

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' creativity, the careful attention of our restaurant staff, and the expert taste of our wine specialists are all here to make your time 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

WINES BY THE GLASS

SPARKLING

Cava Blanc de Blancs Brut Organic

Raventós i Blanc | Penedès

Spain | *Macabeo, Parellada, Xarel·lo*

11

Raventós i Blanc Cava de Nit Rosé

Extra-Brut Organic

Raventós i Blanc | Penedès

Spain | *Macabeo, Parellada, Xarel·lo*

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

ROSE

Rosat do Organic

Herència Altés | Terra Alta

Spain | *Garnacha Negra*

8,5

Whispering Angel

Chateau d'Esclans | Côtes 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

Bon Vivant

Thomas Collonge | Beaujolais-Villages

France | *Gamay* | 2025

17,5

ASK FOR OUR
SEASONAL
SOMMELIER CHOICES.

SIGNATURE COCKTAILS

Artisanal 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, Delicate

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 from our suppliers and cannot guarantee the absence of traces of allergens.

3 COURSE EXPERIENCE

menu

62,5 per person

Wine Pairing: 32 per person (3 different serves)

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

PARA COMENZAR...

Gamba Blanca | Calamansi | Tomato | Pimentón Dip

Besitos del Mar

'HLVB' Padrón Pepper

LA TIERRA...

BBQ Duck | Pumpkin | Black Garlic | Mushroom

Or

Dry-aged Grass-Fed Entrecote | PX Hollandaise | Ceps

(€20 supplement per person)

Catalan-style Artichokes | Guindilla Verde | Parsley | Raisins

Hasta La Bravas | Aioli | Pimentón

DULCES...

Tartelette, Baby! Lemon Curd | Yuzu

Rosemary Ice-cream | White Chocolate | Butter Crumble | Apple Compote

Extra signature dishes to add to every menu:

HLVB Oyster

Irish Mór Oyster

6 (per piece)

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...

Gamba Blanca | Calamansi | Tomato | Pimentón Dip

Besitos del Mar

'HLVB' Padrón Pepper

EL MAR...

Cod | Oxtail | Escabeche | Carrot | Bacalhau Beurre Blanc

Oxtail Croqueta | Escabeche

LA TIERRA...

BBQ Duck | Pumpkin | Black Garlic | Mushroom

Or

Dry-aged Grass-Fed Entrecote | PX Hollandaise | Ceps

(€20 supplement per person)

Catalan-style Artichokes | Guindilla Verde | Parsley | Raisins

Hasta La Bravas | Aioli | Pimentón

DULCES...

Tartelette, Baby! Lemon Curd | Yuzu

Rosemary Ice-cream | White Chocolate | Butter Crumble | Apple Compote

Caramelised Passion Fruit | 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...

Carabineros Carpaccio | Osietra Caviar

Besitos del Mar

'HLVB' Padrón Pepper

EL MAR...

Roasted Scallop | Ibérico Bellota | Unagi Glase | Fennel

Caramelised Onion Croqueta | Garum Emulsion

LA TIERRA...

Dry-aged Grass-Fed Entrecote | PX Hollandaise | Ceps

Catalan-style Artichokes | Guindilla Verde | Parsley | Raisins

Hasta La Bravas | Aioli | Pimentón

DULCES...

Tartelette, Baby! Lemon Curd | Yuzu

Baked Foie Gras | Ceps | Dulce de Leche

À LA CARTE

Vragen over dieetwensen of allergieën?

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À LA CARTE

PARA COMENZAR...

Gamba Blanca | Calamansi | Tomato | Pimentón Dip

24

Burrata | Pomegranate | Grapes | Macadamia

21

Roasted Scallop | Ibérico Bellota | Unagi Glase | Fennel

9,5 *per piece*

Vitello | Anchovy | Capers | Colatura | Lemon

24

LA TIERRA...

Cod | Oxtail | Escabeche | Carrot | Bacalhau Beurre Blanc

36

Risotto | Bimi | Fennel | Crispy Cavolo Nero

26

Grilled Chicken | Thyme Foam | Portobello | Guindilla Verde

32

BBQ Duck | Pumpkin | Black Garlic | Mushroom

38

Dry-aged Grass-Fed Entrecote | PX Hollandaise | Ceps

62

Weekly Vista-Catch | Dashi Beurre Blanc | Pimentón

50 (*bread included*)

APERITIVOS

Irish Mór Oyster

Served natural with lemon
4,5 *per piece*

Irish Mór 'HLVB' Oyster

Signature Oyster
6 *per piece*

Croqueta de Oxtail

8 (3 *pieces*)

'HLVB' Padrón Pepper

11,5 (4 *pieces*)

Jamón Ibérico Bellota

Tomato Salsa | Pane Carasau
22

Soft-shell Crab

Gremolata | Pimentón
14 (2 *pieces*)

Cannoli de Sobrasada Ibérica

Chipotle
12 (6 *pieces*)

GUARNICIONES

Catalan-style Artichokes

Guindilla Verde | Parsley | Raisins
9,5

Hasta La Bravas

Aioli | Pimentón
8,5

Bread

Ibérico Butter | Olive Oil
6,5

GET TO
THE CHOPPER!
Baby!

DULCES

Baked Foie Gras

Ceps | Dulce de Leche
29

Caramelised Passion Fruit

Cheesecake | Sea Buckthorn
11,5 (2 *pieces*)

Rosemary Ice-cream

White Chocolate | Butter Crumble
Apple Compote
14,5

Tartelette, Baby!

Lemon Curd | Yuzu
9,5 (2 *pieces*)

Churros

Dulce de Leche
9,5

Spanish Cheese Selection

Daily Selection of 5 Cheeses
22