

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

RAVENTÓS I BLANC CAVA DE NIT ROSÉ

EXTRA-BRUT ORGANIC

Raventós i Blanc | Penedès | Spain

Macabeo, Parellaba, Xarel-lo, Monastrell

13,5

PHILIPPONNAT AOC BRUT

Philipponnat | Champagne | France | Pinot Noir,

Chardonnay

17,5

R. DE RUINART

Ruinart | Champagne | France

Chardonnay, Pinot Noir, Pinot Meunier

22,5

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



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*



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

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

62,50 per person

wine pairing: 32 (3 different serves)

Para Comenzar...

Hamachi Kumquat | Grapes | Ajo Blanco | Lime

"Crispy bowl by the Sea"

Padrón Pepper 'HLVB'

La Tierra...

BBQ Lamb Bagna Cauda | Ravioli | Asparagus | Anchovy

or

Chateaubriand 'Lusitano Ibérico Bellota | Mushrooms

€40 supplement (per 2 persons)

Grilled Little Gem Manchego | Crispy Jamón | Chives

Hasta La Bravas Aioli | Pimentón

Dulces...

Frozen yoghurt Rhubarb | Star Anise | Red Currants

White Chocolate Donut Lisbon Spices | Sea Buckthorn

Extra dishes to add to every menu:

Drunken Oyster

Cava Marinated

6 (per oyster)

Tortilla Española

Cecina de León | Pimientos de Padrón

12 (3 pieces)

*Rock it like
a millionaire*

4 COURSE EXPERIENCE

menu

82,5 per person

wine pairing: 43 (4 different serves)

Para Comenzar...

Hamachi Kumquat | Grapes | Ajo Blanco | Lime

"Crispy bowl by the Sea"

Padrón Pepper 'HLVB'

El Mar...

Halibut Garum dip | Fava Beans | Mushroom | Citrus Beurre Blanc

Soft-Shell Crab Gremolata | Basil

La Tierra...

BBQ Lamb Bagna Cauda | Ravioli | Asparagus | Anchovy

or

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

Grilled Little Gem Manchego | Crispy Jamón | Chives

Hasta La Bravas Aioli | Pimentón

Dulces...

Frozen yoghurt Rhubarb | Star Anise | Red Currants

White Chocolate Donut Lisbon Spices | Sea Buckthorn

Crema Catalana Cannelloni, Baby!

4 COURSE EXCLUSIVE EXPERIENCE

menu

112,5 per person

wine arrangement: 43 (4 different serves)

Para Comenzar...

Carabinero Oscietra Caviar

"Crispy bowl by the Sea"

Padrón Pepper 'HLVB'

El Mar...

Soft Shell Crab Gremolata | Basil

Roasted Scallop Ibérico Bellota | Pomegranate | Tomasu | Fennel

La Tierra...

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms

Grilled Little Gem Manchego | Crispy Jamón | Chives

Hasta La Bravas Aioli | Pimentón

...Dulces

White Chocolate Donut Lisbon spices | Seabuckthorn

Baked Foie Gras Madeira Ice Cream | Dulce de Leche

A La Carte

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OUR SIGNATURES

To share or not to share...

Beef Steak Tartare Crispy Jamón | Mushroom | Garum | Española
24

Hamachi Kumquat | grapes | Ajo Blanco | Lime
24

Burrata Shiso leaf | Fava Beans | Asparagus
21

Tuna Leche de Tigre | Pumpkin | Citrus
24

Roasted Scallop Ibérico Bellota | Pomegranate | Tomasu | Fennel
9 (1 piece)

Halibut Garum dip | Fava Beans | Mushroom | Citrus Beurre Blanc
36

Artichoke Flower Yuzu | Manchego | Truffle | Hazelnut
26

Grilled Chicken Black Garlic | Bimi | Portobello
31

BBQ Lamb Bagna Cauda | Ravioli | Asparagus | Anchovy
36

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms
59

Turbot Beurre Blanc | Pimentón (including bread)
45

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
14

Tortilla Española

Cecina de León | Pimientos de Padrón
12 (3 pieces)

*Get to the Choppa
Baby!*

SIDES

Grilled Little Gem

Manchego | Crispy Jamón | Chives
9,5

Hasta La Bravas

Aioli | Pimentón
8,5

Bread

Iberico Butter | Olive Oil
6,5

DULCES

Baked Foie Gras

Madeira Ice Cream | Dulce de Leche
29

White Chocolate Donut

Lisbon Spices | Sea Buckthorn
11,5 (3 pieces)

Frozen yoghurt

Rhubarb | Star Anise | Red Currants
14,5

Crema Catalana 'Cannelloni, Baby!'

9,5 (for 2 pieces)

Churros

Madeira Syrup
9,5

Spanish Cheese Selection

Daily Selection of 5 Cheeses
22