

HASTA LA
VISTA
Baby!



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.

Embark on a culinary adventure along the sunny **Mediterranean** coastline, where the best of Mediterranean cuisine is infused with bold flavors from **around the world**. Crafted by our Head Chef Renée and her talented team, this journey promises a unique and unforgettable dining experience.

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.

"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

WINE BY THE GLASS

Sparkling

R. De Ruinart

Champagne | France

Chardonnay, Pinot Noir, Pinot Meunier

17,5

Raventós i Blanc Cava Blanc de Blancs

Brut Organic

Penedès | Spain

Macabeo, Parellada, Xarel-lo

11

Raventós i Blanc Cava de Nit Rosé

Extra-Brut Organic

Penedès | Spain

Macabeo, Parellada, Xarel-lo

11,5

White

Moreau-Naudet Chablis

Chablis | France

Chardonnay

13,5

Quinta da Taboadella Villae

Dão | Portugal

Encruzado, Bical, Cerceal Branco

10,5

Rosé

Herència Altés Garnatxa Negra Organic

Terra Alta | Spain

Garnatxa Negra

9

Red

Anselmo Mendes Pardusco Tinto

Vinho Verde | Portugal

Alvarelhão, Pedral, Cainho

8,5

Álvaro Palacios La Montesa Crianza

Rioja | Spain

Garnacha, Tempranillo

13,5

*Oh Baby,
Baby its a
Wild
World ...*

SOMMELIER CHOICES

COCKTAILS

Artesanal Spanish Vermouth

Aromatic, Herbal, Sweet, Bitter

9



Citrus Martini Spritz

Fruity, Zesty, Fizzy

12,5



Aged Peach Negroni

Smooth, Bitter, Round

13



Hierbas de las Dunas & Rhubarb Americano

Elegant, Earthy, Herbal, Fizzy

13



Kumquat infused Bombay Sapphire Gin & Tonic

Sophisticated, Citrus, Delicaded

13,5



Raspberry Highball

Fruity, Sweet, Fizzy

10

*Non
Alcoholic*



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OUR EXPERIENCE MENUS

3 COURSE EXPERIENCE

menu

59 per person

wine pairing: 29 (3 different serves)

Para Comenzar...

Bonito Tuna Orange | Sea Buckthorn | Oregano

Scallops Tiraditos | Guindilla Verde | Aji Amarillo | Cilantro

Padrón Pepper 'HLVB'

La Tierra...

BBQ Lamb Fermented Garlic | Green Asparagus | Spring Peas | Anchovy
or

Mb9+ Wagyu 'Lusitano' Iberico Bellota | Sea Lavender | Mushrooms
40 supplement extra (per 2 persons)

Artichoke Manchego | Chistorra

Hasta La Bravas Aioli | Pimentón

...Dulces

Strawberry Yoghurt | Yuzu | Basil

Chocolate Beignet Passion Fruit Fudge

Extra dishes to add to every menu:

Drunken Oyster

Cava Marinated
6 (per oyster)

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle *Table preparation
29

*Rock it like
a millionaire*

4 COURSE EXPERIENCE

menu

79 per person

wine pairing: 39 (4 different serves)

Para Comenzar...

Bonito Tuna Orange | Sea Buckthorn | Oregano

Scallops Tiraditos | Guindilla Verde | Aji Amarillo | Cilantro

Padrón Pepper 'HLVB'

El Mar...

Halibut A La Plancha Madeira | White Asparagus | Cecina De León

Croqueta de Cecina de León

La Tierra...

BBQ Lamb Fermented Garlic | Green Asparagus | Spring Peas | Anchovy
or

Mb9+ Wagyu 'Lusitano' Iberico Bellota | Sea Lavender | Mushrooms
40 supplement extra (per 2 persons)

Artichoke Manchego | Chistorra

Hasta La Bravas Aioli | Pimentón

...Dulces

Strawberry Yoghurt | Yuzu | Basil

Chocolate Beignet Passion Fruit Fudge

Crema Catalán
'Hasta La Vista, Baby!'

4 COURSE EXCLUSIVE EXPERIENCE

menu

109 per person

wine arrangement: 39 (4 different serves)

Para Comenzar...

Carabineros Oscietra Caviar | Sobrassada

Bonito Tuna Orange | Sea Buckthorn | Oregano

Scallops Tiradito | Guindilla Verde | Aji Amarillo | Cilantro

El Mar...

King Crab Cataplana | Red Meat Radish | Smoked Paprika

Halibut A La Plancha Madeira | White Asparagus | Cecina De León

Croqueta de Cecina de León

La Tierra...

Mb9+ Wagyu 'Lusitano' Iberico Bellota | Sea Lavender | Mushrooms

Artichoke Manchego | Chistorra

Hasta La Bravas Aioli | Pimentón

...Dulces

PX Sherry Ice Cream Chocolate Beignet | Oscietra Caviar

Crema Catalán
'Hasta La Vista, Baby!'

SNACKS

Irish mor Oyster

Served natural with lime

4,5 per oyster

Irish mor 'Drunken' Oyster

Peach Ponzu | Cava

6 per oyster

Padrón Pepper 'HLVB'

13,5

Jamón Iberico Bellota

Tomato Salsa | Pan Cristal

22

Carabineros

Oscietra Caviar | Sobrassada

40

Japanese Wagyu A5 Carpaccio

Wasabi Romesco | Black Truffle

29

*Get to the Choppa
Baby!*

SNACKS

MAIN DISHES

To share or not to share...

Beef Steak Tartare

Basil | Española | Tomato

24

Burrata

Spinach | Zucchini | Lemon Oil

21

Bonito Tuna

Orange | Sea Buckthorn | Oregano

24

Marinated Scallops

Tiradito | Guindilla Verde | Aji Amarillo | Cilantro

27

Halibut A La Plancha

Madeira | White Asparagus | Cecina de León

36

BBQ Cauliflower

Pumpkin | Enoki | Calamansi

26

Grilled Young Chicken

Corn | Grapes | Portuguese Spices

31

BBQ Lamb

Fermented Garlic | Green Asparagus

Spring Peas | Anchovy

36

Mb9+ Wagyu 'Lusitano'

Iberico Bellota | Sea Lavender | Mushrooms

59

SIDES

Artichoke

Manchego | Chistorra

9,5

Hasta La Bravas

Aioli | Pimentón

8,5

Bread

Iberico Butter | Olive Oil

6,5

DULCES

PX Sherry Ice Cream

Oscietra Caviar

29

Chocolate Beignet

Passion Fruit Fudge

11,5 (3 pieces)

Strawberry

Yoghurt | Yuzu | Basil

14,5

Crema Catalán

'Hasta La Vista, Baby!'

17,5 (for 2 people)

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