



TAPAS




NIBBLES

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| 101 | SPANISH SPHERE OLIVES   | 240 |
| | <i>The famous olives from 'El Bulli' restaurant</i> | |
| 102 | MARCONA ALMONDS  | 240 |
| | <i>Fried and salted almonds, the Queen of the almonds</i> | |
| 103 | TRUFFLED POTATO CHIPS  | 190 |
| 104 | PA AMB TOMÀQUET   | 150 |
| | <i>Crystal bread with tomato, garlic, EVOO Arbequina</i> | |
| 105 | UNO MAS BREAD BASKET | 150 |
| | <i>Olive crystal bread, bell pepper brioche & baguette</i> | |




SOUP & SALAD

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| 301 | SALMOREJO   | 450 |
| | <i>Chilled dense tomato soup with Iberico ham</i> | |
| 302 | AJO BLANCO  | 350 |
| | <i>Chilled almond & bread soup "white gazpacho"</i> | |
| 303 | UNO MAS SALAD   | 690 |
| | <i>Joselito ham, Tou dels Til-lers cheese, steamed vegetables</i> | |
| 304 | COGOLLOS DE TUDELA | 690 |
| | <i>Smoked salmon and 'Calle Laurel' vinaigrette</i> | |
| 305 | BABY SPINACH SALAD  | 490 |
| | <i>Catalan style, pine nuts, raisins and truffle Manchego</i> | |

SEAFOOD TAPAS

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| 501 | DON BOCARTE ANCHOVIES  | 850 |
| | <i>From the Cantabrian sea, served with crystal bread</i> | |
| 502 | TXIPIRONES | 490 |
| | <i>Fried baby squid with black ink aioli and lemon</i> | |
| 503 | GAMBAS 'AL PIL PIL'  | 690 |
| | <i>Tiger prawns, garlic, paprika and Cayenne sizzling in olive oil</i> | |
| 504 | BOQUERONES | 490 |
| | <i>White anchovies in vinegar</i> | |
| 505 | LOBSTER CEVICHE | 1,490 |
| | <i>Ceviche with aji amarillo</i> | |
| 506 | EL CANGREJO | 690 |
| | <i>Alaskan King crab tartare</i> | |
| 507 | EL PULPO  | 750 |
| | <i>Grilled Spanish octopus, chipotle and green mojo sauce</i> | |

SIGNATURE TAPAS

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| 401 | COD LIVER CONFIT | 520 |
| | <i>Rustic grilled bread, butter</i> | |
| 402 | WILD PORCINI MUSHROOM CROQUETTES  | 250 |
| | <i>Foie gras sauce</i> | |
| 403 | CARABINEROS 'AL AJILLO' | 1,250 |
| | <i>Spanish red prawns, garlic, Cayenne, sizzling in olive oil</i> | |
| 404 | TXANGURRO | 890 |
| | <i>Baked spider crab from the Basque country</i> | |
| 405 | FOIE GRAS | 590 |
| | <i>Pan seared, Pedro Ximénez sherry wine sauce, fig textures</i> | |
| 406 | SUCKLING LAMB FROM THE PYRENEES 'AGNEI IBÉRICO' | 820 |
| | <i>Charred lamb chops grilled at our Jospers oven, pumpkin purée, lamb jus</i> | |
| 407 | CATALAN CANNELLONI  | 620 |
| | <i>Rubia Gallega beef, Pluma pork, foie gras and truffle cannelloni</i> | |
| 408 | RUBIA GALLEGA BEEF RIB-EYE 250G | 1,550 |
| | <i>Charcoal roasted, sea salt and Padrones peppers</i> | |
| 409 | IBÉRICO PRESA PORK  | 820 |
| | <i>Black ink paella crust, carrot purée, grilled baby carrots, pork jus</i> | |

JOSELITO®












BEST CURED HAM IN THE WORLD

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| 201 | JOSELITO JAMÓN IBÉRICO GRAN RESERVA   | 50g | 990 |
| | <i>Cured for 36 months</i> | | |
| 202 | A SELECTION OF JOSELITO COLD CUTS  | 80g | 990 |
| | <i>Jamón, lomo, salchichón, chorizo</i> | | |

MEAT TAPAS

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| 601 | JOSELITO HAM CROQUETTES   | 290 |
| | <i>Aioli mayonnaise</i> | |
| 602 | HUEVOS ROTOS  | 290 |
| | <i>Confit potato, quail eggs, Piquillo peppers & So-brasada sausage</i> | |
| 603 | ALBÓNDIGAS  | 490 |
| | <i>Spanish meatballs, Txogitxu beef and Pluma pork in tomato stew</i> | |
| 604 | TXISTORRA TXOGITXU   | 450 |
| | <i>Basque style grilled chorizo sausages</i> | |
| 605 | THE BIKINI  | 590 |
| | <i>Toasted jamón Ibérico sandwich with Manchego cheese & truffle</i> | |
| 606 | CRISPY BONELESS SUCKLING PIG TAPA | 590 |
| | <i>Pineapple and pork jus</i> | |

VEGETARIAN TAPAS & CHEESE

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| 701 | PADRONES  | 450 |
| | <i>Deep fried peppers from Galicia with sea salt</i> | |
| 702 | UNO MAS BRAVAS  | 190 |
| | <i>Potatoes soft and crisp, spicy tomato sauce, aioli mayonnaise</i> | |
| 703 | TORTA DEL CASAR 'LA ANTIGUA' | 990 |
| | <i>Baked raw sheep milk cheese</i> | |
| 704 | MANCHEGO *Hard cheese from La Mancha  | 190 |
| 705 | TRIO OF MANCHEGO *Anejo, rosemary and black pepper   | 550 |
| 706 | SAN SIMAI *Semi soft cheese from Galicia  | 190 |
| 707 | TETILLA *Soft cheese from Galicia  | 190 |
| 708 | MAHON *Semi soft cheese from Menorca  | 190 |
| 709 | IDIAZABAL *Hard smoked cheese from the Basque country  | 190 |
| 710 | GARROTXA *Semi soft Catalan's cheese  | 190 |
| 711 | TOU DELS TIL-LERS *Soft cheese from Catalunya  | 190 |
| 712 | MURCIA AL VINO *Fatty milk cheese washed with wine from Murcia  | 190 |
| 713 | PICON BEJES TREVISO *Semi soft blue cheese from Asturias    | 190 |
| 714 | SELECTION OF THREE | 550 |
| 715 | SELECTION OF FIVE | 900 |
| 716 | SELECTION OF SEVEN | 1,250 |

 = Contains pork  = Contains cow  = Contains goat  = Contains sheep  = Chef recommended  = Vegetarian

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



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

PAELLA & FIDEUA

Please allow 30 minutes.

Preparation time for the paellas



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| 801 UNO MAS PAELLA | 3-4p/1-2p |
| Free range yellow spring chicken and seafood | 1,750/1,450 |
| 802 PAELLA DELS PIRINEUS | 1,950/1,650 |
| Pyrenees wild mushrooms, Iberico Secreto pork, Catalan sausage Botifarra and winter black truffles | |
| 803 PAELLA DE CANGREJO | 1,950/1,650 |
| Spider crab like in the Basque country 'Txangurro' and crispy soft shell crab | |
| 804 PAELLA DE MARISCOS | 3,200/2,950 |
| Creamy Bomba rice with Maine lobster, Carabineros, Tiger prawns and mussels | |
| 805 FIDEUA DE BOGAVANTE | 1,650/1,450 |
| Angel hair pasta cooked Paella style with a whole Maine lobster and Cayenne chili | |

SIGNATURE MAIN COURSES

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| 901 BAKED MAINE LOBSTER | 1,490 |
| Confit porcinis, Amontillado sherry wine aioli, baby spinach salad Catalan style | |
| 902 "CHULETON" RUBIA GALLEGA +/- 1KG. | 4,990 |
| Charcoal oven grilled Rubia Gallega bone-in Rib-eye, Padrones peppers | |

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| 903 SPANISH 'COCHINILLO' ASADO | 1,990 |
| Half roasted suckling pig Segovian style served with green Mojo sauce, gravy and nam jim jaew (2-4 persons) | |

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| 904 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 | |

MAIN COURSES

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| 905 MEDITERRANEAN WILD DOVER SOLE | 1,650 |
| Josper oven grilled, rosemary baked potatoes and Canary Islands Mojo sauce | |
| 906 ATLANTIC SNOWFISH | 1,290 |
| Tapenade black olive crust, 'Pil Pil' sauce and winter root vegetables | |
| 907 EL POLLO LOCO | 990 |
| Grilled baby free range yellow chicken, chimichurri sauce | |
| 908 GRILLED RUBIA GALLEGA BEEF RIB EYE (500GR) | 2,650 |
| Spanish beef served with Piquillo peppers, selection of sauces (ideal for 2 persons) | |
| 909 PRESA IBERICA DE BELLOTA (400GR) | 1,990 |
| Grilled boneless shoulder from the legendary black-footed Ibérico pigs of Spain served with Piquillo peppers and mashed potatoes | |

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CHEF'S SEASONAL TASTING MENU

SPHERE OLIVES
THB 240++

Izaguirre red, Vermouth 3cl

STRAWBERRY SALMOREJO SOUP
THB 690++

*Maine lobster and white balsamic pearls and fig
Cava Duran Gran Reserva, Ramon Canals Penedès 2014 9cl*

CREAMY BOMBA RICE WITH PYRENEES WILD MUSHROOMS
THB 750++

*Carabinero red prawn carpaccio, summer black truffle
Gessami, Gramona, Penedès 2016 9cl*

PAN-FRIED WILD TURBOT FISH

THB 1,290++

*Seasonal porcini and Joselito broth
Pazo de Señorans, Rías Baixas 2015 9cl*

SPANISH RUBIA GALLEGA RIB-EYE
THB 1,550++

*Potato mille-feuille, Piquillo pepper, black garlic and garlic purée
Museum Reserva, Cigales 2012 9cl*

BASQUE COUNTRY TRADITIONAL CHEESECAKE
THB 320++

Canary Islands fig jam

Sherry Colosia Moscatel, Bodega Guitierrez Colosia, Cádiz 6cl

TASTING MENU 1,950++

WINE PAIRING 1,290++

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