

# Basko

## FOOD MENU

**INSPIRED BY THE SIMPLICITY AND FRESHNESS OF THE  
MEDITERRANEAN CULTURE & REGION.**

**INDULGE IN A JOURNEY OF DIVERSE AND EXCITING FLAVOURS.**

## Tartines & Brioches

<b>Crispy Tuna Tartines</b> (S) 75 Crispy rice, bluefin tuna, spicy sauce	<b>Tuna Brioches</b> (S) 85 Soft bun, bluefin tuna, acidulated ginger
<b>Anchovies &amp; Sumac Tartines</b> (S) 65 Crispy baguette, anchovies, acidulated shallots, pickled mustard	<b>Cecina &amp; Tomato Tartines</b> 75 Crispy bread, tomato, ceccina
<b>Smoked Brisket Brioches</b> 85 Soft bun, smoked brisket, crispy onion	

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## Raw

<b>Beef Tartar</b> 180 Hand sliced beef tartar, bone marrow tartine, crispy bread, olive oil	<b>Shrimp Carpaccio</b> (S) 85 Fresh white prawns, unami dressing
<b>Sea Bass Ceviche</b> (S) 85 Sea bass, avocado, citrus, basil ice cream	<b>Raw Langoustines</b> (S) 95 Raw langoustines & Citrus olive oil
<b>Sweet Potato Ceviche</b> (V) 65 Sweet potato, pimento powder, passion fruit & curry vinaigrette, avocado	<b>Basko Pizzette</b> (S) 110 Puff pastry, tomato and ginger compote, bluefin tuna

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## Salads

<b>Basko Salad</b> (V) 110 Mesclun mix, orange, grapefruit, pomegranate, fennel & bottarga	<b>Freshness Salad</b> (S) 75 Tomato, indian onion, caper mint vinaigrette
<b>Wild Mushroom Buratta</b> (D) 130 Artichoke hearts, forest mushrooms	<b>Langoustines Salad</b> (S) 135 Smoked langoustines, artichoke heart green apples

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## Starters

<b>Tomato Gazpacho</b> (V) 70 Cold heirloom tomato, green pepper, and jerez vinegar	<b>Huevos Rotos</b> (D) 95 Potato allumette, creamy smoked paprika, harissa sauce, perfect egg
<b>Grilled Calamari</b> (S) 90 Calamari with piquitos citrus & tomato sauce	<b>Baked Cauliflower</b> (V) 75 Smoked tahini, baked cauliflower
<b>Eggplant &amp; Piquito Tartar</b> (V)(D)(N) 80 Charred and glazed eggplant, pequillos pepper, almonds, pomegranate molasses	<b>Rolled Langoustines</b> 95 Langoustine, basil, lemon zest, pimento mayo

## Pastas & Risottos

<b>Langoustines Risotto</b> (S) 190 Grilled langoustines, tomato based risotto	<b>Papardelle Shrimp</b> (S)(D) 145 Camarones, heirloom tomato
<b>Swinging linguini</b> (A)(D) 140 Girolles, parmeggiano reggiano	<b>Saffron Cecina Spaghetti</b> (A)(D) 165 Creamy saffron sauce, parmigiano reggiano & beef cecina
<b>Sea Urchin Spaghetti</b> (S) 220 Sea urchin, bisque, lemon	<b>Risotto Chorizo</b> 150 Beef chorizo & pimento

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## From the Robatta

<b>Short Ribs</b> 170 Braised short ribs, squash, sweet potato & chestnut	<b>Lobster Fregola</b> (S)(D) 225 Smoked lobster, spicy fregola
<b>Tenderloin</b> (D) 310 200g Tenderloin MB6, roasted celery	<b>Grilled Octopus</b> (S) 180 Grilled octopus, romesco sauce, brussel sprouts
<b>Entrecôte</b> (N) 380 320g Wagyu MB6 & glazed broccoli	<b>Smoked Whole Chicken</b> (D) 190 Smoked baby chicken & morels sauce
<b>Duck Thigh</b> 160 Duck thigh confit with veal bacon & potato grenaille	<b>Grilled Sea Bass</b> (S) 225 Charcoal sea bass, grilled artichoke, citrus sauce

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## Sides & Sauces

<b>Crispy Fries</b> 35	<b>ChimiChuri</b> 30
<b>Glazed Brussel Sprouts</b> 40	<b>Wild Thyme</b> (N) 30
<b>Potato Puree</b> 40	

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## Desserts

<b>The Rose Cookie</b> (N)(D) 70 Melted cooked cookie with rose ice cream	<b>Lemon Tart</b> (D) 75 Meringue & lemon
<b>St Honoré</b> (D) 75 Layers of puff pastry and cream	<b>Basko Cake</b> (N)(D) 95 Serves 2
<b>Pistachio</b> (D)(N) 80 Giant pistachio nut	<b>Choco-Hazelnut</b> 85 Creamy chocolate, caramel & hazelnut biscuit