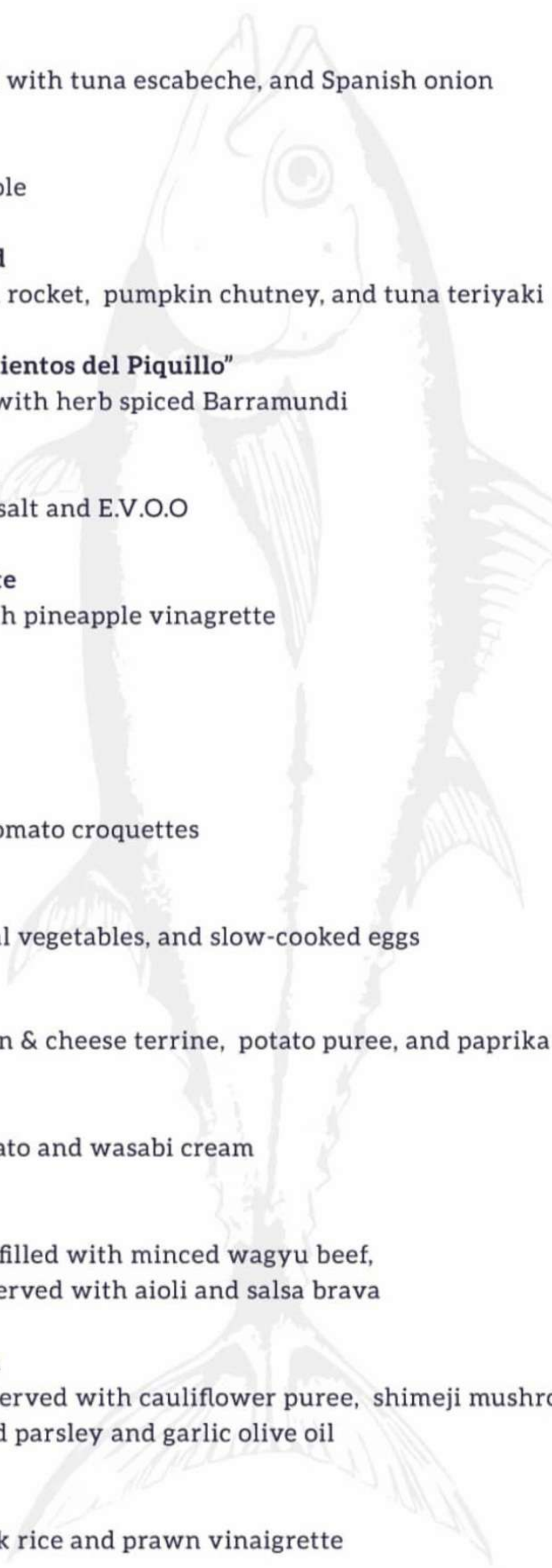


PLATES



| | |
|--|------|
| Ensalada de Salmon Marinated salmon with avocado tartare | 95k |
| Pimientos Asados Roasted pepper salad with tuna escabeche, and Spanish onion | 90k |
| Tuna Tartare Served with guacamole | 120k |
| Burrata Cheese Salad Thinly sliced tomato, rocket, pumpkin chutney, and tuna teriyaki | 130k |
| Piquillo Pepper "Pimientos del Piquillo" Red peppers stuffed with herb spiced Barramundi | 130k |
| Langostinos Plancha Grilled prawns with salt and E.V.O.O | 130k |
| Langostinos Grujiente Crumbed prawns with pineapple vinaigrette | 130k |
| Mejillones Tigre Crumbed mussels | 120k |
| Croquetas Caseras Spinach / sundried tomato croquettes | 120k |
| Calamar Plancha Grilled squid seasonal vegetables, and slow-cooked eggs | 120k |
| Pulpo Plancha Grilled octopus, bacon & cheese terrine, potato puree, and paprika oil | 150k |
| Tataki de Atun Tuna tataki with potato and wasabi cream | 150k |
| La Bomba Potato puree sphere, filled with minced wagyu beef, crumbed and fried, served with aioli and salsa brava | 120k |
| Barramundi Plancha Grilled Barramundi served with cauliflower puree, shimeji mushroom, and drizzle of infused parsley and garlic olive oil | 150k |
| Grilled Red Snapper Served with squid ink rice and prawn vinaigrette | 160k |
| Grilled Tuna Steak Served with seaweed, snowpeas, finely chopped vegetables, and sesame may. | 150k |

Prices are subject to 5% service charge and 10% tax

SIDES

| | |
|--|-----|
| Garden Salad Lettuce, tomato and Spanish onion | 50k |
| Sweet Potato Chips | 50k |
| Bread Basket White sourdough and dark rye | 30k |

PAELLAS (20 MIN TO PREPARE)

| | FOR 2 | FOR 3 |
|---|-------|-------|
| Paella de Marisco <i>Seafood paella</i> Traditional Spanish dish with rice, clams, prawns, and calamari | 325k | 475k |
| Paella Negra <i>Black seafood paella</i> Traditional Spanish dish with squid ink rice , clams, prawns, and calamari | 325k | 475k |
| Paella de Vegetal <i>Vegan paella</i> Traditional Spanish dish with rice, carrot, broccoli, eggplant, zucchini, and shimeji mushroom | 225k | 375k |
| + Haloumi | | 25k |

DESSERTS

| | |
|---------------------------------|---------------|
| Rice Pudding | 50k |
| Basque Style Cheese Cake | 65k |
| Cremoso de Chocolate | 60k |
| Alfajores | 30k |
| Gelato | 25k /scoop |

Prices are subject to 5% service charge and 10% tax

WINES

SPARKLING

Freixenet Carta Nevada "Brut" 700k
(SANT SADURNI D'ANOIA, SPAIN, NV)

WHITE

Don Alejandro, Sauvignon Blanc 100k 450k
(CENTRAL VALLEY, CHILE, 2017)

Astrolabe, Sauvignon Blanc 700k
(MARLBOROUGH, NEW ZEALAND, 2017)

Ohau Gravels, Pinot Gris 120k 600k
(HOROWHENUA, NEW ZEALAND, 2018)

Selbach Classis, Riesling 550k
(MOSEL, GERMANY, 2017)

Richland, Chardonnay 550k
(RIVERINA, AUSTRALIA, 2017)

Gustave Lorentz Reserve, Gewurztraminer 850k
(ALSACE REGION, FRANCE, 2017)

The Wolf Trap, Viogner Blend 600k
(FRANSCHHOEK, SOUTH AFRICA, 2018)

Deet Left, Chenin Blanc 700k
(BREEDER LOOF, SOUTH AFRICA, 2017)

ROSE

Black Cottage 700k
(MARLBOROUGH, NEW ZEALAND, 2017)

RED

Kaiken Estate, Malbec 105k 500k
(MENDOZA, ARGENTINA, 2017)

Ventisquero Pinot Noir 110k 500k
(DE CASABLANCA VALLEY, CHILE, 2015)

Vina Albali Tempranillo, Gran Reserva 600k
(VALDEPENAS, SPAIN, 2010)

Tyrrel's Old Winery, Shiraz 650k
(NEW SOUTH WALES, AUSTRALIA, 2017)

Babich, Merlot Cabernet 800k
(HAWKE'S BAY, NEW ZEALAND, 2017)

Vina Maipo "Mi Pueblo", Carmenere 400k
(CENTRAL VALLEY, CHILE, 2019)

Prices are subject to 5% service charge and 10% tax

SANGRIA

White & Red

300k

COCKTAIL

Pescado Mojito

120k

Bloody Mary

120k

Dark n' Stormy

120k

Gin Fizz

120k

Old Fashion

120k

BEER

Bintang

35k

Heineken Draught Small

40k

Heineken Draught Large

65k

San Miguel Pilsener

40k

San Miguel Light

40k

WATER

Balian natural small

20k

Balian natural large

40k

Balian sparkling small

20k

Balian sparkling large

40k

SOFT DRINKS

25k

Prices are subject to 5% service charge and 10% tax

COFFEE

| | |
|--|-----|
| Espresso | 20k |
| Double espresso, Macchiato, Long Black | 25k |
| Flat White, Latte, Cappuccino | 30k |

TEA

| | |
|-----------------------|-----|
| English breakfast Tea | 25k |
| Chamomile Tea | 25k |
| Peppermint Tea | 25k |
| Green Tea | 25k |

FRESH

| | |
|------------------------------|-----|
| Juice (Seasonal Fruit Juice) | 30k |
| Fresh young coconut | 30k |
| Mosaic Kombucha | 40k |

SMOOTHIE

| | |
|------------------|-----|
| Avocado Mint | 40k |
| Banana Papaya | 40k |
| Orange Pineapple | 40k |

Prices are subject to 5% service charge and 10% tax