



Almuerzo

SET LUNCH MENU

2-Course \$42++ | 3-Course \$48++

Wine of the Day | \$14++ per gls

Tuesday to Friday, 12pm to 2:30pm

PRIMEROS

Chorizo Fritos

Iberian Smoked Chorizo | Paprika | Port Wine
| Manzanilla Olives | Crystal Bread

Rucula y Manchego (V)

Wild Rocket | Manchego Cheese | Orange
Segments | Pecan Nuts | Balsamic Vinaigrette

Almejas a la Marinera

White Clams | White Wine | Garlic | Parsley |
Sofrito | Crystal Bread

Piquillo Rellenos de Bacalao

Pimento del Piquillo | Atlantic Cod |
Black Olive Dust | Red Pepper Coulis

Pulpo a la Parrilla

Smoky Grilled Octopus | Saffron Potatoes |
Verjus | Mojo Picon | Mojo Verde | Paprika Oil
Supplementary \$10++

Vieira a la Plancha

Seared Sashimi Grade Senrei Scallops |
Sobrasada | Toasted Almonds | Romesco Sauce
Supplementary \$12++

SEGUNDOS

Pollo Rollito a la Plancha

Free Range Corn-Fed Chicken Roulade |
Mushroom Farce | Piperrada | Persillada

Colita de Pescado

Sustainably Farmed Oven Roasted
Largemouth Bass | Oyster Mushroom |
Octopus Arroz | Piquillo Sauce

Paella de Mariscos

Bomba Rice | Tiger Prawns | Black Mussels |
White Clams | Sofrito | Saffron
Supplementary \$16++

Preso Iberica

Seared Iberian Pork Shoulder | Spiced Chickpeas |
Salsa Rojas | Padron Peppers | Smoked Potato Foam
Supplementary \$16++

Fideua de Verduras (V)

Spanish Style Thin Noodles | White Corn |
Broccolini | Saffron | Parsley Oil

Angus a la Parrilla

Char-grilled Angus Barley-Fed Rump Cap
MBS 3-4 | Dutch Carrots | Fontina Cream |
Pedro Ximenez Reduction
Supplementary \$16++

POSTRE

Crema Catalana

Catalan Crème Brulee | Mixed Berries |
Opaly's 33% White Chocolate

Leche Frita

Fried Milk | Citrus Scented
Sugar | Dulce de Leche

Flan de Huevo

Caramel Flan | Forest Berries
| Orange Segments

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