

HASTA LA  
VISTA  
*Baby!*



# WELCOME TO HASTA LA VISTA, BABY!

Where ordinary events become extraordinary. Our concept offers a unique blend of Spanish flair, Hollywood glam and funky disco vibes.

VISTA exists out of multiple distinct areas, each offering its own ambiance. Whether you seek a vibrant and energetic setting or a more intimate and cozy gathering space, our diverse areas cater to a wide range of events and occasions.

Let us take care of the details while you enjoy every moment.  
Make your event extraordinary at Hasta La Vista, Baby!

Please get in touch with us for more information.

[events@hastalavista.baby](mailto:events@hastalavista.baby) or via 020 261 15 22



Eduard van Beinumstraat 40  
1077 XZ Amsterdam



Monday - Thursday  
12:00 - 00:00

Friday  
12:00 - 01:00

Saturday  
17:00 - 01:00

Sunday  
17:00 - 00:00

Lunch is closed until September 2nd



[www.hastalavista.baby](http://www.hastalavista.baby)



[@hastalavistababy](https://www.instagram.com/hastalavistababy)

# VISTA CAPACITY

VISTA is divided into four distinct areas.

Each area has its own maximum capacity. In the case of larger groups, it is possible to combine areas. Please always consult our Sales & Reservations department.



## DINING AREA

Low seated: 40 people

## DINING AREA

High seated: 28 people



## BAR AREA

Standing: 75 people

Seated: 30 people



## THEATRE AREA

38 people



# MEETING WITH A VIEW

Unleash creativity and productivity in an exclusive setting that goes beyond the ordinary. The Theatre of VISTA offers a unique backdrop to your business discussions and presentations.

## BOOKING DETAILS

- Available Times: 08:00 to 12:00 or 15:00 to 17:00
- Rate: €750 per session
- Group Size: 8 to 38 participants
- Mandatory coffee, tea, and water package for just €7.50 per person.

## EXTRA'S TO ADD

Digital screen € 75

Microphone € 25

Flip-over € 20

Enhance your event by adding a breakfast buffet, a delicious two-course lunch in our dining area, or unwind with drinks and bites in our bar area afterwards.





## LUNCH

Our menu offers a tasty journey through Spain, Portugal and beyond with globally inspired flavors crafted by Head Chef Meggy and her team.

You can either try our special 2-course menu, or stick to choosing one dish.

We're here to welcome you with open arms Monday to Friday, from 12:00 to 14:30. It is possible to reserve a table till 13.45 at latest.

Two course lunch: 35    Main Course only: 26,5

### *Starter*

#### Marinated Salmon

Fennel | Queso Fresco | Orange

or

#### Beef 'Steak Tartare'

Zucchini | Fermented Garlic | Lisbon Pesto

or

#### Burrata Salad

Confit Beetroot | Lemon Thyme | Fried Cavolo Nero

### *Main course*

#### Young chicken BBQ

Lemon | Portuguese Spices

or

#### Fish of the Day

Bomba Rice | Carrots | 'Cataplana'

or

#### Picanha BBQ

Young Corn | Bay Leaf | Pickled Strawberry Antiboise  
(+5 supplement)

or

#### Bomba Rice

Roasted Autumn Vegetables | Manchego

### *Extra dessert?*

#### Crema Catalán 'Hasta La Vista, Baby!'

8,5

#### 'Lisbon' Donut

Seabuckthorn Fudge

9,5

*Example menu*



## BITES MENU

Looking for the perfect spot for your next gathering? We have you covered! Whether you're planning a casual get-together or a corporate event, we offer a variety of options to suit your needs. Our bite menu is regularly updated to keep things fresh and exciting, so all provided menus are just examples.

*Example menu*

### BITES EXPERIENCE MENU 19.5

Selection of bread & crackers | Seasonal dips

Iberico Charcuterie Selection

Manchego & Marinated Olives

Croquetas del Dia

Empanada's 'Vista style'

### UPGRADE TO ROYAL MENU + 15.5

Sardines con Escabeche | Pan Cristal | Magreb Spices

Jamon Iberico Bellota

Cod 'Bao', aioli

*9-15 people*

### EXTRA'S TO ADD

Oyster ceviche  
5 per piece

Iberico burger XS, truffle & chorizo  
11 per piece

*vegetarian option  
available*



*Example menu*

## SHARED DINING

Indulge in a Mediterranean-inspired shared dining concept, perfect for savoring a variety of flavors together. Our expertly curated sharing menu, crafted by Chef Meggy and her team, promises a fantastic evening filled with delicious dishes.

Our menus evolve with the seasons, featuring fresh, seasonal ingredients and a delightful mix of fish, meat, and vegetarian options inspired by the rich flavors of Portuguese and Spanish cuisine.

### *The Experience*

**Gamba 'Roja' Carpaccio**  
Couscous | Chorizo | Camaron

**Coquille**  
Spanish XO | Parsley | Kalamansi

**Boquerones con 'Tajine' Escabeche**  
with Pan Cristal

+ **Bacalhau 'Amor The Meggy'**  
Cod | Harissa | Crispy Potato | Capers

+ **Bacalhau Bao**  
with Harissa

**Picanha BBQ**  
Young Corn | Bay Leaf | Pickled Strawberry Antiboise  
*or*

**Beef Chateaubriand 'Lusitano'**  
Iberico Ham | Truffle *30 supplement extra (per 2 persons)*

**Brocolini**  
PX Sherry | Almonds

**Potato Rösti**  
Herb Mayonaise | Manchego

**Arroz Con Leche**  
Red Fruits | Balsamico | Pecan

**'Lisbon' Donut**  
Seabuckthorn Fudge

+ **Crema Catalán 'Hasta La Vista, Baby!'**

Extra dishes to add to every menu:

**Drunken Oyster**  
Cava Marinated  
6 (per oyster)

**Japanese Wagyu A5**  
Carpaccio | Wasabi Romesco | Black Truffle *\*Table preparation*  
29

### *El Reina*

+ **'Oscietra Caviar'**  
Irish Mor oyster | Burrata | Green Herbs

**Gamba 'Roja' Carpaccio**  
Couscous | Chorizo | Camaron

**Coquille**  
Spanish XO | Parsley | Kalamansi

**Boquerones con 'Tajine' Escabeche**  
with Pan Cristal

+ **Carabineros**  
Bonito | Trout Eggs | Pimentón

+ **Bacalhau 'Amor The Meggy'**  
Cod | Harissa | Crispy Potato | Capers

+ **Bacalhau Bao**  
with Harissa

**Picanha BBQ**  
Young Corn | Bay Leaf | Pickled Strawberry Antiboise  
*or*

**Beef Chateaubriand 'Lusitano'**  
Iberico Ham | Truffle *30 supplement extra (per 2 persons)*

**Brocolini**  
PX Sherry | Almonds

**Potato Rösti**  
Herb Mayonaise | Manchego

**Arroz Con Leche**  
Red Fruits | Balsamico | Pecan

**'Lisbon' Donut**  
Seabuckthorn Fudge

+ **Crema Catalán 'Hasta La Vista, Baby!'**

**The Experience Menu | 3 courses** 59  
Wine pairing | 3 servings +29

**The Royal Menu | 4 courses** 79  
Wine pairing | 4 servings +39

**The El Reina Menu | 5 courses** 99  
Wine pairing | 5 servings +49



70 PER PERSON



# WALKING DINNER

Experience standing dining with small dishes served in several courses, one by one.

All these dishes are creations of our signature dishes, and each course is served individually to each person on small cups or plates, accompanied by a spoon or fork.

A perfect choice for networking events, allowing guests to mingle and enjoy a variety of flavors throughout the evening.

## *Example menu*

### Jamon Iberico Belotta

**Bread & Dips**  
on the tables

**Croquettas**  
Tomato | Basil Aioli (v)

**Toast Sardines**  
con Escabeche

**Artichoke**  
Truffle | Manchego (v)

**Tuna Ponzu**  
Pumpkin | Citrus | Piquillo Crème

**Carpaccio**  
Yakiniku Truffle | Romesco

**Catch of the Day**  
Parsnip Crème | Pepperoni | Beurre Blanc

**BBQ Beef**  
Topinamboer Crème | Mushroom | Salsa Verde

**Brownie**

## *Vegetarian*

**Crudités**  
Paella Mayonnaise

**Bread & Dips**  
on the tables

**Croquettas**  
Tomato | Aioli

**Toast Queso Fresco**  
con Escabeche

**Artichoke**  
Mushrooms | Manchego

**Watermelon Ponzu**

**Burrata**  
con Romesco

**Parsnip**  
Parsnip Crème | Pepperoni

**Celleriac Steak**  
con Salsa Verde

**Brownie**

*from 30 people*



## DRINKS

When it comes to beverages, we offer a post-calculation option for groups of up to 20 people.

For larger groups exceeding 20 people, we provide all-in drinking packages.

### Welcome drinks

A glass of Blanc de Blanc Cava, a glass of Ruinart Champagne, our homemade Cava Sangria or one of our signature cocktails

### Classic Beverage Package

Including unlimited house wines, Cava, Pilsner, soft drinks, and table water.

2 hours: 35,00

3 hours: 42,50

4 hours: 49,50

### Premium Beverage Package

The Classic Package plus unlimited craft beer and Distilled (Vodka, Gin, Rum, Whisky)

2 hours: 37,50

3 hours: 47,50

4 hours: 57,50

### Upgrade to unlimited cocktails + 14

#### Salvador

Bacardi Caribbean spices | Bourbon | Mint

#### Alonso

Patron Tequila Silver | Grapefruit | Lime | Arabic spices  
(available as mocktail)

#### Rosalia

Bombay gin | Raspberry | Orange | Ginger  
(available as mocktail)

# APERITIVO HOUR

39 PER PERSON

Wrap up your day with an Aperitivo Hour at our skybar. It's the perfect moment to unwind together, enjoying drinks and a selection of Mediterranean bites.

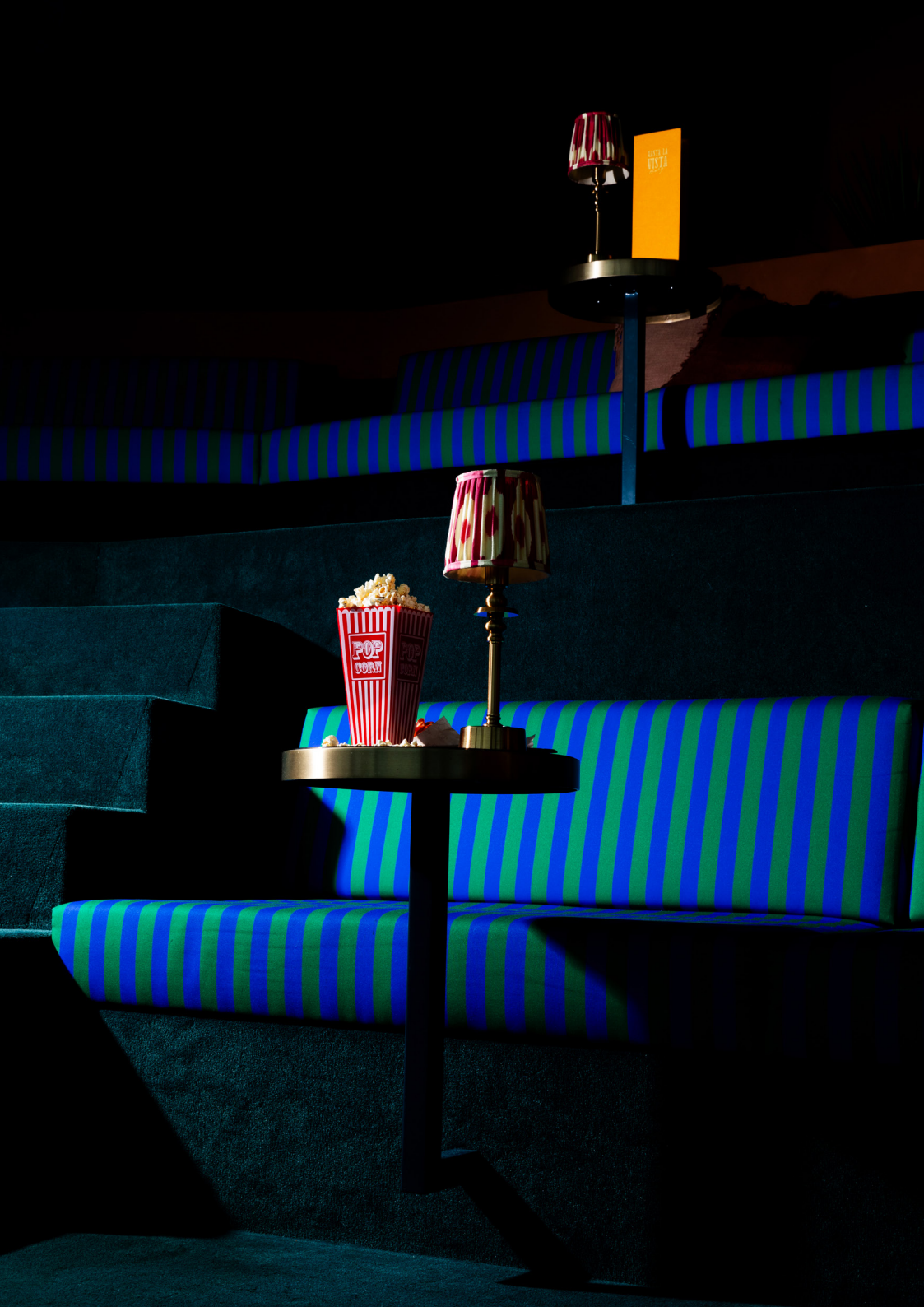
Welcome with Cava

Unlimited house wines, Pilsner, soft drinks

Various Mediterranean aperitivo snacks, such as freshly baked bread, a selection of Iberico charcuterie, Manchego, marinated olives, croquetas del día, and "Vista-style" empanadas.

*9-10 people*





## MOVIE NIGHT BUYOUT

It's no surprise we're making this move—Arnold Schwarzenegger has always been an inspiration to us. Have you ever watched a movie with the stunning Amsterdam skyline as your backdrop? Now's your chance!

**MOVIE OF OUR CLASSIC SELECTION - 19 P.P.\***  
Including welcome cocktail and popcorn

**EXPERIENCE DINNER - 59 P.P.**  
Three courses served before the movie

**SNACKS TO SHARE - 19.5 P.P.**  
Snack menu in Hasta la Vista style

**LIMITLESS DRINKS - 19.5 P.P.**  
Unlimited beer, wine, and soft drinks during  
the movie (2.5 hours)

*20-30 people*

*\* One-time fee of 500 euro (ex. VAT)  
for venue rental, equipment, and installation.*



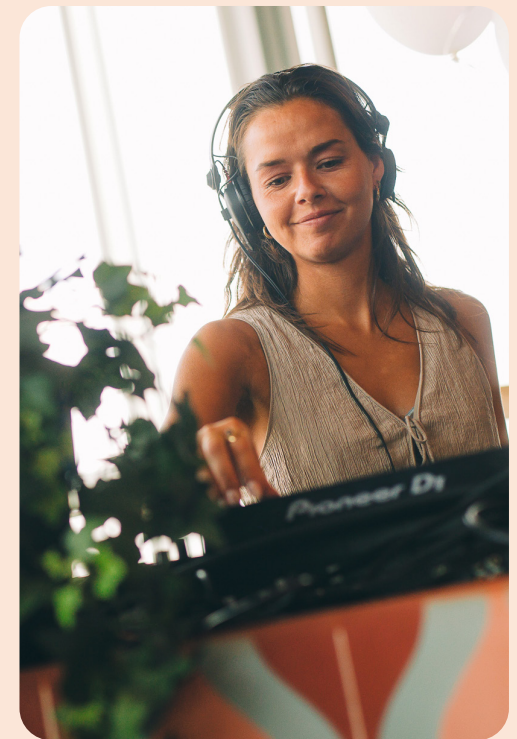
## EXCLUSIVE EVENTS

VISTA is available for your exclusive event. On such occasions, our regular opening hours are more flexible and can be adjusted to accommodate your specific needs.

For exclusive events, VISTA requires a minimum event value. The minimum event value varies based on the date and our revenue strategy.

Please feel free to contact our sales department at [events@hastalavista.baby](mailto:events@hastalavista.baby) or via 020 261 15 22.

You can also easily make a request via the event widget on our website.



# BANQUETING MEETING & EVENTS AT MELIA

Discover Seamless F&B Excellence with VISTA at INNSiDE by Melia.

Contact our Meeting & Events Team at Melia for information on room rentals, pricing, availability, and endless possibilities.

Meeting & Events

INNSiDE by Meliá

Eduard van Beinumstraat 40

1077 CZ Amsterdam

Phone: +31 208 524 508

Email: [sales.innside.amsterdam@melia.com](mailto:sales.innside.amsterdam@melia.com)

Elevate your events with VISTA's exceptional culinary experiences. We're here to make your gatherings both successful and unforgettable!





EXPERIENCE



PLAYFUL



EDGY



ALLURE



UPSCALE  
SEGMENT



## TERMS & CONDITIONS

For all requests please contact [events@hastalavista.baby](mailto:events@hastalavista.baby).

At Hasta La Vista, Baby!, we do not offer set menus. This enables us to continuously innovate and introduce fresh, seasonal ingredients into our offerings, providing you with a diverse and exciting culinary journey.

Prices are quoted per person and include VAT.

Please note that menu prices do not include beverages.

Allergies and dietary requirements must be communicated via email at least 5 days prior to the event date.

