



Savour the best flavours of Spain

TAPAS

ENCURTIDOS <i>Gordal and Cornicabra olives with Piparra peppers</i>	10
GAMBAS AL AJILLO <i>Fresh tiger prawns sautéed in olive oil, with garlic, chilli and parsley</i>	22
PATATAS BRAVAS <i>Crispy deep-fried potatoes with brava and aioli sauce</i>	10
★ COCA DE HIGOS Y FOIE CON VERMOUTH <i>Foie gras and grilled figs on crispy Spanish flatbread with vermouth reduction</i>	26
ESCABECHE DE SETAS CON HUEVO <i>Slow-cooked egg served with confit mushrooms</i> (Add \$6 for Ibérico ham)	18
ALMEJAS EN SALSA VERDE CON POCHAS Y TIO PEPE <i>Clams and Spanish Pochas beans stewed in Sherry wine</i>	24
PULPO A LA PARRILLA CON PAPAS ARRUGADAS Y MOJO <i>Smoky grilled octopus with baby potatoes, coriander and paprika sauce</i>	32
🍷 ENSALADA DE VERANO <i>Heirloom cherry tomatoes salad with charred cucumbers and fresh burrata cheese</i>	24



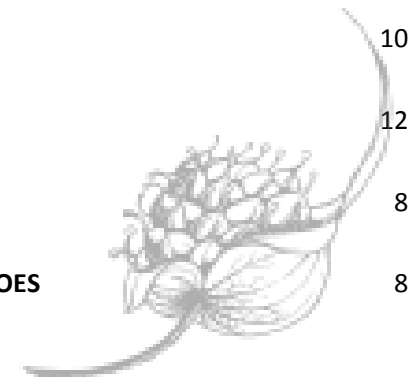
FIDEUA DE CALAMARES <i>Squid ink Spanish noodles paella with crispy calamari</i>	20
🍄 CROQUETAS DE SETAS <i>Crispy mushroom croquettes (4 pieces)</i>	10
CROQUETAS DE JAMÓN IBÉRICO <i>Creamy Ibérico ham croquettes (4 pieces)</i>	14
★ COGOLLOS CON IDIAZABAL Y ANCHOAS AHUMADAS <i>Grilled Spanish Succrine lettuce, Idiazabal cheese foam, smoked anchovies and pomegranate</i>	26
SALMOREJO CON JAMÓN IBÉRICO <i>Fresh tomato cold soup with Ibérico ham, rock melon and Sherry ice cream</i>	10
🍄 FLOR DE CALABACÍN <i>Deep-fried courgette flower stuffed with goat cheese</i>	18
PIQUILLOS RELLENOS DE BACALAO AL PIL PIL <i>Piquillo peppers stuffed with Atlantic cod fish</i>	20
VIERAS A LA PLANCHA CON SOBRASADA IBÉRICA <i>Pan-seared Hokkaido scallops with Ibérico chorizo paste, fresh almonds and sweet pea purée</i>	26

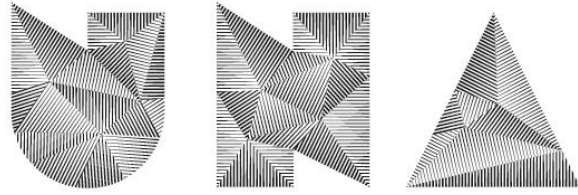
SPANISH DELICACIES

JAMÓN IBÉRICO <i>36 months cured Spanish ham with toasted bread and tomato</i>	40
SELECCIÓN DE IBÉRICOS <i>Iberian cold cuts selection – chorizo, salchichón, lomo and sobrasada</i>	34
🍷 TABLA DE QUESOS <i>Cheese platter – Idiazabal and Manchego cheese with truffle honey</i>	26
🍷 PAN CON TOMATE <i>Toasted crystal bread with fresh tomato purée and olive oil</i>	9

SIDES

CREAMY POTATO FOAM	10
PADRÓN PEPPERS	12
SECRET GARDEN SALAD	8
HOMEMADE CRISPY POTATOES	8





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MAIN TAPAS AND GRILLS

PESCADO A LA PARRILLA

Catch of the day – whole fish slow-grilled, garnished with fennel salad

42

BACALAO CONFITADO CON MIGAS

Atlantic cod fish garnished with Shepard-style bread crumbs, chorizo and grapes

40

COCHINILLO ASADO

Crispy roasted suckling pig served with celeriac purée and fresh citrus salad

36

CHULETILLAS DE CORDERO A LA BRASA

Chargrilled lamb rack chop with roasted eggplants, figs and yogurt

45

WAGYU A LA PARRILLA

250 grams of chargrilled wagyu rump with garnish

50

MAR Y MONTAÑA

Glazed pork jowl and beef meatballs with grilled baby octopus and fava beans

32

CARRILLERA DE TERNERA

Beef cheek braised in red wine, served with creamy potato and Spanish pickles

32

COSTILLAS DE CERDO IBÉRICO

Barbequed Iberian pork ribs with garnish

34

PLUMA IBÉRICA

Grilled pluma Ibérico pork with padrón peppers and creamy pumpkin

38

POLLO AL AST

Grain-fed whole poulét roasted with padrón peppers and potatoes

28

SIGNATURE PAELLAS

PAELLA DE MARISCO

Bomba rice served with fresh prawns, clams, mussels, saffron and chicken

Small / Large

52 / 72

ARROZ NEGRO

Squid ink paella with fresh cuttlefish, clams and prawns, served with aioli

52 / 72

PAELLA DE CHORIZO Y HABITAS

Spanish chorizo paella with fava beans and saffron, served with aioli

46 / 66

DESSERTS

QUESO FRESCO CALABAZA Y MEMBRILLO

Fresh cheese mousse, roasted pumpkin ice cream, quince and walnuts

14

CHURROS CON CHOCOLATE Y CAFÉ

Crispy churros with dark chocolate and coffee foam

14

TABLA DE QUESOS

Cheese platter – Idiazabal and Manchego cheese with truffle honey

26

