

TAPAS

APPETIZER

CROQUETAS	75	GRILLED OX TONGUE	75	CRISPY PORK BELLY	75
Creamy béchamel filling served with Spanish sambal "Mojo Rojo" with a choice of Jamón Ibérico / Prawn / Chicken.		72 hours slow-cooked ox tongue infused with red wine and sherry vinegar. Served with three sauces.		Whole grain mustard creamy potato, pickled onions and fresh apple.	
PULPO BASQUE STYLE	145	SPANISH BLACK BAO BUN	65	RED TUNA TARTAR	85
Grilled octopus with potato and pimenton purée.		Crispy baby squid, garlic allioli, and caramelized onion.		With wasabi avocado cream, seaweed chips, sweet corn caviar.	
GAMBAS AL AJILLO	125	WOOD FIRED GRILLED PORK RIBS	85	SMOKED SALMON	95
Sizzling shrimps and shimeji mushrooms with garlic chilli oil.		Served with charred onion & caramelized apple.		Crispy tortilla bread, whipped chive cream cheese, pickles, arugula.	
PATATAS BRAVAS	50	PAN SEARED SCALLOP	85	SPANISH CURED MEAT & CHEESE PLATTER	225
Crispy potatoes topped with allioli and spicy Basque dipping sauce.		Citrus cremoso, cassava chips, ginger pear, apple, and sunflower seeds.			
SPICED BEEF MEATBALLS	65	OXTAIL BRIOCHE	95	OR CHOOSE YOUR FAVOURITE ONE	
In spicy tomato sauce, shoestring potato, and pickled quail egg.		Truffle creamy potato, tartar sauce, and beef jus.		JAMÓN IBÉRICO DE BELLOTA	140
SPANISH TORTILLA	60	PORK BELLY PINTXO	75	JAMÓN SERRANO	60
Omelette with confit potato, onion, allioli, spring onion, and bonito flakes.		Slow cooked & grilled pork belly, caramelized peanuts, marinated mushrooms, and orange.		MANCHEGO CHEESE	50
				MAHON CHEESE	50

MAINS

Plato Principal

TERNERA

BEEF

SPICED STEAK WITH CHERRY TOMATO SALSA	385
Boneless short rib marinated with mixed spices. Served with curly fries and pickles.	
PRIME US RIB-EYE 200 GR	360
Served with baked bone marrow, mashed potato, caramelized shallots & bell peppers.	
STOCKYARD ANGUS STRIPLOIN STEAK	315
Australian grain fed angus beef striploin served with roast potatoes, sautéed mushroom, and choice of salsa verde or gorgonzola sauce.	
AUSTRALIAN BEEF TENDERLOIN	290
Served with truffle barley risotto, roasted potato & allioli sauce.	
"CHULETON" TOMAHAWK 1,2 KG	1,150
Served with spanish garlic parsley dressing, curly fries & maldon sea salt.	

PESCADO

FISH

PAN SEARED SALMON WITH CREAM SAUCE	195
Served with broccoli, baby corn, pumpkin, and potato.	
PAN SEARED GROUPEL FILLET	235
Served with confit panadera potato, mushrooms & tomato cherry dressing.	

POLLO

CHICKEN

POLLO AL AJILLO	135
Sous vide half chicken roulade, mashed potato, roasted garlic scapes, piquillo peppers & mushroom al ajillo sauce.	
POLLO MORUNO	145
Marinated boneless half chicken. Served with grilled polenta, roasted peppers, baby onions, and tomato cherry ragout.	

CERDO

PORK

PORK CHOP A LA BRASA	155
Served with "trinchat" pan seared mashed potato, greens & pisto manchego.	
SUCKLING PIG	175
Slow cooked suckling pig terrine with truffle creamy potato, apple, pickled onion, pork crackles, roasting jus.	
HOMEMADE SPANISH SAUSAGE PLATTER	195
Chorizo, fresh longaniza & cheese butifarra served with curly fries, pickled onions & piparras.	

PAELLAS

SPANISH PAELLA RICE

SEAFOOD PAELLA	295
Spanish-style rice with king prawn, mussels, baby squid, and smoked salmon.	
BLACK RICE PAELLA	285
Spanish-style squid ink rice with prawn, calamari, crispy baby squid, and allioli.	

CORDERO

LAMB

ROASTED LAMB RACK	195
Slow cooked and roasted lamb rack, truffle potato mille crêpe, ginger carrot purée, and beet chips.	
LAMB SHANK	255
Slow cooked for 18 hours served with creamy mashed potato, eggplant & green beans pisto.	

SIDE DISH

CIABATTA BREAD	25
MARINATED MIXED OLIVE	30
CURLY FRIES WITH TRUFFLE OIL	30
MASHED POTATO / HOMEMADE CHIPS	25
PAN CON TOMATE	60
ASSORTED VEGETABLES	60
MUSHROOM AL AJILLO	60
BAKED CREAMY MUSHROOM	60

*Donde comen dos,
comen tres*

SNACKS Y BOCADILLOS SNACKS & SANDWICHES

EST. 2016

MENU

BAR DE TAPAS

ASITICOS

ASIAN

U.S. SHORT RIBS FRIED RICE	95
Indonesian-style fried rice with sliced U.S. short ribs.	
OXTAIL SOUP	175
Traditional Indonesian oxtail soup. Served with rice.	
HAINAN CHICKEN RICE	110
Steamed chicken and garlic bok choy with hainan rice.	
CHICKEN GREEN THAI CURRY	95
Served with steam rice & prawn crackers.	
SPICY NYONYA STYLE FISH	95
Fried whole gourami fish served with nyonya style sauce & steam rice.	
FRIED KING PRAWNS	165
Glazed with oyster sauce. Served with sweet corn butter rice.	

SOPAS Y ENSALADAS

SOUP & SALADS

CHICKEN & CHICKPEA SOUP	85
Roasted sweet corn foam, fresh thyme, lemon & garlic toast.	
BASQUE MUSHROOM SOUP	85
Champignon mushroom cream soup with truffle oil.	
RED TUNA SALAD	95
Sherry vinegar dressing, pine nuts, soft boiled quail egg, green beans, baby corn, black olives & tomato cherry.	
CAESAR SALAD	95
Romaine lettuce, classic caesar dressing, parmesan cheese & croutons with <i>slow-cooked chicken</i> or <i>crispy pork</i> / <i>beef bacon</i> (+15)	
COBB SALAD	95
Mixed salad with chicken breast, smoked salmon, gorgonzola & honey mustard dressing.	

PASTA

KING PRAWNS SPAGHETTI AGLIO OLIO	115
Spaghetti with sautéed maitake & shimeji mushrooms, cherry tomato, garlic, dried chili, and white wine.	
SMOKE SALMON CARBONARA	115
Creamy smoked salmon spaghetti with green peas and fresh dill.	
BRAISED SPANISH OXTAIL	125
Steamed wonton, potato cremoso & crispy dendeng salad.	

SNACKS Y BOCADILLOS

SNACKS & SANDWICHES

NACHOS GUACAMOLE	95
Corn tortilla chips, jalapeño, melted cheese, sour cream, and guacamole.	
CHICKEN QUESADILLAS	95
Served with mexican salsa, guacamole and sour cream.	
DOUBLE DECKER BEEF BURGER	150
Pickled basque piparra sauce, melted cheese, butter caramelized onion. Served with shoestring fries.	
SHREDDED CHICKEN BOCADILLO	95
Shredded chicken with caramelized onion, pine nuts, garlic & parsley pesto. Served with crispy potato wedges.	

Buen Provecho!

POSTRES DESSERT

PARQUE DE PANNACOTTA	55
Cream, vanilla beans, cocoa tuiles, spinach sable, beet, and praline.	
NUTELLA CHURROS	65
Classic churros with nutella filling.	
TRADITIONAL SPANISH CHURROS	55
With spiced hot chocolate dipping sauce.	
CARROT CAKE	70
Carrot sponge cake with walnuts, crumbles, and mascarpone ice cream.	
TRES LECHE	65
Three kinds of milk, caramel, milk sorbet, and crumbles.	
MATCHA TIRAMISU	70
Sponge cake, creamy mascarpone cheese with matcha tea, and dehydrated pandan meringue.	
MELTED SPANISH CHEESE CAKE	55
Caramel cream, banana, and cinnamon ice cream.	
"N" CAKE	75
10 Layers of nutella crème chantilly, chocolate & nutella brûlée, vanilla dacquoise, vanilla chiffon cake, choco almond crunch, and chocolate glaze.	

COFFEE & TEA

ESPRESSO SINGLE	30
LONG BLACK	35
CORTADO / MAGIC / CAFFÉ LATTE / CAPPUCCINO	40
COFFEE MILK	30
HOT TEA	40
ENGLISH BREAKFAST / EARL GREY / MOROCCAN MINT / GRAND JASMINE / SENCHA / CHAMOMILE / OOLONG PRESTIGE / CRÈME CARAMEL	
ICED TEA	
CLASSIC ICED TEA	30
LEMON ORANGE / LYCHEE BERRY / PEACH LIME / APPLE GINGER / STRAWBERRY BASIL / RASPBERRY MINT	35

WATER

FIJI WATER 500 ML / 1000 ML	55 / 95
EQUIL NATURAL / SPARKLING 380 ML	35
SANPELLEGRINO 500 ML	55
ACQUA PANNA 500 ML	55

JUICE

STRAWBERRY / WATERMELON / KIWI SQUEEZED ORANGE	45 / 65
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MOCKTAIL & FRAPPÉ

ORANGE CARE	55
Carrot, orange juice, passion fruit & lemonade	
BASILIUM PEACH	55
Peach fruit, pineapple juice, basil leaf & lemonade	
MINT & WATERMELON CRUSH	55
Watermelon, strawberry, lemon ginger & mint leaf	
KIWI GREEN ALMOND	55
Kiwi, green tea, vanilla ice cream & almond	
BERRY PIE FRAPPÉ	55
Blueberry, vanilla ice cream, oatmeal cookies & cranberry juice	

BEER & CIDER

CARLSBERG DRAUGHT REG / LARGE	60 / 85
CERVEZA NEGRA DRAUGHT REG / LARGE	65 / 90
ERDINGER WEISSBIER DRAUGHT	185
CARLSBERG	60
PROST	60
BALI HAI PREMIUM	60
SAN MIGUEL PALE / LIGHT	60
HEINEKEN	65
GUINNESS	65
STARK LYCHEE ALE	75
KÖNIG LUDWIG WEISSBIER	80
CORONA	95
ESTRELLA DAMM	100
HOEGAARDEN	100
ALBENS	80
STRONGBOW APPLE / ELDERFLOWER	90