

"THE FUTURE OF TRADITION"

COLD TAPAS

Pan Con Tomate [V] Spanish traditional bread with freshly grated tomato	8
Artisan Cheese Platter [V] mix of 3 artisan cheese & squid ink cracker	22
Trio of Cured Meats chorizo, salsichon & wagyu bresaola	16
Jamon Iberico 36 months cured leg ham [50grams]	39
Winery Platter paleta Iberico, mix cheeses, cured meats, olives & mix nuts	36
Mixed Nuts [V] roasted almonds, hazelnuts, macadamias, cumin & paprika spices	6
Marinated Olives [V] arbequina castelvetrano, black cerignola & kalamata olives	8
Oyster of The Day (please check availability) daily fresh seasonal oyster	\$-

VEGETABLE TAPAS

Strawberry & Tomato Salad [V] parmesan foam, basil oil, balsamic vinegar reduction & pinenuts	14
Grilled Belgium Endive [V] Ajo Blanco sauce, almonds & parsley mint oil	12
Halloumi Cheese Salad [V] pan-fry spinach, pinenut, parsley garlic oil, broccoli & red onion	15
Roasted Cauliflower [V] shaved cheese, romesco, basil mint pesto, piparra & pinenuts	12

HOT TAPAS

Hot Glaze Chicken Wings homemade sweet & spicy chili sauce [6pcs]	14
Patatas Bravas [V] crispy layered agria potatoes with signature spicy bravas sauce & parsley aioli	10
Ham Croquetas iberico ham, béchamel & quince puree [2pcs]	7
Crab Croquetas shellfish béchamel, crab meat & gochujang aioli [2pcs]	8
Jamón Bikini iberico jamón, dashi béchamel & toasted 'bikini' sandwich	15
Tuna Taco sesame soyu dressing, coriander, chervil, shallot & lump fish roe [4pcs]	12
Crispy Baby Cuttlefish tao mayo	16
Sizzling Scrambled Eggs hot plate eggs with shrimp & ceps mushroom	15
Pork Belly & Eel 'Bao' duroc pork belly, Anago eel, pickled cauliflower, homemade 'baos' & egg yolk gel [2pcs]	16
Padron Pepper [V] togarashi	14



SEAFOOD

- Galician Octopus** 25
josper grilled, potato foam, Iberico lardo & crispy lard
- Prawns Al Ajillo** 22
manzanilla, dry chilli, garlic & olive oil
- Josper Grilled Squid** 28
roasted butternut pumpkin, squid ink sauce & prawn oil
- Royal Mussels** 20
oriental style hot and sour broth with fresh herbs
- Wild Caught Seasonal Fish** 12 / 100g
(please check availability)
josper grilled seasonal fish

RICE & NOODLE

MINIMUM OF 20MIN PREPRATION TIME FOR PAELLA

- Squid Ink Paella** 24 / 38
shrimp, squid & clams
- Pork & Scallop Paella** 28 / 44
duroc pork belly & hokkaido scallops
- Vegetarian Paella [V]** 18 / 32
assortment of seasonal vegetables, grated cheese, saffron & aioli
- Winery Carbonara** 18
creamy casarecce pasta with guanciale, egg yolk, parmesan & truffle oil
- Mini Bowl Noodle** 12
seafood laksa base, sakura ebi, chives oil, clams, fennel, prawn oil & coriander cress



MEAT

- Iberico Pork Ribs** 20
josper grilled, romesco sauce, apple aioli & parsley mint oil [2 ribs]
- Wagyu Ribeye (MB5)** 42
wasabi yuzu dressing & garlic chips [200g]
- Suckling Pig Terrine** 38
pumpkin puree & black garlic red wine sauce [200g]
- Baby Lamb Rack** 32
josper grilled, Guinness infused sauce, baby potatoes & spinach [3 racks]
- Roasted Suckling Pig** 158
- 50mins prep time (please check availability)
Spanish traditional style roasted suckling pig. [½ pig]

SIDE DISH

- Grilled Seasonal Vegetables** 8
- Roasted Pumpkin & Goat Cheese** 8
- Sauteed Mushroom** 8
- Hand-Cut Skinny Fries** 8
- Josper Grilled Bone Marrow** 15
- Josper Grilled Carabinero Prawn** 16

DESSERT

- Spanish Torrija** 12
cinnamon sugar-coated brioche bread, hazelnut praline & milk ice cream
- Deconstructed Pina Colada** 12
passion fruit gel, pineapple chips, rum jelly, gula Melaka jelly & coconut ice-cream
- Pan Con Chocolate** 12
soy milk dark chocolate ice cream, toast, olive oil caviar & sea salt