

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

CAVA BLANC DE BLANCS BRUT ORGANIC

Raventós i Blanc | Penedès | Spain

Macabeo, Parellaba, Xarel-lo

11

CAVA DE NIT EXTRA BRUT ORGANIC ROSÉ

Raventós i Blanc | Penedès | Spain

Macabeo, Parellaba, Xarel-lo, Monastrell

13,5

R. DE RUINART

Ruinart | Champagne | France

Chardonnay, Pinot Noir, Pinot Meunier

17,5

White

ALBARIÑO RÍAS BAIXAS DO 'MARTÍN
CÓDAX'

Martin Codax | Rias Baixas | Spain | Albariño

8,5

JOSÉ. PARIENTE SAUVIGNON

José Pariente | Rueda | Spain

Sauvignon blanc

9

PINOT GRIGIO WEINBERG DOLOMITEN IGT
'ANDRIAN'

Kellerei Cantina Andrian | Alto Adige | Italy

Pinot Grigio

9,5

CHABLIS RIVE DROITE

Domaine Testut | Bourgogne | France

Chardonnay

13,5

Rosé

ROSAT DO ORGANIC

Herència Altés | Terra Alta | Spain

Garnacha Negra

8,5

WHISPERING ANGEL

Chateau d'Esclans | Cotes de Provence | France

Grenache, Cinsault, Vermentino

13,5

Red

LA DONCELLA DE LAS VIÑAS

Familia Conesa | Castilla- la Mancha | Spain

Tempranillo

7,5

NERO D'AVOLA SICILIA DOC SALLIER DE LA
TOUR

Tasca d'Almerita | Sicilia | Italy | Nero d'Avola

9,5

LA MONTESA CRIANZA

Álvaro Palacios | Rioja | Spain

Garnacha and others

13,5

RIOJA VIÑA TONDONIA TINTO RESERVA
Bodegas R. López de Heredia Vina Tondonia |

Rioja

Spain | 2012 | Tempranillo, Graciano, Garnacha

17,5

Ask for our seasonal sommelier choices.

COCKTAILS

Artesanal Spanish Vermouth

Aromatic, Herbal, Sweet, Bitter

9



St. Germain Spritz

Fizzy, Fresh

12,5



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

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...

Seabream Carrot | Blood Orange | Leche de tigre

Crispy Cannelloni by the Sea

Padrón Pepper 'HLVB'

La Tierra...

BBQ Picanha Garum | Guindilla | Tomato Antiboise

or

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms

40 supplement extra (per 2 persons)

Corn Ribs Tajine Spices | Gremolata

Hasta La Bravas Aioli | Pimentón

...Dulces

White Chocolate Donut Lisbon Spices | Seabuckthorn

Peanut Butter-Jelly Tonka Mousse | Forest Fruit | Ceps Crumble

Extra dishes to add to every menu:

Drunken Oyster

Cava Marinated

6 (per oyster)

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle **Table preparation*

40 (2 slices)

*Rock it like
a millionaire*

4 COURSE EXPERIENCE

menu

79 per person

wine pairing: 39 (4 different serves)

Para Comenzar...

Seabream Carrot | Blood Orange | Leche de tigre

Crispy Cannelloni by the Sea

Padrón Pepper 'HLVB'

El Mar...

Monkfish Red Cabbage | Cranberry | Beurre blanc

Roasted Scallop Ibérico Bellota | Tomasu | Fennel

La Tierra...

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms

Corn Ribs Tajine Spices | Gremolata

Hasta La Bravas Aioli | Pimentón

Dulces ...

White Chocolate Donut Lisbon spices | Seabuckthorn

Baked Foie Gras Moscatel Ice Cream | Dulce de Leche

4 COURSE **EXCLUSIVE** EXPERIENCE

menu

109 per person

wine arrangement: 39 (4 different serves)

Para Comenzar...

Carabinero Oscietra Caviar

Seabream Carrot | Blood Orange | Leche de Tigre

Crispy Cannelloni by the Sea

El Mar...

Soft Shell Crab Gremolata | Pimentón

Monkfish Red Cabbage | Cranberry | Beurre blanc

Roasted Scallop Ibérico Bellota | Tomasu | Fennel

La Tierra...

BBQ Picanha Garum | Guindilla | Tomato Antiboise

or

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms
40 supplement extra (per 2 persons)

Corn Ribs Tajine Spices | Gremolata

Hasta La Bravas Aioli | Pimentón

...Dulces

White Chocolate Donut Lisbon spices | Seabuckthorn

Baked Foie Gras Moscatel Ice Cream | Dulce de Leche

A La Carte

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OUR SIGNATURES

To share or not to share...

Beef Steak Tartare

Crispy Jamon | Mustard | Mushroom

24

Burrata

Carrot | Pumpkin | Sage

21

Seabream

Carrot | Blood Orange | Leche de Tigre

24

Roasted Scallop

Ibérico Bellota | Tomasu | Fennel

27

Monkfish

Red Cabbage | Cranberry | Beurre Blanc

36

Romanesco BBQ

Yuzu | Manchego | Pistache

26

Grilled Young Chicken

Fennel | Preserved Chicken Juice

31

BBQ Picanha

Garum | Guindilla | Tomato Antiboise

36

Chateaubriand 'Lusitano'

Ibérico Bellota | Mushrooms

59

Turbot

Dashi Beurre Blanc | Pimentón (Including bread)

45

Côte de boeuf

PX Hollandaise (Including bread)

120

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'

11,5

Jamón Ibérico Bellota

Tomato Salsa | Pane Carasau

22

Soft Shell Crab

Gremolata | Pimentón

16

Japanese wagyu A5 Carpaccio

El cholo | Truffel

40 (2 slices)

*Get to the Choppa
Baby!*

SIDES

Corn ribs

Tajine Spices | Gremolata

9,5

Hasta La Bravas

Aioli | Pimentón

8,5

Bread

Iberico Butter | Olive Oil

6,5

DULCES

White Chocolate Donut

Lisbon Spices | Seabuckthorn

11,5 (3 pieces)

Peanut Butter Jelly

Tonka Mousse | Forest fruit | Ceps Crumble

14,5

Churros

Madeira Syrup

8,5

Crema Catalán

'Hasta La Vista, Baby!'

17,5 (for 2 people)

Spanish Cheese Selection

Daily Selection of 5 Cheeses

22