

Ibericos y quesos Iberian Cold cuts & Cheese

<i>Jamon de pata negra</i>	38
Hand cut 60 months cured Jamon iberico Black label, served with toasted bread and tomato puree	Extra bread 3
 <i>Seleccion de ibericos</i>	 39
Cold cuts platter, “lomo”, “salchichon”, “chorizo”, “jamon” and Cheese, served with toasted bread and tomato puree	Extra bread 3
 <i>Seleccion de quesos españoles</i>	 42
Spanish cheese selection toasted country bread and chutneys	

Para Picar To nibble

<i>Chorizo Iberico a la brasa con queso blando (4pieces)</i>	22
Iberian char grilled chorizo served with toasted bread and soft cheese	
 <i>Tortilla de patatas</i>	 9
Classical Spanish potato and onion omelette	
 <i>Pimientos de padron</i>	 14
Fried “padron” peppers served with sea salt	
 <i>Croquetas binomio (4)</i>	 14
Ham, chicken and boiled egg croquettes	
 <i>Croquetas de pulpo (4)</i>	 16
Octopus croquettes	
 <i>Croquetas de setas (4)</i>	 14
Mushrooms croquettes	
 <i>Pan con tomate (4)</i>	 8
Country style bread served with fresh tomato sauce	
 <i>Pan con Mantequilla</i> Warm country style bread, melted butter and Maldon salt (7 minutes baking time)	 7

Tapas tasting menu

5 tapas 142 Sgd (price per tasting) / 7 tapas 192 Sgd (price per tasting)
* Plus \$6 on the tasting menu

From The sea

<i>Mejillones al vino</i> Steam mussels and “Galicia” white wine sauce	27
<i>Chopitos y gula en su tinta</i> Squid and baby eels, fava beans, in squid ink sauce	29
<i>Pulpo A’feira</i> Atlantic octopus “a feira style” (boiled potato, olive oil, smoked paprika, sea salt)	38*
<i>Gambas al ajillo</i> Tiger prawns confit in olive oil and garlic, “ajillo” style	30
<i>Navajas al pil pil</i> Grilled fresh razor clams “pil pil” sauce	29
<i>Fritura Malagueña</i> Fried squid and anchovies with lemon wedges and alioli dip	27
<i>Anguila del ebro</i> Smoked eel served with kohlrabi	32

From the Earth

<i>Terrina de queso fresco</i> Fresh cheese terrine and black truffles, chives, honey olive oil & toasted olive bread	24
<i>Alcachofas frescas con jamon</i> Braised fresh artichokes and “jamon”, tomato sauce	28
<i>Tempura de puerros servidos con romesco</i> Organic leeks fried in tempura served with “romesco”	26
<i>Pisto con huevos fritos</i> Mediterranean vegetable and tomato stew served with fried eggs	25

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From the Land

<i>La Merienda de carne</i>	29
Homemade duo meat pate; country style chicken & chorizo pate, accompanied by warm rustic bread	
<i>Chuletas de cerdo iberico, gel de sidra, manzana y miel</i>	33
Grilled Iberian pork chops, cider and honey gel, roasted cabbage	
<i>Foie a la plancha con vieiras</i>	32
Seared foie gras and scallops, glazed with sherry vinegar and brioche	
<i>Rulada de pollo al ajillo estilo Binomio</i>	28
Grilled marinated chicken breast, garlic puree, pork belly and duck liver jus	
<i>Cordero con sus mollejas, y queso de cabra</i>	32
Lamb T-bone and lamb sweetbreads accompanied by goat cheese	
<i>Costilla de ternera</i>	33
Braised short ribs smoked cauliflower puree and beef tongue	
<i>Steak tartar</i>	29
Hand cut beef steak tartar topped with caviar & grilled bone marrow	
<i>Rabo de toro</i>	31
Oxtail "ragou", red wine reduction	
<i>Nido de huevos rotos</i>	28
Fried potato nest, soft egg, jamon & chorizo	

Arroces y Paellas Paellas & Rice dishes (30 minutes prep time)

2 persons

<i>Arroz mar y montaña</i>	69
Classical chicken and seafood paella	
<i>Arroz negro</i>	70
Squid ink rice with clams and calamari	
<i>Arroz de ortiguillas</i>	98
Seaweed anemone rice	
<i>Arroz empedrado de Almeria</i>	70
Chorizo, fava beans, chick peas and pork , wet rice	
<i>Arroz de codorniz</i>	70
Duck liver and figs Paella	
<i>Arroz de verduras</i>	66
Seasonal vegetables paella	

Cocidos de la abuela Traditional “grandmother’s “ pot

2 persons

<i>Caldereta de pescado</i>	42
Fish and seafood stew <i>From Cataluña</i>	
<i>Fideos con Pulpo</i>	42
Octopus and Fideua Stew	
<i>Lentejas tradicionales</i>	42
Pork and chorizo lentils stew <i>From Castilla Leon</i>	

Principales Mains (35 minutes prep time)

<i>Rodaballo al horno (1 kg)</i>	119
Char-grilled Turbot fish, clams and seafood “marinera”	
<i>Cochinillo iberico</i>	119
Traditional Spanish suckling pig, “Segovia style” <i>(slow cooked and roasted)</i> <i>¼ Pig (approx 4 people portion)</i>	
<i>Chuleton de buey (500gm)</i>	81
American angus, aged beef rib eye, potato puree, parsley and garlic “persilada”	
<i>Pollo al Horno</i>	39
Whole roasted spring chicken with potatoes and green vegetables	