

# VERSIONS

**TARTAR** OF BEETROOT with pickles and green rice cakes €10

**SALAD** WATERCRESS SALAD with passionfruit, avocado and wheat vinaigrette €11

**ENSALADA** FALAFEL SALAD with lemon-basil vinaigrette, pink tomato, lucerne and fresh lettuce €10

**SIU MAI** (CLASSIC DIM SUM) with chicken, cuttlefish and sweet soy sauce €12

**BAO** PORK BELLY with tomato salad and yellow pepper sauce €12

**RUSSIAN** HAMBURGER with a mixture of cheeses and caramelized onions €10

**SÁNDWICH** BBQ CHICKEN in brioche bread, smoked chicken with BBQ sauce and coleslaw €12

**SÁNDWICH** HOMEMADE PASTRAMI in seeded bread with tetilla cheese €15

**BRIOCHE** SOFT SHELL CRAB with kimchi mayonnaise €13

**BAGUETTE** SLOW COOKED PORK RIB BAGUETTE with pico de gallo and emmental cheese €12

**TACOS** PORK COCHINITA PIBIL TACO with pickled onions and guacamole €12

**TAKOYAKI** OCTOPUS with chives and garlic bread €10

## PAIRING €8



### *Lobito Sbagliato*

Campari, Yzaguirre vermouth and Blanca Cusiné cava

### *La bicicleta Spritz*

Campari, Menade white wine and soda

## PAIRING €8



### *Las letras Manhattan*

Four Roses Small Batch, La Copa vermouth Angostura bitter and Laurent Perrier champagne

### *Lobo viejo*

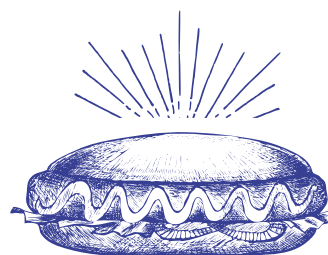
Havana Selección de Maestros, sugar cane, Angostura bitter and TBT Havana Aromatic Leaf

### *El ponche del angelito*

Pisco, clove, pineapple, lime, lemon and Laurent Perrier champagne

## SIDES €3,5

FRIES / FRIED YUCCA  
PLAINTAIN CHIPS  
SALAD



## DESSERTS

BANANA PUDDING €6,5  
BROWNIE €5  
CHEESECAKE €5,5