

SMALL PLATES

Encurtidos

Gordal Olives | Cornicabra Olives |
Piparra Peppers

10

Fideua De Calamares

Squid Ink Spanish Noodles | Crispy Calamari

20

Gambas Al Ajillo

Tiger Prawns Sautéed In Olive Oil |
Garlic | Chilli | Parsley

26

Flor De Calabacin

Deep Fried Courgetti Flower | Goat Cheese

18

Coca De Higos Y Foie Con Vermouth

Foie Gras | Grilled Figs | Crispy Spanish
Flatbread | Vermouth Reduction

28

Piquillos Rellenos De Bacalao

Piquillo Pepper | Stuffed Atlantic Cod Fish

20

Pulpo A La Parrilla Con Papas Arrugadas Y Mojo

Smoky Grilled Octopus | Baby Potatoes |
Purple Potatoes | Coriander | Paprika Sauce

32

Vieiras A La Plancha Con Sobrasada Iberica

Pan-seared Hokkaido Scallops | Iberico
Chorizo Paste | Almonds | Sweet Pea Purée

26

Ensalada De Verano

Heirloom Cherry Tomatoes | Charred
Cucumber | Shallot | Idiazabal Cheese Foam
| Dry Olives | Sherry Vinegar

24

Tuetano Asado Con Carrillera De Wagyu

Bone Marrow | Wagyu Beef Cheeks | Pedro
Ximenez | Onion | Golden Raisin Purée |
Sourdough | Parsley

22

SMALL PLATES

Cinco Jotas '5J' Jamón Ibérico

5J Iberico Ham | Toasted Bread | Tomato

40

Ensalada De Tomate Con Atun

Cameron Highlands Tomato | White Tuna |
Onion | EVOO

16

Seleccion De Ibericos

Iberian Cold Cuts Selection | Chorizo |
Salchichon | Lomo | Sobrasada

34

Esparragos Blancos

Sous-vidé White Asparagus | EVOO |
Sea Salt

14

Pan Con Tomate

Toasted Crystal Bread |
Fresh Tomato Purée | Olive Oil

9

Pimientos Del Padron

Fried Padron Pepper | Sea Salt

12

Tabla De Quesos

Cheese Platter | Idiazabal Cheese |
Manchego Cheese | Truffle Honey

26

Almejas En Salsa Verde

Steamed Clams | Garlic | Chilli |
White Wine | Parsley

18

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.

PAELLA

Paella De Marisco

Bomba Rice | Prawns | Clams | Mussels | Saffron

52 (S) | 72 (L)

Arroz Negro

Squid Ink Paella | Cuttlefish | Clam | Prawns | Aioli

52 (S) | 72 (L)

Paella De Chorizo Y Habitas

Spanish Chorizo Paella | Fava Beans | Saffron | Aioli

46 (S) | 66 (L)

RICE

Arroz De Carabinero

Grilled Carabinero Prawn | Octopus | Mussels | Bomba Rice | Saffron

55

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ROASTS & GRILLS

Txuleta

Wagyu Prime Rib | Piquillo Pepper | Sea Salt

180/kg

Carrillera De Ternera

Angus Beef Cheek Braised In Red Wine | Creamy Potato |
Broccolini

32

Pluma Ibérica

Grilled Pluma Ibérico Pork | Padron Peppers | Potato Foam

42

Pollo Asado Al Chilindron

Roasted Grain-fed Half Poulet | Piperrada |
Baby Potato | Piquillo Sauce

28

ROASTS & GRILLS

Pescado A La Parrilla

Slow Grilled Whole Fish | Fennel Salad

\$50/pc (*Seabass*)

\$100/kg (*Turbot*)

Bacalao Confitado Con Migas

Atlantic Cod Fish | Chorizo Bread Crumbs | Jamon and Butterbean with Tomato

40

Cochinillo Asado

Crispy Roasted Suckling Pig | Corn Purée | Crispy Parsnips

42

Chuletillas De Cordero A La Brasa

Chargrilled Lamb Rack Chop | Roasted Eggplants | Figs | Yogurt

45

Angus A La Parrilla

200 Day Old Grain Fed Prime Ribeye (600g) | Piquillo Pepper |
Sea Salt

98

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DESSERT

Chocolate & Olives

Toasted Sourdough Chips | Dark Chocolate
Ganache | Chantilly | Green Olives

18

Arroz Con Leche De La Abuela

Spanish Rice Pudding | Sherry Grapes |
Sherry Reduction Drizzle

16

Flan De Huevo

Caramel Flan | Strawberry & Citrus Segments

16

Classic Churros

Spicy Pecan Chocolate Dip

16