

Starters

Chicken wings

Marinated in sweet chili, ginger and lemon cream



€10

Octopus Roll 🐙

Octopus served in brioche with lemon mayo, butter & smoked pepper.



€10

Beef Tartar

Chuleta Gallega marinated with Sechuan Chilly, Miso mayo, Truffle Oil, cucumber, Thai basil, Ginger Soya on top of our focaccia finished



€12

Focaccia

With Burrata cheese, seasonal grilled tomatoes, truffle oil, fig balsamic, fresh basil and sweet dried berries.



€12

Beef tataki

Grilled and marinated in Yakiniku, homemade pesto and truffle paste. Served with grilled bread.



€14

Grilled flatbread with grilled kebab of beef chop

Fresh salad, seasonal herbs, feta, yoghurt dressing and chili oil.

€10

Chicken Nachos

With chicken, vodka creme, mozzarella, cheddar, guacamole and "pico de galla"



€13

Thai salad with chicken

Thai salad with chicken, sprouts, Thai Basil, spring onion, creamy peanut sauce, lime and ginger soy chili.



€11

Grilled Sweet potato

Baked and grilled sweet potato, served with chard hummus, feta cheese, pickles, tomato and sweet dried fruits.

€9

Gourmet Hot-Dog With Grilled sausage

mustard, ketchup, spring onion, fried onion m, pickles and Szechuan chilli sauce.



€10

Quinoa Salad

Beetroot and avocado tartare, cherry tomatoes, cucumber, sesame oil.



€10

Grilled aubergine

With garlic yoghurt, sweet dried fruit, pistachio powder, feta cheese, rosemary honey served with grilled bread.



€9

Prawn taco 🌮

Guacamole, pico de gallo, lime, coriander, onion, rocotto.



€10

Veggie Nachos

With cheddar, mozzarella, spinach hummus, grilled vegetables, pico de gallo and guacamole



€11

Beef Nachos

With minced beef, cheddar cheese, mozzarella, pico de galla, black beans and guacamole.



€12

Main

Grilled fish of the day

With garlic, "aji lima" and fresh herbs. Served with rice



€20

Grilled beef bowl

Grilled beef tenderloin, Yakiniku, Argentinian Sausage, seasonal vegetables, fresh herbs, chimichurri. Served with rice.



€16

Grilled chicken bowl

In green coconut paste, vegetables of the season. Served with rice



€14

Grilled Fish sea bream

Mix of Prawns & bream. Teriyaki and ginger sauce, sweet chili, spring onion and lime. Served with rice.



€17

Burgers

The Mexican 🍌 (Special of the week)

180gr of beef covered with Edam cheese and homemade guacamole. It comes with some "mexican picadillo" with spicy



€15

Veggie Burger

Ask our waiters. • Recommended with our cocktail Tiki Grill.



€12

Wilkes

180g grilled beef, cheddar cheese, grilled crispy pancetta and mango sauce. • Recommended with our cocktail Dirty Mango.



€15

Spanisher

180g grilled beef, grilled green chillies, melted manchego, grilled tomato kumato, Iberian ham and red pesto. • Recommended with



€15

Korean

Grilled beef marinated with gochujang, spring onion, crispy sweet potato, fried onion and sriracha dressing.



€16

Prawn Burger

180g grilled beef, grill prawns, marinated with citrus & spicy & asiatic salad.



€17

Twetty

Grilled chicken with avocado, sugar snap peas, cherry tomatoes, spring onions, lemon dressing and pesto. • Recommended with our



€13

Argentina

180g grilled beef, grilled aubergine, homemade chimichurri, spring onion and green chili peppers.



€15

Peruvian Spicy

180g grilled beef, avocado, red onion, vegetables of the season, peruvian yellow pepper dressing, coriander.



€15

Italian

180g grilled beef, Burrata cheese, homemade pesto, parmesan, fig balsamico, sundried tomatoes, truffle oil. • Recommended with our



€15

Dessert

Affogato

Soft Ice with coffee

€4

Homemade triple chocolate brownie with soft ice

(frio)

€6

Soft Ice with Oreo crumble

€4.50