

# TAPAS

## Encurtidos

Gordal Olives | Cornicabra Olives | Piparras Peppers

**10**

## Gambas Al Ajillo

Tiger Prawns Sautéed in Olive Oil | White Wine

Garlic | Bird's Eye Chilli | Parsley

**26**

## Coca De Higos Y Foie Con Vermouth

Foie Gras | Grilled Figs | Spanish Flatbread

Vermouth Reduction

**28**

## Pulpo A La Parrilla Con Papas Arrugadas Y Mojo 🍷

Smoky Grilled Octopus | Baby Potatoes

Purple Potatoes | Coriander | Paprika Sauce

**34**

## Ensalada De Verano

Heirloom Tomatoes | Shallots | Charred Cucumbers

Idiazabal Cheese Foam | Sherry Vinegar | Dry Olives

**18**

## TAPAS

### **Esparragos Blancos**

Sous Vide White Asparagus | EVOO | Sea Salt

**16**

### **Almejas Al Vino Blanco Con Sofrito**

Steamed Clams | Garlic | Bird's Eye Chili | White Wine

Sofrito | Parsley

**20**

### **Fideua De Calamares**

Squid Ink Spanish Noodles Paella | Crispy Calamari

**21**

### **Flor De Calabacin**

Deep Fried Courgetti Flower Stuffed With Goat Cheese

Tomato Chutney | Truffle Honey

**20**

### **Piquillos Rellenos De Bacalao**

Piquillo Pepper | Stuffed Atlantic Cod Fish

**20**

### **Pimento Del Padron Con Sal**

Fried Padron Pepper | Sea Salt

**12**

All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.  
All menu items are subject to seasonal availability.

# TAPAS

## **Vieras A La Plancha Con Sobrasada Iberica**

Pan Seared Hokkaido Scallops | Ibérico Chorizo Paste

Almonds | Sweet Pea Purée

**38**

## **Tuetano Asado Con Carrillera De Wagyu**

Bone Marrow | Wagyu Beef Cheeks | Pedro Ximenez | Onion

Golden Raisin Purée Sourdough | Parsley

**22**

## **Seafood Salpicón**

Prawns | Hokkaido Scallops | Crab Meat | Octopus | Capsicum

Roma Tomatoes | Onions | Sherry Vinegar

**24**

## **Escabeche De Setas Con Huevo**

Slow Cooked Egg Served With Confit Mushrooms

Potato Foam | Truffle Oil

*(Add \$6 For Ibérico Ham)*

**18**

## **Puerro A La Plancha Con Romesco**

Grilled Calcots With Romesco Sauce

**15**

## SOUP

### **Consommé Al Jerez**

Sherried Consommé | Hokkaido Scallop | Morel Mushrooms

**24**

### **Guiso De Pescador**

Fisherman's Stew | Black Mussels | Clams | Langoustines

**26**

## SPANISH DELICACIES

### **Cinco Jotas '5J' Jamon Iberico**

5J Ibérico Ham | Toasted Bread | Tomatoes

**40**

### **Selección De Ibéricos**

Iberian Cold Cuts Selection | Chorizo

Salchichón | Lomo | Sobrasada

**34**

### **Pan Con Tomate**

Toasted Crystal Bread | Fresh Tomato Purée | Olive Oil

**12**

### **Tabla De Quesos**

Cheese Platter | Idiazabal Cheese

Manchego Cheese | Truffle Honey

**26**

## SIGNATURE PAELLAS

### Paella De Marisco 🦞

Bomba Rice | Fresh Prawns | Clams | Mussels

Sofrito | Saffron | Parsley Oil

**52 (S) / 72 (L)**

### Arroz Negro

Squid Ink Paella | Diced Octopus | Fresh Prawns

Clams | Sofrito | Saffron | Aioli

**52 (S) / 72 (L)**

### Paella De Chorizo Y Habitas

Spanish Chorizo Paella | Chorizo Sausage

Green Pea | Sofrito | Aioli

**46 (S) / 66 (L)**

### Paella Vegetariana

Vegetarian Paella | Cauliflower | Broccolini

Piquillo Peppers | Sofrito

Saffron | White Corn

**46 (S) / 66 (L)**

## MAINS & GRILLS

### **Merluza En Salsa Verde** 🍷

Poached Hake In Green Sauce

Clams | Baby Potatoes

**52**

### **Chuletillas De Cordero A La Brasa**

Char Grilled Lamb Rack Chop

Roasted Eggplant | Figs | Yogurt

**45**

### **Carrillera De Ternera**

Angus Beef Cheek Braised In Red Wine

Creamy Potato | Broccolini

**34**

### **Pluma Iberica** 🍷

Grilled Pluma Ibérico Pork

Padron Peppers | Potato Foam

**46**

### **Pollo Asado Al Chilindron**

Roasted Grain Fed Half Chicken | Piperrada

Baby Potatoes | Piquillo Sauce

**32**

## MAINS & GRILLS

### **Cochinillo Asado**

*(Serves Two Pax)*

Crispy Roasted Suckling Pig  
White Corn | Crispy Parsnips

**92**

### **Angus A La Parrilla**

*(Serves Two Pax)*

200 Days Grain Fed Prime Ribeye (600gm)  
Piquillo Peppers | Sea Salt

**98**

### **Txuleta**

Wagyu Prime Rib | Piquillo Peppers | Sea Salt

**220/kg**

### **Pescado A La Parrilla**

*(Serves Two Pax)*

### **Slow Grilled Whole Seabass (1kg)**

Fennel Salad | Housemade Secret Sauce

**70**

### **Slow Grilled Whole Turbot (1.2kg)**

Housemade Secret Sauce

**100**

## DESSERT

### **Torrija**

Caramelised Brioche | Smoked Vanilla Ice Cream

**18**

### **Crema Catalana**

Spanish Crème Brûlée | Berries | Mint

**18**

### **Flan De Huevo**

Caramel Flan | Strawberry & Citrus Segments

**16**

### **Classic Churros**

Pecan Nuts | Dark Chocolate Dip

**16**

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