

RESTAURANT MENU

FRESH OYSTERS ✕

4 pcs / 6 pcs / 12 pcs

with Beetroot Foam, Ponzu Soy Caviar, Lemon & Tabasco

32 / 40 / 72

TO START WITH...



Bread with Tomatoes (5pcs) ✕ 12
'Pan con tomate'

Anchovies in Olive Oil (5pcs) ✕ 16
Salt-cured Spanish 'Anchoas'

Ibérico Chorizo ✕ 20
Acorn-fed, Spanish Paprika Sausage

Spanish Cheese Platter (4 types) ✕ 24
with Jams, Walnut & Raisin Bread

Ibérico Ham ✕ 30
Acorn-fed, 48-months cured Spanish Ibérico Ham

CHILLED & LIGHT



Zucchini Carpaccio ✕ 14
with Parmesan, Cherry Tomatoes & Basil Pesto

Beetroot & Strawberry Salad ✕ 16
with Smoked Ice Cream, Pistachio & Horseradish

Burrata Salad ✕ 20
with seasonal Tomatoes, Kalamata Olives & Basil

King Crab Cannelloni ✕ 22
Alaskan King Crab wrapped with Zucchini ribbons

Hokkaido Scallops Ceviche ✕ 22
with Mango & Blood Orange, Celeriac & Macadamia Nuts

King Fish Tartare ✕ 24
with Avocado, Tobiko Caviar & Squid Ink Sago Crackers

SIZZLING & FIERY



Hand-cut Fries ✕ 10
Spanish 'Agría' Potatoes

FOC Patatas Bravas ✕ 12
with Alioli & Spicy Brava Sauce

'Huevos Rotos' with Chorizo/Ibérico Ham ✕ 10/14
Spanish Scrambled Eggs with topping of choice

Mushroom/ Ibérico Ham Croquettes (4pcs) 12/14
Spanish deep-fried Croquettes

FOC Chicken 'Satay' Nuggets 12
with home-made Peanut Ketchup Sauce

Chicken Wing Sandwich (Boneless) 12
in home-made Brioche with Avocado Sauce

Josper-grilled Buttered Corn ✕ 12
with Coconut, Feta Cheese & Chipotle Mayo

Padron Peppers ✕ 16
with a pinch of Salt

Deep Fried Calamari 16
with Lime Mayo

Sautéed Brocollini ✕ 16
with Romesco Sauce

Roasted Cauliflower ✕ 16
with Pine Nuts & Spring Onion

FOC Ibérico 'Bikini' Sandwich 20
Pan-seared crispy 'Coca' Bread with Ibérico Ham, Cheese & Black Truffle Paste

FOC Fish & Chips 22
Battered Fish with hand-cut Fries

FOCSENTOSA

PAELLAS ✕

Preparation time: 20 mins

2pax / 3pax / 4pax

Squid Ink Paella	40	60	80
Vegetarian Paella ✕	28	42	56
Ibérico Pork Paella	40	60	80
Scampi & Chicken 'Caldoso' Rice	40	60	80

BBQ



FROM THE BUTCHER

FOC Dry-Aged Wagyu Burger 28
with Lettuce, Manchego Cheese, FOC Dressing & hand-cut Fries

Roasted Spring Chicken 'a Past' (500g) ✕ 30
with Plums, dried Apricots & Pine Nuts

USDA Choice Ribeye (200/400g) ✕ 35/68

Grilled Ibérico Pork Ribs (450g) ✕ 36
with Smoked Pumpkin Purée

Josper-grilled Lamb Ribs (450g) ✕ 38
with Mediterranean Herbs Dressing

ASK YOUR SERVER FOR FRESH FISH SELECTION! → Market Fish

FROM THE FISHERMAN

Mussels ✕ 18
with 'Marinara' Sauce

Prawns Al Ajillo ✕ 22
Prawns in rich Garlic Sauce

Grilled Clams 22
in White Wine

Octopus Galician Style ✕ 30
Slow-cooked & Charcoal-grilled

'Carabinero' Prawns (4pcs) ✕ 35
Spanish Red Giant Prawns

SWEET ENDINGS...



Home-made Ice Cream (2 scoops) 8
*Vanilla / Chocolate / Whipped Cream
Strawberry / Lemon*

Basque Cheesecake 12
with Strawberry Ice Cream

FOC Lemon Pie 12

Roasted Pineapple 12
with Coconut Ice Cream

Oreo XXL Cookie (1-2pax) 14

Ying Yang Cracker (2-3pax) 16
with Cheesecake filling

FOC Ferrero (2-3pax) 18

All Prices are subject to Service Charge & GST

Dining with friends? We can split your bill onto 4 cards (maximum)

✕ Vegetarian ✕ Gluten-Free ☹ Contains Nuts ☪ Contains Dairy

BEACH BAR MENU

CHILLED TAPAS



Fresh Oysters ✕
4pcs / 6pcs / 12pcs
Served with Beetroot Foam,
Ponzu Soy Caviar, Lemon & Tabasco 32 / 40 / 72

Bread with Tomatoes (5pcs) ✕ 12
'Pan con tomate'

Spanish Cheese Platter (4 types) ✕ 🥛 🥛 24
with Jams, Walnut & Raisin Bread

Ibérico Ham ✕ 30
Acorn-fed, 48-months
cured Spanish Ibérico Ham

Zucchini Carpaccio ✕ 🥛 🥛 14
with Parmesan, Cherry Tomatoes & Basil Pesto

Burrata Salad ✕ 🥛 🥛 20
with seasonal Tomatoes,
Kalamata Olives & Basil



FIERY TAPAS

FOC Patatas Bravas ✕ ✕ 12
with Alioli & Spicy Brava Sauce

Mushroom/ Ibérico Ham Croquetas 🥛 12/14
Spanish deep-fried Croquettes (4pcs)

Josper-grilled Buttered Corn ✕ 🥛 12
with Coconut, Feta Cheese & Chipotle Mayo

Padron Peppers ✕ ✕ 16
with a pinch of Salt

FOC Ibérico 'Bikini' Sandwich 🥛 20
Pan-seared crispy 'Coca' Bread with
Ibérico Ham, Cheese & Black Truffle Paste

FOC Fish & Chips 22
Battered Fish with hand-cut Fries

Prawns Al Ajillo ✕ 22
Prawns in rich Garlic Sauce

Josper-grilled Ibérico Pork Ribs ✕ 32
with Chimichurri Sauce

USDA Choice Ribeye (200/400g) ✕ 35 / 68

BEACH BITES



Hand-cut Fries ✕ ✕ 10
Spanish 'Agria' Potatoes

FOC Chicken 'Satay' Nuggets 🥛 12
with home-made Peanut Ketchup Sauce

'Jumbo' Chicken Wings ✕ 14
Josper-grilled Chicken Wings
with Mediterranean glaze

Deep Fried Calamari 16
with Lime Mayo

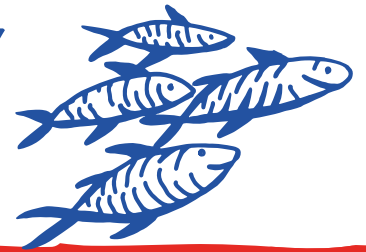
FOC Dry-Aged Wagyu Burger 🥛 28
with Lettuce, Manchego Cheese,
FOC Dressing & hand-cut Fries

FOCSENTOSA

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BEACH PARTY PLATTERS



BARCELONA \$78

Bread with Tomatoes (5pcs) ✕
'Pan con tomate'

Ibérico Chorizo ✕
Acorn-fed, Spanish Paprika Sausage

Mushroom Croquetas (4pcs) ✕ 🥛
Spanish deep-fried croquettes

Butifarra & Truffle Mushrooms
FOC 'Coca' 🥛
with Poached Onion, Mozzarella
& Pine Nuts

Zucchini Carpaccio ✕ 🥛 🥛
with Parmesan, Cherry Tomatoes
& Basil Pesto

'Jumbo' Chicken Wings ✕
Josper-grilled Chicken Wings
with Mediterranean glaze



IBIZA \$98

Bread with Tomatoes (5pcs) ✕
'Pan con tomate'

Ibérico Chorizo ✕
Acorn-fed, Spanish Paprika Sausage

FOC Fish & Chips
Battered Fish with hand-cut Fries

Butifarra & Truffle Mushrooms
FOC 'Coca' 🥛
with Poached Onion, Mozzarella
& Pine Nuts

Zucchini Carpaccio ✕ 🥛 🥛
with Parmesan, Cherry Tomatoes
& Basil Pesto

'Jumbo' Chicken Wings ✕
Josper-grilled Chicken Wings
with Mediterranean glaze

FOC Ibérico 'Bikini' Sandwich 🥛
Pan-seared crispy 'Coca' Bread with
Ibérico Ham, Cheese & Black Truffle Paste

FOC 'COCAS'

Thick-crust crispy 'Coca' bread
with delicious toppings...



Butifarra & Truffle Mushrooms 🥛 22
+ Poached Onion, Mozzarella
& Pine Nuts

Asparagus & Black Truffle Oil ✕ 24
+ Confit Onion, Mozzarella
& Manchego Cheese

Sobrassada Sausage 26
+ Confit Onion, Mozzarella,
Parmesan & Arugula

Ibérico Ham 28
+ Confit Onion, Mozzarella,
Parmesan & Arugula

SWEET ENDINGS...



Basque Cheesecake 12
with Strawberry Ice Cream

FOC Lemon Pie 12

Roasted Pineapple 12
with Coconut Ice Cream

Oreo XXL Cookie (1-2pax) 🥛 14

Ying Yang Cracker (2-3pax) 🥛 16
with Cheesecake filling

FOC Giant Ferrero (2-3pax) 🥛 18

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