

START EXPLORING

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.

SIGNATURE COCKTAILS

Cali-Baja Paloma Fresh & Strong Elala Tequila Blanco - Pink Grapefruit - Agave - Lime	€ 13.5
The HitchHiker Tropical & Fresh Hermit Gin - Elala Espadin Mezcal - Passion Fruit - Ginger Beer	€ 14.5
Berry Cooler Fruity & Fresh Ketel One Vodka - Blackberry - Herbal Tea - Lemon	€ 14.5
Lavanda Fizz Fresh & Herbal Masticha - Bombay Gin - Lavender - Mint	€ 14.5
Mama Besos Creamy & Sweet Bacardí Rum - Strawberry - Oat Milk - Lime	€ 13.5
Spicy Mango Sweet & Spicy Elala Tequila Reposado - Chilli - Mango - Tajin	€ 13.5
Guava Negroni Strong & Fresh Hendrick's Gin - Campari - Vermouth - Agave	€ 13.5



All cocktails can also be enjoyed as mocktails

SMALL PLATES (TO SHARE)

Cantaloupe & Cucumber Salad (VE) Tomato, Sesame Dressing, Parsley, Coriander & Sesame Seeds	€ 14.5
Braised Octopus Rich Tomato Sauce, Chickpeas, Black Olives, Sun-Dried Tomato, Feta, Sherry Vinegar	€ 17.5
Tuna Tostadas Tuna, Avocado, Pear, Sesame, Wasabi Mayo	€ 14.5
Grilled Corn Tostadas (V) Sour Cream, Chives, Pickled Red Onion, Lime	€ 12.5
Grilled Cabbage (V) Black Tahini, Sweet chilli glaze & Crispy Shallots	€ 15.50
Gazpacho (V) Tomato & Roasted Red Pepper, Cucumber, Basil Oil & Grilled Sourdough	€ 14.50
Pulled Beef Tacos Slow-Cooked Beef, Pickled onion, Pico de Gallo, Lime, Coriander	€ 15.50
Roasted Beetroot (V) Whipped Goat-Cheese, Watermelon, Baby Radish, Pistachio Crumble, Pomegranate	€ 14.50
HitchHike Skateboard Crispy Chicken, Tuna & Corn Tostada, Olives, Almonds, Corn Dogs & Crispy Avocado	€ 35
Farmhouse Bread (V) Black Garlic Aioli & Tomato Salsa	€ 7.5
Crispy Chicken Ranch Sauce, Spring Onion, Chili, Sesame Seeds	€ 9.5
Corn Dog Classic Sausage, Crispy Outside, Mustard and Ketchup	€ 9.5
Smokey Corn Ribs (V) BBQ sauce	€ 9.5
Crispy Avocado Fritters (V) Hemp Sauce	€ 9.5
Golden Fries (V) Chipotle Mayo	€ 6.5



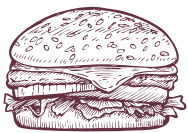
Please inform staff of any allergies or dietary requirements before ordering



LUNCH

- Avocado on Toast (V)** Scrambled Eggs, Spring Onion, Harissa
Add Salmon or Bacon + € 2.5 € 12.5
- Smoked Salmon Bagel** Sesame & Poppy Seed, Cream Cheese, Avocado, Cucumber, Red Onions € 15.5
- Truffle Mushroom on Toast (V)** Lemon Ricotta, Mushrooms, Truffle Oil, Fried Egg
Add Salmon or Bacon + € 2.5 € 12.5
- Chia Pudding (V)** Coconut, Granola, Fruits Coulis, Seasonal Fruits € 14.5

ALL DAY CLASSICS



- Burrata Salad (V)** € 22.5
Kumato Tomato, Crispy Capers, Anchovies Dressing, Fig, Roasted Almonds & Grilled Sourdough Bread
- Caesar Salad (V)** € 14.5
Little Gem, Parmesan, Egg, Caesar Dressing, Croutons, Tomato
Add Chicken or Prawns + € 3.5
- Double Smashed Burger** € 19.5
Lettuce, Guacamole, Tomato, Cheddar, Coleslaw, Golden Fries, Chipotle Mayo

DINNER

- Assado** Grilled Simmental Rib-Eye, Pineapple, Tortilla, Chimichurri, Golden Fries € 35
- Pescado** Pan-Seared Cod Fillet, Creamy Corn, Crispy Leek, Wasabi Furikake & Yuzu Oil € 29.5
- Charred Broccoli (V)** Green Goddess Rice, Zucchini, Broad Beans, Garden Peas, Dill Oil € 25
- Blue Corn Tortilla (V)** Tex-Mex Tofu, Guacamole, Lettuce, Sriracha Aioli, Sesame Seeds € 19.5

SWEET DISHES

- Churros (V)** Pumpkin Spice & Chocolate Paste € 10.5
- Rum Pineapple Carpaccio (VE)** Saffron, Mango Sorbet, Coconut Flakes, Mint € 11.5
- Matcha Panna Cotta (V)** Yogurt Breadcrumbs, Passion Fruit Coulis, Coriander Cress € 12.5



V = Vegetarian

VE = Vegan