

MENU

STARTERS

Shrimp salad confit with oloroso 6,5 / 13

1, 2, 8, 12, 13

Burrata salad on a bed of beetroot, arugula, spinach, yucca ribbons, and mango with a honey and soy vinaigrette 15

4, 5, 6, 7, 9, 12

Arugula and lamb's lettuce salad with mozzarella pearls, grana padano, green apple, pumpkin seeds, crunchy quinoa and basil vinaigrette 13

5, 6, 10, 12

"Del güeno" tomatoes with tuna belly, red onion, pickles, radish petals, and sherry vinaigrette 14

3, 10, 11, 12

Artichoke flower confit in extra virgin olive oil, egg yolk, a veil of Iberian pork jowl, and shavings of Iberian ham 15

2, 12

Waikiki Nachos, wheat tortilla chips served with guacamole, sour cream, meat chili, cheddar cream, and parmesan cheese 17

1, 5, 6, 9

Homemade croquettes (chef's selection of the day) (each) 2

(ask allergens)

* Important information in the dessert section.

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
Gluten	Egg	Fish	Peanut	Soy	Dairy	Nuts	Shellfish	Celery	Mustard	Sesame	Sulphites	Molluscs	Lupin

MENU

FROM THE SEA

Sea bass fillet with dill-infused oil 19,50

3, 7, 9, 10, 11, 12

Fried squid served with black garlic aioli 24

1, 2, 5, 12, 13

Crispy fish tacos with chipotle mayonnaise, guacamole and pickled onions (2 units) 16

1, 2, 3, 5, 11, 12

Fish and Chips 16

(fish subject to availability)

1, 2, 3, 12

GIBRALTAR STRAIT'S RED TUNA

Grilled tuna loin with oven-roasted vegetables 26

2, 3, 10, 12

Tuna tartar 22

1, 2, 3, 5, 10, 11, 12

Tuna tiradito 18

1, 3, 5, 10, 11, 12

Tuna verbena served on fried rice with mango, lime, and a mild wasabi mayonnaise 26

1, 3, 5, 12

* Important information in the dessert section.

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
Gluten	Huevo	Pescado	Cacahuete	Soja	Lácteos	Frutos Secos	Crustáceos	Apio	Mostaza	Sésamo	Sulfitos	Moluscos	Altramuz

MENU

RICE

Iberian rice with presa and abanico cuts 18

1, 2, 5, 6, 7, 9, 10, 11, 12

Rice with seasonal vegetables 16

5, 7, 9, 10, 11, 12

MEATS

Iberian pork with green mojo sauce, fried potatoes, and Padrón peppers 22

12

Mature cow entrecôte with 45 days of maturation, with fried potatoes and Padrón peppers 27

12

Waikiki Burger 180g of beef with lettuce, tomato, grilled onion, Waikiki sauce, cheddar cheese, pickles and fries 17

1, 2, 5, 6, 7, 10, 12

Cheese Burger 180g beef with glazed bacon, cheddar cheese, caramelised onion barbecue sauce and Cajun salad, served with chips 17

1, 5, 6, 7, 11

* Important information in the dessert section.

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
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MENU

HOMEMADE DESSERTS

Cheesecake with red berry and Madagascar vanilla 7

1, 2, 6, 7

Carrot Cake Waikiki 7

1, 2, 6, 7

Yogurt cream with lemon and mango ice cream presented in two distinct textures 6

1, 2, 6, 7

ADDITIONAL INFORMATION

Table service charge per person 2€

Due to the characteristics of the facilities, handling, and preparation at the establishment, all our products may contain, either directly or through cross-contamination, some type of allergen.

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
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