

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

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

Ask for our seasonal sommelier choices.

COCKTAILS

Artesanal Spanish Vermouth

Aromatic, Herbal, Sweet, Bitter

9



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

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, Delicated

13,5



Raspberry Highball

Fruity, Sweet, Fizzy

10

*Non
Alcoholic*



Experience Menus

Vragen over dieetwensen of allergieën? Ons personeel helpt u graag!
We werken met verse producten van onze leveranciers en kunnen sporen
van allergenen niet garanderen.

Questions about dietary requirements or allergies?
Our team is happy to help! Please note we work with fresh products of our suppliers
and cannot guarantee the absence of traces of allergens.

3 COURSE EXPERIENCE

menu

59 per person

wine pairing: 29 (3 different serves)

Para Comenzar...

Albacore Tuna Radish | Oregano | Citrus

Scallops Gazpacho | Celery | Tomato

Padrón Pepper 'HLVB'

La Tierra...

BBQ Veal Salsa Ahumada | Fennel | Broccolini

or

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

Carrots Gremolata | Sobrassada

Hasta La Bravas Aioli | Pimentón

...Dulces

Apricot Bayleaf | Moscatel | Arbequina Oil

Profiterole Cardamom Mousse | Cherry

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...

Albacore Tuna Radish | Oregano | Citrus

Scallops Gazpacho | Celery | Tomato

Padrón Pepper 'HLVB'

El Mar...

Seabream Orzo | Piquillo | Basil

Crispy Cannelloni by the Sea

La Tierra...

BBQ Veal Salsa Ahumada | Fennel | Broccolini

or

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

Carrots Gremolata | Sobrassada

Hasta La Bravas Aioli | Pimentón

...Dulces

Apricot Bayleaf | Moscatel | Arbequina Oil

Profiterole Cardamom Mousse | Cherry

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

Albacore Tuna Radish | Oregano | Citrus

Scallops Gazpacho | Celery | Tomato

El Mar...

Langoustine Smoked Paprika | Yuzu

Seabream Orzo | Piquillo | Basil

Crispy Cannelloni by the Sea

La Tierra...

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

Carrots Gremolata | Sobrassada

Hasta La Bravas Aioli | Pimentón

...Dulces

Madeira Ice Cream Beurre Noisette | Oscietra Caviar

Crema Catalán
'Hasta La Vista, Baby!'

A La Carte

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OUR SIGNATURES

To share or not to share...

Beef Steak Tartare

Basil | Española | Tomato

24

Burrata

Chicory | Fennel | Agrume Vinaigrette

21

Albacore Tuna

Radish | Oregano | Citrus

24

Marinated Scallops

Gazpacho | Celery | Tomato

27

Seabream

Orzo | Piquillo | Basil

36

Roasted Broccoli

Pistachio | Lisbon Pesto | Bergamot

26

Grilled Young Chicken

Corn | Grapes | Portuguese Spices

31

BBQ Veal

Salsa Ahumada | Fennel | Broccolini

36

Mb9+ Wagyu 'Lusitano'

Iberico Bellota | Sea Lavender | Mushrooms

59

SNACKS

Irish Mór Oyster

Served natural with lemon

4,5 per oyster

Irish Mór 'HLVB' Oyster

Signature Oyster

6 per oyster

Croqueta de Cecina de León

8 per 3 pieces

Padrón Pepper 'HLVB'

13,5

Jamón Ibérico Bellota

Tomato Salsa | Pane Carasau

22

Carabineros

Oscietra Caviar | Sobrassada

40

Japanese Wagyu A5 Carpaccio

Wasabi Romesco | Black Truffle

SIDES

Carrots

Gremolata | Sobrassada

9,5

Hasta La Bravas

Aioli | Pimentón

8,5

Bread

Iberico Butter | Olive Oil

6,5

DULCES

Madeira Ice Cream

Beurre Noisette | Oscietra Caviar

29

Profiterole

Cardamom Mousse | Cherry

11,5 (3 pieces)

Apricot

Bayleaf | Moscatel | Arbequina oil

14,5

Crema Catalán

'Hasta La Vista, Baby!'

17,5 (for 2 people)

*Get to the Choppa
Baby!*