

Here's the...
/ Menu /


*tender loving care straight
from the kitchen stoves...*

PICK AND SHARE


Spreads

*...use your fingers or, at most,
some cocktail sticks*

- Green Olives tapenade with Martini Jam - 3,80 €   


- Cheese cream with spicy mango jelly - 4,20 €  


- Foie-gras with toasted maize and passion fruit - 4,20 € 

Vintage-style papas BRAVAS (potatoes in spicy red sauce) - 6,50 € 

“VietnAndalusian” rolls with : - 5 €

- Masala Chicken and Dill Tzatziki 

- Langoustines with kimchee and sesame oil 

Alcazaba mint-seasoned lamb pastries - 7,70 € 

Aubergines with Molasses croquettes - 9 € 

*Our flavourful spreads
will keep you busy
for quite some time.*

GREENS, HOW I WANT SOME GREENS

Nazarí Tabbouleh with raisins and spearmint...

Tabbouleh made in our own way - 6,80 €

Our very own Caesar Salad - 8,50 €


“Batik Style” Russian salad with prawns - 7,90 €   



Kumato Tomato, Feta, Beetroot
and Black Olives - 8 €  

*Salad
cocktails*


FROM MEXICO... *via Japan*



Peach Gazpacho, Sardine and Vanilla Quince - 9 €  

Weakfish Ceviche with Green Curry and Avocado - 8,50 €  

Aburi Salmon, Wakame salad and
Wasabi-seasoned Edamame - 14 €  

Spicy red Tuna Tartare with Kewpie Mayonnaise - 14,50 € 

Prawn Tartare with Thai Cucumber and Pineapple Pil Pil - 14 €  

Grilled Octopus with Pumpkin,
PakChoi and green Mojo (sauce) - 11,50 €  

Butterfish Usuzukuri glazed with
Soya and Orange - 8,80 €   

Duck Sashimi with Oyster Sauce - 14€  



Lactose free



Glutenfree



Nuts free

* If you suffer from any food allergies
or intolerances, please ask for
our special menu.



*...is turned
into colours*

/ Menu /



HAMBURGERS...OR...

"Munching away"

Ox hamburger with truffles, Edulis mushrooms and "red" cheese - 5,50 € 




Rib shawarma with Argentinian chimichurri sauce - 5,50 €  

Our own Cuban Sandwich - 5,50 €

Riofrío trout burger with black garlic mayonnaise - 5,50 €  

LET'S CARRY ON THEN...


*From the sea to the mountains...
uhhh, passing through the Batik!*

Codfish with sauteed sweet and spicy chickpeas - 14€   

Red Tuna Tataki with sauteed vegetables and Teriyaki - 15,80 € 



Seafood and mushrooms Ravioli with Nantua Sauce - 15€ 

"Packed in a punch" wok with Roasted Octopus and prawns - 12,85 €

Veal tenderloin Tartar steak made in our own way - 16 € 

Iberian pork shoulder with roasted vegetables and Herbes de Provence - 18 €   

Grilled beef tenderloin with truffle potato purée - 20€  

Sucking pig cooked at low temperature with fruit chutney - 19 €  

DESSERT ANYONE?



*Sweet tooth, leave some room
for the sweets!*

Chocolate explosion in 7 textures - 6 €

Lime-Lemon-Yuzu, mint sponge-cake and Mojito slush - 6 €

Cheese cream with strawberries and cinnamon crumble - 6 €

Sachertorte with berries - 6 €

Piña Colada sorbet - 5 €  

Is that all?

VAT included

Tran Bui