HITCH HIKE
COASTLINE CANTINA

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



The HitchHiker Floral & Fresh — **€ 14.5**
Hermit Gin - Élala Espadin Mezcal - Yuzu – Ginger Beer

The House Always Wins Smokey, Herbal & Sweet — **€ 13**
Rye – Mezcal - Winter Spiced Pear – Vermouth – Appleshrub

The Gold Rush Fresh & Floral — **€ 16**
Tequila - Elderflower - Lime - Yuzu - Gold

Country Road Smokey & Spiced — **€ 13**
Rye - Scotch - Sherry - Red Vermouth - Orange

Three Naked Monkeys Tropical & Fruity — **€ 19**
Rum - Whiskey - Cachaca - Banana - Lime - Pineapple - Coconut Water

Jane Doe Fashioned Strong & Herbal — **€ 13**
Whiskey - Pumpkin - Chai - Chocolate - Cinnamon

Arizona Killer No2 Spicy & Chocolate — **€ 15**
Mezcal - Lime - Chocolate - Chile Ancho

These are our signatures, please see our full drink list for any of the classics we're happy to create for you. Always feel free to challenge the bartender

ALL DAY CLASSICS

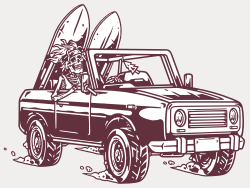
Burrata Salad (V) — **€ 22.5**
Mixed leaves, Heirloom Tomatoes, Goji Berries, Charred Corn, Pickled Onion, Mixed Seeds, Honey-Lime Vinaigrette, Grilled Sourdough



Caesar Salad (V) — **€ 14.5**
Little Gem, Parmesan, Egg, Caesar Dressing, Croutons, Cherry Tomato
Add Chicken or Bacon **+ €4.5**

Double Smashed Burger — **€ 19.5**
Lettuce, Guacamole, Tomato, Cheddar, Coleslaw, Golden Fries, Chipotle Mayo

LUNCH



Avocado on Toast (V) Scrambled Eggs, Scallions, Harissa — **€ 12.5**
Add Salmon or Bacon **+ € 4.5**

Smoked Salmon Bagel Mixed Greens, Cream Cheese, Avocado Spread, Pickled Cucumber, Dill Oil — **€ 15.5**

Truffle Mushroom on toast (V) Lemon Ricotta, Wild Mushrooms, Truffle Oil, Fried Egg, Chives — **€ 12.5**
Add Salmon or Bacon **+ € 4.5**

Chia Pudding (V) Coconut Yogurt, Granola, Berry Coulis, Seasonal Fruits — **€ 14.5**

Please inform staff of any allergies or dietary requirements before ordering

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SMALL PLATES

Tater Tots (V) Crème Fraîche, Guacamole, Tomato Salsa, Chives **€ 9.5**

Smokey Chorizo Lime Crema, Coriander, Pickled Cucumber Ribbons **€ 15.5**

Tuna Tostadas Avocado, Pear, Sesame, Wasabi Mayo, Cucumber **€ 14.5**

Aubergine Tostadas (V) Guacamole, Torched Goat Cheese, Salsa Verde **€ 12.5**

Tex-Mex Rainbow Carrots (V) Labneh, Maple Syrup, Toasted Almond Flakes, Pink Peppercorns, Dill Oil **€ 12.5**

Roasted Pumpkin Soup (V) Ras el Hanout, Pepitas, Crispy Sage, Grilled Sourdough **€ 13.5**

Pulled Beef Tacos Slow-Cooked Beef, Pickled Onion, Pico de Gallo, Lime, Coriander **€ 15.5**

Roasted Brussel Sprouts Basil Yoghurt, Crispy Bacon, Pomegranate, Orange Zest **€ 12.5**

HitchHike Skateboard Aubergine Tostada, Corn Ribs, Pulled Beef Tacos, Corn Dogs, Baja Nuts, Triana Olives **€ 35**

Local Farmhouse Bread (V) Black Garlic Aïoli & Tomato Salsa **€ 7.5**

Crispy Chicken Ranch Sauce, Spring Onion, Chili, Sesame Seeds **€ 9.5**

Corn Dog Sausage, American Mustard, 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**



MAINS

Assado Grilled Rib-Eye, Padrón Peppers & Spring Onions, Cotija Cheese, Salsa Macha, Golden Fries **€ 35**

Pescado Pan-Seared Cod Fillet, Creamy Corn, Charred Tenderstem Broccoli, Almond Flakes, Salsa Verde **€ 29.5**

Beluga Lentils (V) Fried Aubergine, Adobo Sauce, Crème Fraiche, Chimichurri, Fresh Herb Salad, Lime Dressing, Herb Panko **€ 23.5**

Crispy Duck Bomba Rice, Wild Mushrooms, Mole Negro, Pickled Cucumber Ribbons, Pickled Onion **€ 25**

SWEET ENDINGS

Churros (V) Pumpkin Spice, Chocolate Paste **€ 9.5**

Spiced Rum Pineapple Carpaccio (VE) Saffron Syrup, Mango Sorbet, Coconut Flakes, Mint, Freeze Dried Raspberries, Sesame Seeds **€ 11.5**

Caramelised Custard (V) Madagascar Vanilla, Orange Zest, Black Cookie Crumble, Burnt Mascarpone Cream **€ 9.95**

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V = Vegetarian

VE = Vegan

