



STARTERS AND TAPAS

	HB/HBP	DAAI
PADRON PEPPERS V Fried in olive oil and sprinkled with Maldon salt	18	✓
FRIED CALAMARI Deep fried calamari, aioli, lemon, parsley	26	✓
TUNA EMPANADAS Served with creamy cilantro dip	26	✓
ANCHOVIES WITH VINEGAR White anchovies, garlic, olives escabeche, served on baguette slices	28	✓
COCONUT CEVICHE Poached shrimps, coconut citrus mix, pomegranate, jalapeño and basil oil	28	✓
PIQUILLO PEPPERS V Roasted sweet peppers stuffed with goat cheese , walnuts, rosemary honey and served on baguette slices	28	✓
PULPO A LA GALLEGA Boiled octopus served over a bed of sliced potatoes, extra virgin oil, smoked paprika and salt	32	✓
SERRANO CROQUETTES Creamy Iberico ham, bechamel cream, served with aioli	32	✓
SHRIMPS IN GARLIC SAUCE Olive oil, garlic, chili, smoked paprika, white wine served with home made bread	32	✓
PAN TUMACA WITH HAM Grilled bread spread with tomato and garlic sauce, topped with Iberico ham	32	✓

All prices are in USD, inclusive of 17% TGST and subject to 10% service charge
Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance

Listed items and prices may be subject to change without prior notice, based on seasonality and government tax regulations.



MAINS

	HB/HBP	DAAI
CORN KERNELS V Deep fried corn kernel, served with our secret seasoning	18	✓
CRISPY BEAN TACO V Refried beans and cheese taco, brushed with chilli oil and cooked on the wood grill	18	✓
BAJA-STYLE FISH TACOS Fried fish topped with pickled vegetables, creamy macha sauce and avocado purée	26	✓
TRUFFLE OMELETTE A 3 egg omelette, perfumed with black truffle and served with a side of healthy salad	28	✓
CHICKEN TINGA QUESADILLA Shredded chicken, onion, tomato, chipotle, chilli, mozzarella cheese, guacamole, salsa verde	32	✓
CHORIZO Sliced Spanish chorizo pan-fried until crispy, served with warm crusty bread	32	✓
CRISPY RIB-EYE BITES Ribeye cut in cubes, fried and dressed in lime and chilli mix, served on a bed of guacamole and a side of corn tortillas	32	✓
CROQUE MONSIEUR Classic homemade Sourdough bread, layers of thinly sliced smoked turkey ham, melted cheese, homemade bechamel sauce, baked to perfection	32	✓



DESSERTS

	HB/HBP	DAAI
CHOCOLATE TART Decadent chocolate tart served with Jalapeno ice cream	18	✓
CHURROS Churros rolled in cinnamon sugar, served with chocolate sauce and dulce de leche	18	✓
FRESH SEASONAL FRUITS Fruit Salad with lime, juice, salt, tajin chilli and orange juice	18	✓
SELECTION OF ICE CREAM AND SORBET Vanilla ice cream, chocolate Ice cream, pistacchio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 SCOOP	10	✓
- 2 SCOOP	15	✓
- 3 SCOOP	18	✓



BEVERAGES

	HB	HBP/DAAI
WATERS		
BONAQUA 500 ML STILL	2	✓
BONAQUA STILL 1.5 L STILL	4	✓
SAN PELLEGRINO 750 ML SPARKLING	7	3
ACQUA PANNA 750 ML STILL	7	3
SOFT DRINKS		
COCA COLA, DIET COKE, FANTA, SPRITE, BITTER LEMON	5	✓
TONIC WATER, SODA WATER		
RED BULL – ENERGY DRINK	13	5
FRUIT JUICE		
CANNED FRUIT JUICE	5	✓
Apple, orange, pineapple, peach, grapefruit, mixed fruit		
TOMATO JUICE	7	✓
CRANBERRY JUICE	9	✓
FRESH FRUIT JUICE	10	5
Orange, pineapple, watermelon, papaya, mixed fruit		
HOUSE WINE		
BY GLASS - white, red, rosé	10	✓
NON ALCOHOLIC WINE		
BY GLASS - white or red	8	✓
BEER		
CARLSBERG DRAUGHT 300ML	10	✓
CARLSBERG DRAUGHT 500ML	15	✓
LION	10	✓
SINGHA	11	✓
CORONA	16	✓
HEINEKEN 0.0 ALCOHOL FREE	10	✓
TEA & COFFEE		
POT OF HOUSE TEA	7	✓
English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile, Jasmine green tea, Sencha green tea		
ESPRESSO	5	✓
DOUBLE ESPRESSO	8	✓
CAPPUCCINO	8	✓
LATTE	8	✓
HOT OR COLD CHOCOLATE	7	✓
FRAPPÉ	5	✓