

FAIR TO SHARE

PAELLAS

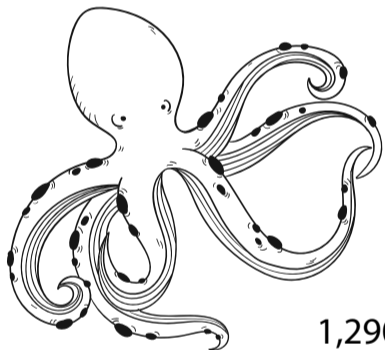


Please allow 35 minutes.
Preparation time for the paellas



- | | |
|--|-------|
| UNO MAS PAELLA 🍗 | 2,250 |
| Free range yellow baby chicken and seafood | |
| PAELLA DELS PIRINEUS 🍄 | 1,950 |
| Pyrenees wild mushrooms, Iberico Secreto pork, Catalan sausage Botifarra and winter black truffles | |
| PAELLA DE CANGREJO 🦀 | 1,950 |
| Spider crab like in the Basque country 'Txangurro' and crispy soft shell crab | |
| PAELLA DE BOGAVANTE | 2,250 |
| Creamy rice with live Maine lobster | |

FROM THE SEA



- | | |
|--|-------|
| GRILLED SPANISH OCTOPUS 🍗 | 1,290 |
| Traditional Galician preparation with mashed potatoes, sweet paprika from La Vera, and E.V.O.O Arbequina | |
| UNO MAS MAINE LOBSTER SPAGHETTI | 1,490 |
| Al ajillo, garlic and Cayenne and traditional Catalan 'picada' sauce | |
| BAKED MAINE LOBSTER 🍗 | 1,490 |
| Confit porcinis, Amontillado sherry wine aioli, baby spinach salad Catalan style | |
| MEDITERRANEAN WILD DOVER SOLE | 1,650 |
| Josper oven grilled, rosemary baked potatoes and Canary Islands Mojo sauce | |
| ATLANTIC SNOW FISH | 1,290 |
| Tapenade black olive crust, 'Pil Pil' sauce and winter root vegetables | |

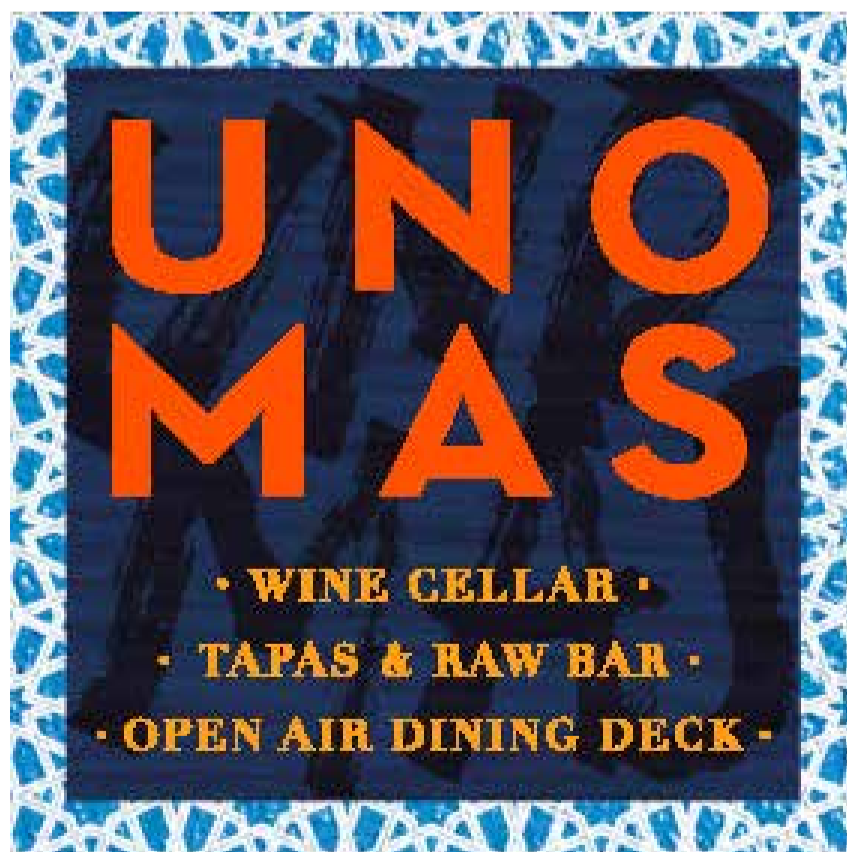
🍗 = Pork 🍄 = Vegetarian 🍗 = Chef recommended

FROM THE BUTCHER

Our meat is cooked in our Spanish charcoal Josper oven



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|--|-------|
| SPANISH 'COCHINILLO' ASADO 🍗 🍗 | 1,990 |
| Half roasted suckling pig Segovian style served with green Mojo sauce, gravy and nam jim jaew (2-4 persons) | |
| GRILLED WAGYU RIB EYE (500GR) | 2,550 |
| Australian beef served with Piquillo peppers, selection of sauces (ideal for 2 persons) | |
| PRESA IBERICA DE BELLOTA (400GR) 🍗 | 1,990 |
| Grilled boneless shoulder from the legendary black-footed Iberico pigs of Spain served with Piquillo peppers and mashed potatoes (ideal for 2 persons) | |
| CHARCOAL OVEN ROASTED SPANISH SUCKLING LAMB LEG 'CHOTO LECHAL' (500GR) 🍗 | 1,990 |
| Rosemary baked baby potatoes, baby spinach, green Mojo sauce and red wine jus | |



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



For further information call dining reservation 02 100 6255 Email : diningcgw@chr.co.th
 UNOMASBANGKOK UNOMAS_BANGKOK UNOMAS_BANGKOK
 54th Floor, Centara Grand at CentralWorld, 999/99 Rama 1 Rd., Pathumwan, Bangkok 10330 Thailand

平价分享推荐

西班牙海鲜饭



请允许我们花费30分钟左右的时间为您准备海鲜饭

西班牙海鲜饭 (全家福) 🍷

有自由放养的鸡, 鱿鱼仔, 大头虾, 黑贻贝, 西班牙维尔瓦绯红虾

1,750

西班牙海鲜饭 (纯海鲜)

缅甸龙虾, 西班牙维尔瓦绯红虾, 大头虾, 鱿鱼仔和黑贻贝

3,200

蘑菇松露海鲜饭 🍷

野生蘑菇, 夏季黑松露, 松露芒果果仁奶酪

2,500

黑米海鲜饭 🍷

黑色墨汁海鲜饭, 西班牙维尔瓦绯红虾和鱿鱼仔

1,950

伊比利亚海鲜饭 🍷

野生蘑菇, 秘鲁猪肉, 炖菜, 大西洋火腿

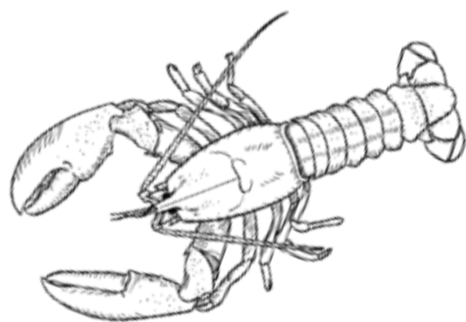
1,750

海鲜面 🍷

用海鲜饭烹饪方法烹饪意大利天使面, 乳猪, 北海道扇贝

1,750

海鲜



巴斯克蜘蛛蟹 🍷

来自巴斯克地区的美味烤蜘蛛蟹

860

烤西班牙章鱼

加利西亚风味章鱼, 土豆泥, 西班牙烟熏辣椒粉和西班牙阿尔贝吉纳橄榄

1,290

大西洋大嘴鳕鱼

加泰罗尼亚菠菜, 特殊海鲜汁, 西班牙圣塞瓦斯蒂安经典名菜

1,290

缅甸龙虾意大利面

蒜香虾仁, 大蒜和辣椒

1,490

大西洋野生多佛鱼 🍷

用烤炉烤制, 迷迭香烤土豆, 油炸大蒜, 绿色和红色莫佐酱

1,650

🍷 = 猪肉 🍷 = 素食 🍷 = 主厨推荐

肉类



Our meat is cooked in our Spanish charcoal Josper oven

西班牙烤乳猪 🍷

塞哥维亚风味烤乳猪半只配有绿色莫佐酱, 肉汁和泰式烤肉酱

1,990

烤澳洲和牛肋眼肉500克

澳大利亚长大的日本和牛配辣椒, 炸薯条, 调味酱

2,550

普雷萨伊比利亚橡果火腿400克 🍷

来自西班牙传奇黑足的伊比利科猪的烤无骨上前夹(肩膀)肉搭配西班牙红辣椒和土豆泥

1,990

木炭炉烤西班牙羊羔腿 🍷

迷迭香烤土豆, 小菠菜, 绿色莫佐酱, 红葡萄酒

1,990

烤放养小鸡仔

阿根廷香辣酱和烤迷迭香土豆

750

草原 & 海洋套餐

来自海洋 & 来自草原

西班牙维尔瓦绯红虾, 帝王蟹, 缅甸龙虾, 🍷

日本神户牛肉, 普雷萨猪肉 🍷

选择酱汁, 炸薯条和小菠菜沙拉 4,990



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DESSERTS

CREMA CATALANA 🍷

Price

320

Our new version of the traditional Catalan cream with salted caramel ice cream

TARTA DE SANTIAGO

320

Galician almond cake, hazelnut ice cream

CHURROS 🍷

320

Spanish fried doughnuts with Valrhona chocolate dipping sauce

UNO MAS CHEESECAKE

320

Chocolate cheesecake, vanilla sauce and meringue

TORTA DE ACEITE

320

Andalucía traditional olive oil sweet toast, yoghurt ice cream, seasonal figs and bitter orange jam

THE GIPSY ARM 🍷

320

Frozen Canary Islands cream, lemon syrup and fig compote

HELADOS

155

Hazelnut, chocolate, vanilla, Morello cherry, yogurt, lemon sorbet, raspberry sorbet

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