



Welcome to Hitch Hike

Our menu is inspired by the laid-back flavours of Cali-Baja cuisine, where fresh ingredients, coastal influences and a relaxed California spirit come together. Expect light, vibrant dishes with a touch of Baja comfort, made for easy dining and good company.

Cocktails

Coco Limon Fizz Vodka – Coconut – Lime – Agave Fresh, light	€ 13
Cali-baja Paloma Tequila Blanco – Grapefruit – Agave – Lime Fresh, strong	€ 13
Spicy Ananas Margarita Tequila Reposado – Pineapple – Triple Sec – Chili Fruity, spicy	€ 13
Rum del Mar Dark Rum – Passion Fruit – Ginger Fresh, spicy	€ 14
Baja Breeze Mezcal – Cucumber – Lime Fresh, light	€ 13
Tropical Old Fashioned Bourbon – Pineapple – Orange Bitters Strong, sweet	€ 13
Guava Negroni Gin – Campari – Vermouth – Agave Strong, fresh	€ 13
Flor de la Noche Tequila Blanco – Herbal Tea – Lemon – Honey Herbal, light	€ 14
Smokey Pineapple Sour Smoked Whiskey – Pineapple – Lime – Bitters Strong, fresh	€ 14
Dark Berry Cooler Vodka – Lemon Juice – Blackberry Purée – Sugar Syrup – Herbal Tea Fresh, fruity	€ 13
HitchHiker Gin – Passion Fruit Juice – Ginger Beer – Sugar Syrup Fresh, tropical	€ 13

Munchies

Farmhouse Bread (V) Chipotle aioli, tomato salsa	€ 7.5
Triana Olives (VE) Stuffed olives, red pepper	€ 6.5
Pimientos de Padron (V) Blistered green peppers, pickled red onion, feta, sea salt	€ 8.5
Glazed Baja Nuts (VE) Marinated with spiced honey	€ 6.5
HitchHike Skateboard Cheeses, meats and more	€ 35
Loaded Nachos (V) Cheddar, guacamole, sour cream, tomato salsa, spring onion, jalapeño Add pulled beef or grilled chicken + € 2.5	€ 12.5
Tuna Tostadas (3 pieces) Tuna, avocado, pear, sesame, wasabi mayo	€ 12.5
Artichoke Tostadas (3 pieces) (V) Guacamole, artichoke hearts, pico de gallo, jalapeño	€ 11.5
Crispy Chicken Ranch sauce, spring onion, chili	€ 9.5
Kalfsbitterballen Veal croquettes, mayo, mustard	€ 9.5

V = Vegetarian

VE = Vegan



To start

Creamy Pumpkin Soup (VE) Roasted pumpkin, chili, chives, thyme honey crumble	€ 12.5
Roasted Beetroot (V) Whipped goat cheese, pistachio crumble, pomegranate, blood orange, extra virgin olive oil	€ 14.5
Birria Taco Slow cooked beef, Pico de Gallo, coriander, smoked birria consommé, lime	€ 13.5
Grilled Baja Gem Little gem, Pecorino, crispy bacon, Truffle dressing, almonds	€ 11.5

All day classics

Grilled Halloumi Salad (V) Heirloom tomato, pineapple, quinoa, mint, coriander, sesame seeds, lime dressing	€ 17.5
Caesar Salad (V) Romaine lettuce, parmesan, egg, Caesar dressing, croutons, tomato Add Chicken or Prawns + € 3.5	€ 14.5
Double Smashed Burger Lettuce, guacamole, tomato, cheddar, coleslaw, fries, chipotle mayo	€ 19.5

Lunch 12 PM - 3 PM

Avocado on Toast (V) Sourdough, avocado, poached egg, arugula, baby radish, chilli, lime, extra virgin olive oil Add Salmon or Bacon + € 3.5	€ 12.5
Smokey Mackerel Toasted Ciabatta, citrus mayo dressing, Manzanilla olives, celery, dill Optional with Wheat bread	€ 15.5
Shakshuka (V) Spicy tomato sauce, slow cooked eggs, chives, toasted bread	€ 14.5
Veal Croquette Served with bread and mustard	€ 15.5

Dinner 5 PM - 10 PM

Assado Argentinian Rib-eye, homemade chimichurri salsa, approx. 250gr	€ 39.5
Pescado Pan-seared cod fillet, spicy tomato, roasted peppers, kale	€ 28.5
Black Prawn Paella Smoked Chorizo, tomatoes, peas, saffron, lemon	€ 24.5
Charred Aubergine (VE) Dark chocolate mole, salsa roja, hazelnut dukkah, sunflower gomashio	€ 22.5

Dessert

Cinnamon Churros (V) Chocolate sauce, Dulce De Leche	€ 10.5
Rum Pineapple Carpaccio (VE) Saffron, mango sorbet, coconut flakes, sesame, mint	€ 11.5
Chili Chocolate Sorbet (V) Creme fresh, chilli olive oil, Maldon salt	€ 9.5

On the side

Creamy Spinach (V) Grana Padano, nutmeg	€ 7.5
Green Bowl (VE) Mesclun, tomato, cucumber, carrots, lemon dressing	€ 6.5
Golden Fries (V) Served with chipotle mayo	€ 6.5