

POOL & BEACH BAR

◀ **Hawker es un viaje culinario. Bienvenido.**

Hawker is a culinary journey. Welcome.

Nachos + topopos + burrata + edamame + guacamole 14€ 🍷

Burrata + artisanal corn chips + edamame + guacamole

Patatas bravas + bulgogi de ternera + emulsión de gochujang + wakame 10€ 🍷 🍷 🍷

Bulgogi bravas + glazed beef + potatoes + gochujang emulsion + wakame

Tandoori de zanahorias + especias + raita + chutney de mango + pan roti 9€ 🍷 🍷 🍷 🍷

Tandoori of carrots + Indian spices + roasted yogurt + mango chutney + roti

Alitas de pollo estilo Thai + chili jam 10€ 🍷 🍷 🍷 🍷 🍷

Thai style fried chicken wings + chili jam

Vieiras a la brasa + ensalada de tomate + hierbas y microbrotes + emulsión de soja 12.50€ 🍷 🍷 🍷

Grilled sea scallops + tomato salad + Asian herbs and microbros + soy emulsion

Arepa + masa de maiz + aguacate + sofrito de frijoles + maiz y jalapeño + huevos pochados 13.50€ 🍷 🍷 🍷

Arepa + corn pancake + avocado mash + black beans sofrito + corn and jalapeño relish + poached eggs

HBC's Dirty Burger + 180 gr ternera + queso + mayonesa de furikake + encurtido 16€ 🍷 🍷 🍷

ADD-ONS: Huevo frito; queso; ensalada verde; setas salteadas

HBC's Dirty Burger + 180 gr ground sirloin + cheese + furikake mayo + pickles + tomatoes + fries. ADD-ONS: Fried egg; cheese; green salad; sauteed mushrooms

Roll de pollo Thai + pollo + chili jam + pan roti + ensalada de col y hierbas 13.50€ 🍷

Thai chicken roll + chili jam + Asian slaw + roti flatbread + herbs

Ensalada Thai de fideos de arroz + mango y papaya verde + hierbas asiáticas + vinagreta de lima kaffir 10€ 🍷 🍷

Bangkok style mango and papaya salad + vermicelli noodles + herbs + roasted rice + kaffir lime leaf vinaigrette

DRINKS

HOUSE SPECIALS

Muay Thai Kick (Gin, lime + soda + pandan syrup + Thai basil) 15€

Negroni Sour (Gin + Vermut + kalamansi syrup + Campari) 15€

Tokyo Sangria (Cava + vodka + Umeshu (Japanese plum liquor) + lychee) 15€

Cocohuete Caipirinha (Cachaça + fresh coconut + peanuts + lime) 15€

Clara de galanggal (beer + lime + galanggal and ginger syrup) 15€

Dark & Stormy Bali Edition (Artisanal rum + lime + galanggal + ginger beer) 15€

Hawker-style Sangria 15€

Gin & Tonic (Hendricks gin + kaffir lime leaf + Fentiman's tonic) 15€

Aperol Spritz 15€

DRAUGHT

HEINEKEN 4€

LAGUNITAS IPA 4.50€

BOTTLED

TIGER BEER 4€

18/70 Craft beer 4€

FIZZ

Taittinger Brut Réserve (0.75) 12€ / 75€

Taittinger Prestige Rosé (0.75) 13€ / 80€

WINE

WHITE

Mas Candi Desig 5.50€ / 30€

Pinot Gris - Grauer Burgunder 2012 5.15€ / 28.75€

Microbio Correcaminos (Verdejo Natural) 5.90€ / 39€

DG Cinclus 5.90€ / 39€

PINK

Pink flow 5.50€ / 32€

Clos Lenticus Croac Croac Pink 7€ / 42.5€

RED

Aldonia Rioja (copa) 4€ / 25€

Celler Comunica Vi Del Mas 5.50€ / 35.75€

 Crustáceos Crustaceans	 Sésamo Sesam	 Soja Soy
 Moluscos Molluscs	 Cilantro Coriander	 Vegano Vegan
 Gluten	 Lácteos Dairy	 Pescado Fish
 Huevos Eggs	 Cacahuets Peanuts	 Ióxido de Azufre i Sulfitos Sulfur dioxide and sulphites

*Si tienes alguna alergia o intolerancia alimentaria. Dínoslo.

*Please let us know if you have any food allergies or intolerances. Thank you.