitter

Lillet Blanc | Grapefruit | Lime | Vanilla
14

The Birth of Truth

Aromatic, Dry

Bombay Presse | Noilly Prat
14

The Wounded Lion

Funky, Long, Fresh

Grapefruit | Lime
11

*Non
Alcoholic*

Beers

Calypso Session IPA Brouwerij t IJ

6

IJwit Brouwerij t IJ

5,5

Vrijwit 0,5 Brouwerij t IJ

5,5

IPA 0,5 Brouwerij t IJ

6

HASTA LA VISTA EXPERIENCE, BABY

Red Tuna

Red Radish | Piquillo Ponzu | Lemon Pepper

Scallop 'Ceviche'

Smokey Coconut | Sour Plum | Bergamot

Sardines con 'Tajine' Escabeche

Pan Cristal

'Crispy Paella'

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Cataplana 'Amor de Meggy'

Red Radish | Piquillo Ponzu | Lemon Pepper

Red Bream BBQ

Mussels | 'Fidua Maresco' | Roasted Leek

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Iberico Pork Chuleton 'Barbacoa'

Jus Bordelaise | Salsa Verde

or

Beef Chateaubriand 'Lusitano'

Bayleaf | Iberico Ham 'Bellota'

+ €15

'Migas' Kale

Mushrooms | Roasted Bread | Cueso Fresco

Potato Feuilletine

Basil Aioli | Manchego

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Dark Chocolate Forest

Forest Fruit | Turrón | Dulce de Leche

Pineapple

Cinnamon | Vermouth

Crème Catalán

Extra dishes to add to your Hasta La Vista Experience, Baby - Menu:

*Rock it like
a millionaire*

Drunken Oysters

Raventos Cava Rosé | Fingerlime
6 per oyster

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle
29

The Hasta La Vista Experience, Baby - Menu

59 per person

Winepairing: 27 (3 different serves)

The Royal Hasta La Vista Experience, Baby - Menu

79 per person

Winepairing: 35 (4 different serves)



Dishes marked with this icon are part of the 'Royal Hasta La Vista Experience, Baby' menu



Dishes marked with this icon will be prepared at your table

HASTA LA VISTA EXPERIENCE, BABY

APERITIVOS

Irish mor Oyster

Served natural with lime and condiments

4,25 per oyster

Irish mor Drunken Oyster

Raventos Cava Rosé | Fingerlime

6 per oyster

Sardines con Escabeche

Pan Cristal

13,5

Jamon Iberico Bellota

Tomato | Pan Cristal

22

Bravas Bitterball

Korean Gochujang | BBQ Lemon Aioli | Manchego

11

APERITIVOS

TAPAS MODERNO

Beef Tartare

Beetroot | Salmorejo | Crispy Seaweed

19

Red Tuna

Red Radish | Piquillo Ponzu | Lemonpepper

19

Burrata

BBQ Lettuce | Salsa Verde | Piquillo | Hazelnuts

17,5

Grilled Langoustines BBQ

Fermented Garlic | BBQ Lemon

27

TAPAS MODERNO

A LA BRASA

Roasted Red Bream

Mussels | Fidua Maresco | Roasted Leek | Parsley

29

Young Chicken BBQ

Lemon | Portuguese Spices

26

Iberico Pork Chuleton 'Barbacoa'

Jus Bordelaise | Salsa Verde

31

Beef Chateau Briand 'Lusitano'

Bayleafjus | Iberico Ham 'Bellotta'

69 for two persons

Bomba Rice

Roasted Vegetables | Romesco

24

Dark Chocolate Forest

Forest Fruit | Turrón | Dulce de Leche

11,5

Crème Catalán

17,5 for two persons

Spanish Cheese Selection

17

DULCES