STARTERS

ESPARRAGOS SALMOREJO 320
andalusian asparagus soup • egg, • olive oil

ENSALADA MIXTA 350
romaine • eggs • tomato • cucumber • capsicum
tuna • artichoke hearts • green olives • baby corn

GAZPACHO ANDALUZ 350
cold tomato soup • rustic bread • capsicum
green apple • chopped egg

ENSALADA PICADA 390
cabbage • romaine • avocado • beet • goat cheese
marcona almonds • dijon and citrus vinaigrette

PATATAS BRAVAS 420
chives • aioli • pimenton sauce

PAN CON TOMATE 470
toasted bread • garlic • olive oil • tomato pulp • manchego

BUTIFARRA 490
grilled pork sausage • white bean puree • parsley salad

PIMIENTOS RELLENOS 620
tuna stuffed sweet peppers • piquillo sauce • aioli • grilled bread

PULPO A LA GALLEGA 720
sous vide octopus • baby potatoes • pimenton • spanish olive oil

ALBODINGAS 790
roasted lamb meatballs • lemon yogurt • cucumbers

GAMBAS AL AJILLO 790
sauteed shrimp • olive oil • garlic • chili flake

BIKINI SANDWICH 790
Iberico ham • manchego • truffle paste • panini
rocket truffle salad

SPANISH CHARCUTERIE

JAMON SERRANO 30g 400
CURED SPANISH CHORIZO 30g 400
CURED IBERICO PORK SHOULDER 30g 490
CURED IBERICO HAM 5 YEARS 30g 550

MAINS

GRILLED SEAFOOD

CALAMARI WITH CARAMELIZED ONIONS 690
TUNA STEAK WITH ESCABECHE 890
TIGER PRAWNS WITH GARLIC AND PARSLEY 1,090
SNOWFISH WITH SALSA VERDE 1,290
1/2 PHUKET LOBSTER WITH ROMESCO 2,350

GRILLED MEATS

JACK'S CREEK FLANK STEAK 1,290
grain fed • australia 250g
WHOLE ORGANIC BABY CHICKEN 1,490
JACK'S CREEK PRIME AGED BEEF RIBEYE 1,490
grain fed • australia 300g
TOP PADDOCK RACK OF LAMB 1,490
grass fed • australia
JACK'S CREEK FILLET TENDERLOIN MB 2 1,590
grain fed • australia 250g
JACK'S CREEK WAGYU STRIP LOIN MB 6 3,290
grain fed • australia 300g
all meats served with sauce chimichurri • reserve mustard • nam jim jaew

VEGETARIAN

PIPERADE 350
capsicum • tomato • smoky paprika • sour cream • grilled bread
TOMBET 450
fire roasted eggplant • capsicum • potatoes • tomato • garlic
ESPINACAS CON GARBANZOS 590
chickpeas • spinach • paprika • cumin

SIDE DISHES

FRENCH FRIES AND TRUFFLE MAYO 390
ARROZ CON CHAMPINONES 450
rice with mushrooms and sherry
BRUSELAS 450
brussel sprouts • chorizo • sherry gastrique
COLIFLOR 450
roasted cauliflower • tahini • raisins • lemon
ESPARRAGOS VERDE 520
grilled asparagus • romesco • almonds

SPANISH CHEESE PLATTER

manchego • mahon • sherry cask 1,190
sheep cheese with truffle • iberico • ossau-iraty

served with grapes • crackers • quince paste

DESSERTS

CHURROS 390
hot chocolate dip • cinnamon

BASQUE BURNT CHEESECAKE 490

TORRIJAS 590
brioche bread soaked in milk & fried

PASTEL VASCO 490
basque cake

MAMIA 350
basque style panna cotta

ICE CREAM AND SORBETS 90

all prices are subject to 10% service charge and 7% government tax.