

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.

NO NO
The Terminator

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.

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 ...*

St. Germain Spritz

Fizzy, Fresh

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*



3 COURSE EXPERIENCE

menu

59 per person

wine pairing: 29 (3 different serves)

Para Comenzar...

Hamachi Parsleyroot | Salsa Ahumada | Capers

Padrón Pepper 'HLVB'

Crispy Cannelloni by the Sea

La Tierra...

BBQ Duck Beetroot | Cavolo Nero | Sauce Albufera
or

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

Jerusalem Artichoke Cantharelle | Hazelnut

Hasta La Bravas Aioli | Oregano

...Dulces

Baba au Moscatel Blackberry | Pink Peppercorn

Profiterole Tonka 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...

Hamachi Parsleyroot | Salsa Ahumada | Capers

Padrón Pepper 'HLVB'

Crispy Cannelloni by the Sea

El Mar...

Plaice a la Plancha Cataplana | Pumpkin | Crystal Gamba

Roasted Scallop Lardo Iberico | Sea Buckthorn

La Tierra...

BBQ Duck Beetroot | Cavolo Nero | Sauce Albufera

or

Mb9+ Wagyu 'Lusitano' Iberico Bellota | Mushrooms

40 supplement extra (per 2 persons)

Jerusalem Artichoke Cantharelle | Hazelnut

Hasta La Bravas Aioli | Oregano

...Dulces

Baba au Moscatel Blackberry | Pink Peppercorn

Profiterole Tonka 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

Hamachi Parsleyroot | Salsa Ahumada | Capers

Crispy Cannelloni by the Sea

El Mar...

Soft Shell Crab Gremolata | Basil

Plaice a la Plancha Cataplana | Pumpkin | Crystal Gamba

Roasted Scallop Lardo Iberico | Sea Buckthorn

La Tierra...

Mb9+ Wagyu 'Lusitano' Iberico Bellota | Mushrooms

Jerusalem Artichoke Cantharelle | Hazelnut

Hasta La Bravas Aioli | Oregano

...Dulces

Baba au Moscatel Blackberry | Pink Peppercorn

Crema Catalán
'Hasta La Vista, Baby!'