HITCH HIKE
COASTLINE CANTINA

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.

SIGNATURE COCKTAILS

Coco Limon Fizz Fresh & Light — **€ 13**
Vodka – Coconut – Lime – Agave

Cali-Baja Paloma Fresh & Strong — **€ 13**
Tequila Blanco – Grapefruit – Agave – Lime

Spicy Pineapple Margarita Fruity & Spicy — **€ 13**
Tequila Reposado – Pineapple – Triple Sec – Chili

Rum del Sol Fresh & Spicy — **€ 14**
Dark Rum – Passion Fruit – Ginger

Baja Breeze Fresh & Light — **€ 13**
Mezcal – Cucumber – Lime

Tropical Old Fashioned Strong & Sweet — **€ 13**
Bourbon – Pineapple – Orange Bitters

Guava Negroni Strong & Fresh — **€ 13**
Gin – Campari – Vermouth – Agave

Flor de la Noche Herbal & Light — **€ 14**
Tequila Blanco – Herbal Tea – Lemon – Honey



Smokey Pineapple Sour Strong & Fresh — **€ 14**
Smoked Whiskey – Pineapple – Lime – Bitters

Dark Berry Cooler Fresh & Fruity — **€ 13**
Vodka – Lemon Juice – Blackberry Purée – Herbal Tea

HitchHiker Fresh & Tropical — **€ 13**
Gin – Passion Fruit Juice – Ginger Beer

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 — **€ 8.5**

Glazed Baja Nuts (VE) Marinated with spiced honey — **€ 6.5**

HitchHike Skateboard Cheeses, meats and munchies — **€ 35**

Loaded Nachos (V) Cheddar, guacamole, sour cream, tomato salsa, jalapeño — **€ 12.5**
Add pulled beef or grilled chicken **+ € 3.5**

Tuna Tostadas Tuna, avocado, pear, sesame, wasabi mayo — **€ 12.5**



Artichoke Tostadas (V) Guacamole, artichoke hearts, pico de gallo — **€ 11.5**

Crispy Chicken Ranch sauce, spring onion, chili, sesame seeds — **€ 9.5**

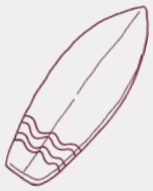
Kalfsbitterballen Veal croquettes, mayo, mustard — **€ 9.5**

V = Vegetarian

VE = Vegan

HITCH HIKE
COASTLINE CANTINA

TO START



Creamy Pumpkin Soup (VE) Roasted pumpkin, chili, chives, thyme honey crumble **€ 12.5**

Roasted Beetroot (V) Whipped goat cheese, pistachio crumble, pomegranate, **€ 14.5**

Birria Taco Slow cooked beef, Pico de Gallo, coriander, 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)
Little Gem, 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
Add Salmon or Bacon **+ € 4.5** **€ 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 Simmental Rib-eye, homemade chimichurri salsa, approx. 250gr **€ 39.5**

Pescado Pan-seared cod fillet, spicy tomato, roasted peppers, charred baby broccoli **€ 28.5**

Black Prawn Paella Smoked chorizo, saffron, tomatoes, peas, parsley, 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, baby radish, lemon dressing **€ 6.5**

Golden Fries (V)
Served with chipotle mayo **€ 6.5**