

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.

XOXO

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'  
MartinCodax | Rías Baixas | Spain |  
Albariño  
8,5

JOSÉ PARIENTE SAUVIGNON  
JoséPariente | Rueda |  
Spain Sauvignon blanc  
9

PINOT GRIGIO WEINBERG DOLOMITEN IGT  
'ANDRIAN'  
KellereiCantinaAndrian | AltoAdige |  
Italy Pinot Grigio  
9,5

CHABLIS RIVE DROITE  
DomaineTestut | Bourgoogne |  
France Chardonnay  
13,5

## Rosé

ROSAT DO ORGANIC  
HerènciaAltés | TerraAlta | Spain  
Garnacha Negra  
8,5

WHISPERING ANGEL  
Chateau d'Esclans | CotesdeProvence | France  
Grenache, Cinsault,  
Vermentino  
13,5

## Red

LA DONCELLA DE LAS VIÑAS  
FamiliaConesa | Castilla-laMancha |  
Spain Tempranillo  
7,5

NERO D'AVOLA SICILIA DOC SALLIER DE LA  
TOUR  
Tascad'Almerita | Sicilia | Italy |  
Nerod'Avola  
9,5

LA MONTESA CRIANZA  
ÁlvaroPalacios | Rioja | Spain  
Garnacha and others  
13,5

RIOJA VIÑA TONDONIA TINTO RESERVA  
Bodegas R. Lópezde Here dia 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



## Limoncello 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 it's 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 per person (3 different serves)

Exclusive Wine Pairing: 42 per person (3 different serves)

*Para Comenzar...*

Tuna Raspberry Ponzu | Watermelon | Lime

'Crispy Bowl by the Sea'

Padrón Pepper 'HLVB'

*La Tierra...*

BBQ Veal Bariçoule Sauce | Artichoke | Pickled Onion | Zucchini

or

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms

€20 supplement (per person)

Crispy Chickpea Salad Hummus | Fennel | Orange

Hasta La Bravas Aioli | Pimentón

*Dulces...*

'Rock and Roll' Lisbon Spices | Strawberry

Arroz con Lechè Peach | Coconut | Basil

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Extra signature dishes to add to every menu:

'HLVB' Oyster

Irish Mór Oyster

6 (per oyster)

Roasted Scallop

Ibérico Bellota | Pomegranate | Fennel

9,5 (per piece)

# 4 COURSE EXPERIENCE

menu

82,5 per person

Wine Pairing : 43 per person (4 different serves)

Exclusive Wine Pairing: 52 per person (4 different serves)

*Para Comenzar...*

**Tuna** Raspberry Ponzu | Watermelon | Lime

**'Crispy Bowl by the Sea'**

**Padrón Pepper 'HLVB'**

*El Mar...*

**Zander** Potato | Cataplana Soup | Mussels

**Tortillitas de Camarones** Gremolata | Saffron

*La Tierra...*

**BBQ Veal** Barigoule Sauce | Artichoke | Pickled Onion | Zucchini

*or*

**Chateaubriand 'Lusitano'** Ibérico Bellota | Mushrooms

€20 supplement (per person)

**Crispy Chickpea Salad** Hummus | Fennel | Orange

**Hasta La Bravas** Aioli | Pimentón

*Dulces ...*

**'Rock and Roll'** Lisbon Spices | Strawberry

**Arroz con Lechè** Peach | Coconut | Basil

**Tartalette, Baby!** Cheesecake | Sea Buckthorn

# 4 COURSE EXCLUSIVE EXPERIENCE

menu

112,5 per person

Wine Pairing : 43 per person (4 different serves)

Exclusive Wine Pairing: 52 per person (4 different serves)

*Para Comenzar...*

Carabinero Dashi Beurre Blanc | Oscietra Caviar

'Crispy Bowl by the Sea'

Padrón Pepper 'HLVB'

*El Mar...*

Roasted Scallop Ibérico Bellota | Pomegranate | Fennel

Tortillitas de Camarones Gremolata | Saffron

*La Tierra...*

Chateaubriand 'Lusitano' Ibérico Bellota | Mushrooms

Crispy Chickpea Salad Hummus | Fennel | Orange

Hasta La Bravas Aioli | Pimentón

*Dulces...*

Baked Foie Gras Madeira | Raspberry

Tartalette, Baby! Cheesecake | Sea Buckthorn

# A LA CARTE

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# A LA CARTE

## *Para Comenzar...*

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

**Tuna** Raspberry Ponzu | Watermelon | Lime  
24

**Buratta** Calamansie | Heirloom Tomato | Basil | Sundried-Tomato  
21

**Roasted Scallop** Ibérico Bellota | Pomegranate | Fennel  
9,5 (1 piece)

## *La Tierra...*

**Zander** Potato | Cataplana Soup | Mussels  
36

**Zucchini Flower** Risotto | Fennel | Lavas  
26

**Grilled Chicken** Black Garlic | Mini Corn | Guindilla Verde  
32

**BBQ Veal** Bariçoule Sause | Artichoke | Pickled Onion | Zucchini  
38

**Chateaubriand 'Lusitano'** Ibérico Bellota | Mushrooms  
62

**'Weekly Vista-Catch'** Beurre Blanc | Lavas  
50

# APERITIVOS

## 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 (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!*

# GUARNICIONES

## Crispy Chickpea Salad

Hummus | Fennel | Orange  
9,5

## Grilled Little Gem

Manchego | Crispy Jamón |  
Gremolata  
9,5

## Hasta La Bravas

Aioli | Pimentón  
8,5

## Bread

Iberico Butter | Olive Oil  
6,5

# DULCES

## Baked Foie Gras

Madeira | Raspberry  
29

## 'Rock and Roll'

Lisbon Spices | Strawberry  
11,5 (3 pieces)

## Arroz con Lechè

Peach | Coconut | Basil  
14,5

## Tartalette, Baby!

Cheesecake | Sea Buckthorn  
9,5 (2 pieces)

## Churros

Dulche de Lechè  
9,5

## Spanish Cheese Selection

Daily Selection of 5 Cheeses  
22