

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