

APERITIVOS

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,-

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*Non
Alcoholic*

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

€11,50

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Snacks

Irish mor Drunken Oyster

Raventos Cava Rosé | Fingerlime

€6,50 per oyster

Sardines con Escabeche

Sardines con 'Tajine' Escabeche | Pan Cristal

€13,50

Jamon Iberico Bellota

Tomato Salsa | Pan Cristal

€22,-

HASTA LA VISTA EXPERIENCE, BABY

Pulpo 'Carpaccio'

Plum Ceviche | Chipirones

Marinated Scallops

White Grapes | Ajo Blanco | Kafirlime

Sardines con 'Tajine' Escabeche

Pan Cristal

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Lamb Fillet

BBQ Artichoke | Anchovy

or

Beef Chateaubriand 'Lusitano' & Iberico Ham 'Bellota'

€25,- supplement extra (per 2 pax.)

White Asparagus

Madeira | Hazelnuts

Potato Feuilletine

Wild Garlic Aioli | Manchego

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Strawberry Chocolate 'Eton Mess'

Pastel de Nata

Compote | Vanilla

The Hasta La Vista Experience, Baby - Menu

€59,- per person

Wine arrangement: €29,- (3 different serves)

*Rock it like
a millionaire*

Extra dishes to add to your Menu:

Drunken Oysters

Raventos Cava Rosé | Fingerlime

€6,50 per oyster

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle

€29,-



Dishes marked with this icon will be prepared at your table

HASTA LA VISTA 'ROYAL' EXPERIENCE, BABY

Pulpo 'Carpaccio'
Plum Ceviche | Chipirones

Marinated Scallops
White Grapes | Ajo Blanco | Kafirlime

Sardines con 'Tajine' Escabeche
Pan Cristal

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Cataplan 'Amor de Meggy'

Dorade
Fregola | Young Courgette | Chorizo

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Lamb Fillet
BBQ Artichoke | Anchovy

or

Beef Chateaubriand 'Lusitano' & Iberico Ham 'Bellota'
€25,- supplement extra (per 2 pax.)

White Asparagus
Madeira | Hazelnuts

Potato Feuilletine
Wild Garlic Aioli | Manchego

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Strawberry Chocolate 'Eton Mess'

Pastel de Nata
Compote | Vanilla

Crema Catalana 'Hasta La Vista, Baby!'

The Hasta La Vista Experience, Baby - Menu

€79,- per person

Wine arrangement: €37,- (4 different serves)

*Rock it like
a millionaire*

Extra dishes to add to your Menu:

Drunken Oysters

Raventos Cava Rosé | Fingerlime

€6,50 per oyster

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle

€29,-



Dishes marked with this icon will be prepared at your table

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