



UNA is a romantic dining destination situated within The Alkaff Mansion that pays homage to the age-old heritage of Spanish gastronomy with an innovative and contemporary menu that marries authentic signature delicacies from the South and heartier fare from the North of Spain, extracting wholesome and robust flavours through modern cooking techniques. A deep respect for locally and regionally sourced fresh produce is also reflected in the quintessentially Spanish offerings of tapas, paellas and parrilla specialties.





Michelin Star Culinary Advisor | Chef Diego Grimberg

Diego Grimberg's culinary journey is indeed extraordinary, marked by his notable contributions to the culinary world. He first rose to prominence as the head chef for the launch of Albert Adria's Michelin-starred restaurant, Enigma, in Barcelona. Since 2021, Grimberg has been at the helm at Hofmann Restaurant, serving as the Executive Chef. Hofmann is a unique establishment, blending a renowned restaurant (holding 1 Michelin Star) with a prestigious cooking school specializing in Catalan cuisine.

UNA warmly welcomes him onboard our team as our culinary advisor. Grimberg brings to the table not only his culinary prowess but also a passion for teaching and mentoring upcoming chefs. His dedication to the art of gastronomy will undoubtedly enhance the authenticity and culinary direction of UNA.

Together, Grimberg and the UNA team will continue to craft exceptional dining experiences, driven by a commitment to excellence and a deep appreciation for Spanish cuisine. Guests can expect nothing short of culinary brilliance as UNA evolves under Grimberg's mentorship, maintaining its reputation as a destination for unforgettable gastronomic adventures.

TAPAS

Pan Con Tomate

Toasted Crystal Bread | Fresh Tomato Purée | Treurer Extra Virgin Olive Oil
7 (2pcs) 12 (4pcs)

Patatas Bravas

Potato Mille-Feuille Tart | Garlic Aioli | Spicy Bravas Sauce
8 (1pc)

Pimiento del Padrón con Sal

Padrón Peppers | Sea Salt
10

Croquetas de Jamón

Jamón Ibérico Fritters | Béchamel | Garlic Aioli | Spicy Bravas Sauce
12 (2pcs)

Algodón con Foie

Foie Gras Cotton Candy
13

Ensalada de Tomate

Heirloom Tomato Salad | White Asparagus | Pomegranate | Cucumber | Verjus Dressing
13

Esparragos Blancos

Sous Vide White Asparagus | EVOO | Sea Salt
14

Flor de Calabacín

Battered Courgette Flower | Marinated Goat's Cheese | Corn Cream | Truffle Honey
14

Piquillos Rellenos de Bacalao

Pimiento del Piquillo | Atlantic Cod | Black Olive Dust | Red Pepper Coulis
16 (2pcs)

 Chef's Recommendation  Vegetarian

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Kindly inform us of any dietary restrictions.

TAPAS

Almejas al Vino Blanco

White Clams | Garlic | Bird's Eye Chili | White Wine | Sofrito | Parsley | Toasted Crystal Bread
16

Salpicón de Mariscos

Tiger Prawns | Blue Swimmer Crab | Octopus | Senrei Scallop | Pimento Pepper | Roma Tomato
Pickled Onion | Sherry Vinegar | Croustade lo Verde
22

Tuétano Asado con Carrillera de Wagyu

Bone Marrow | Wagyu Beef Cheeks | Pedro Ximenez | Pearl Onions
Crispy Sourdough | Sultana Gel | Marinated Parsley
24

Gazpachuelo De Gambas Roja

Red Prawn Tartare | Ham Jelly | Cherries | Gazpacho
26

Gambas al Ajillo

Red Sea Prawns Sauteed in Olive Oil | Garlic | Bird's Eye Chili | White Wine
26

Vieira a la Plancha



Seared Senrei Scallops | Squid Ink Purée | Cauliflower Textures
Avruga Caviar | Espelette Pepper
32

Pulpo a la Parrilla

Smoky Grilled Octopus | Baby Potatoes | Purple Vitelotte Potatoes | Mojo Picon
Mojo Verde | Paprika Oil
36

Cinco Jotas "5J" Jamón Ibérico

48 Months Acorn-Fed "5J" Ibérico Ham | Toasted Crystal Bread | Fresh Tomato Purée
46

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Embutidos Y Queso España

Spanish Charcuterie

Selection of 2 - 18

Selection of 3 - 24

All Selections - 38

Choices

Chorizo Ibérico (20g)

Salchichón Bellota (20g)

Lomo Ibérico (20g)

*Supplementary 6

Sobrasada (30g)

Manchego Cheese (40g)

Idiazábal Cheese (40g)

All Selections are served with

Fresh Tomato Purée

Toasted Crystal Bread

Truffle Honey

Quince Paste

Dried Grapes

Picos Breadsticks

SOUP

Consommé al Jerez

Sherried Consommé | Seared Scallop | Morel Mushrooms

22

Sopa de Bogavante

Lobster Bisque | Black Mussels | Prawn Mosaic | Charred Asparagus

22

FROM THE PAN

Choice of Paella or Fideuà

Mariscos

Red Sea Prawns | Fresh Clams | Black Mussels | Saffron | Sofrito | Parsley Oil

58 | 78

Chorizo

Spanish Chorizo Ibérico | Petit Pois | Sofrito | Ñora Pepper | Garlic Aioli

56 | 76

Negra

Spanish Chorizo Ibérico | Petit Pois | Sofrito | Ñora Pepper | Garlic Aioli

58 | 78



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MAINS

Arròz Verduras

Acquerello Rice | Sofrito | Green Asparagus | Battered Cauliflower
Maitake Mushrooms | Romesco | Paprika Oil

29

Arròz Pulpo

Acquerello Rice | Grilled Octopus | Sofrito | Romesco | Chorizo Oil

39

Pollo Asado al Persillada

Free Range Corn-Fed Spatchcock Chicken | Piperrada
Persillada | Provençal Herbs

34

Pluma Iberica

Grilled Pluma Ibérico Pork | Padrón Peppers | Smoked Potato Foam

46

Rodaballo con Salsa "Café de Hofmann"

Seared Mediterranean Turbot | Orange | Pecans
Morel Mushrooms | "Café de Hofmann" Sauce

54

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ASADOR

RUBIA GALLEGA GOLD

55 Days Dry-Aged Galician Prime Rib

28/100g

(Please check with our staff for sizes available)

21 Days Matured Rubia Gallega Bone-In Striploin

168/600g

38 Days Dry Aged Rubia Gallega Tenderloin

98/200g

CARNE DE RES

200 Days Grain-Fed Pure Black Angus Prime Rib

138/600g

500 Days Pasture Raised USDA Prime Angus Beef

Tri-Tip MB 7-8

88/180g

All selections are served with

Baby Gem

Vegetables with Cream Cheese

Assorted Cherry Tomato

Béarnaise Sauce



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SHARING

Verduras a la Parrilla

Green Asparagus | Brocolini | Baby Potatoes | Courgettes
Red Peppers | Red Onion | Romesco Textures | Almonds

38

Asado Moralejo Cordero y Coliflor

Grilled Moralejo Milk-Feb Lamb Leg Chops | Cauliflower Purée
Cauliflower Florets | Cauliflower Sheets

42

Cochinillo Asado

Roasted Suckling Pig | White Corn | Crispy Parsnips | Pork Jus

92



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DESSERT

Crèma Catalana

Spanish Crème Brûlée | Mixed Berries | Opalys 33% White Chocolate

16

Flan de Huevos

Caramel Flan | Mixed Berries | Orange Segments

16

Churros el Clásico

Classic Churros | 70% Guanaja Chocolate Namelaka | Smoked Cream

18

Turrón de Almendras

Almond Nougat Coulant | Raspberry Sorbet | Hazelnut Streusel

22



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