

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

30

Pulpo A La Parrilla Con Papas Arrugadas Y Mojo



Smoky Grilled Octopus | Baby Potatoes Purple
Potatoes | Coriander | Paprika Sauce

36

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

24

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

26

Piquillos Rellenos De Bacalao

Piquillo Pepper | Stuffed Atlantic Cod Fish

24

Pimento Del Padron Con Sal

Fried Padron Pepper | Sea Salt

16

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

28

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)

22

Puerro A La Plancha Con Romesco

Grilled Baby French Leek | Romesco Sauce | Hazelnut

15

SOUP

Consommé Al Jerez

Sherried Consommé | Hokkaido Scallop | Morel Mushrooms

26

Guiso De Pescador

Fisherman's Stew | Black Mussels | Clams | Langoustines

26

SPANISH DELICACIES

Cinco Jotas '5J' Jamon Iberico

5J Ibérico Ham | Toasted Bread | Tomatoes

46

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

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.

SIGNATURE PAELLAS

Paella De Marisco

Bomba Rice | Fresh Prawns | Clams | Mussels
Sofrito | Saffron | Parsley Oil

62 (S) / 82 (L)

Arroz Negro

Squid Ink Paella | Diced Octopus | Fresh Prawns
Clams | Sofrito | Saffron | Aioli

62 (S) / 82 (L)

Paella De Chorizo Y Habitas

Spanish Chorizo Paella | Chorizo Sausage
Green Pea | Sofrito | Aioli

56 (S) / 76 (L)

Paella Vegetariana

Vegetarian Paella | Cauliflower | Broccolini
Piquillo Peppers | Sofrito
Saffron | White Corn

52 (S) / 72 (L)

MAINS & GRILLS

Merluza En Salsa Verde

Poached Hake In Green Sauce

Clams | Baby Potatoes

32

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

42

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

36

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

118

Txuleta

Wagyu Prime Rib | Piquillo Peppers | Sea Salt

26 / 100g

Pescado A La Parrilla

(Serves Two Pax)

Slow Grilled Whole Seabass

Fennel Salad | Housemade Secret Sauce

70

Slow Grilled Whole Turbot

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