



UNA is a romantic dining destination situated within The Alkaff Mansion that pays homage to the age-old heritage of Spanish gastronomy with an innovative and contemporary menu that marries authentic signature delicacies from the South and heartier fare from the North of Spain, extracting wholesome and robust flavours through modern cooking techniques. A deep respect for locally and regionally sourced fresh produce is also reflected in the quintessentially Spanish offerings of tapas, paellas and parrilla specialties.





Michelin Star Culinary Advisor | Chef Diego Grimberg

Diego Grimberg's culinary journey is indeed extraordinary, marked by his notable contributions to the culinary world. He first rose to prominence as the head chef for the launch of Albert Adria's Michelin-starred restaurant, Enigma, in Barcelona. Since 2021, Grimberg has been at the helm at Hofmann Restaurant, serving as the Executive Chef. Hofmann is a unique establishment, blending a renowned restaurant (holding 1 Michelin Star) with a prestigious cooking school specializing in Catalan cuisine.

UNA warmly welcomes him onboard our team as our culinary advisor. Grimberg brings to the table not only his culinary prowess but also a passion for teaching and mentoring upcoming chefs. His dedication to the art of gastronomy will undoubtedly enhance the authenticity and culinary direction of UNA.

Together, Grimberg and the UNA team will continue to craft exceptional dining experiences, driven by a commitment to excellence and a deep appreciation for Spanish cuisine. Guests can expect nothing short of culinary brilliance as UNA evolves under Grimberg's mentorship, maintaining its reputation as a destination for unforgettable gastronomic adventures.



TASTING SET MENU

MINIMUM 2 PAX TO START

\$98++ PER PAX

SNACKS

PATATAS BRAVAS

POTATO MILLE-FEUILLE TART | GARLIC AÏOLI
SPICY BRAVAS SAUCE | CHILLI OIL PEARLS

TARTAR DE TERNERA

BEEF TARTARE | CAPERS | GHERKIN | ONION
PIPARRAS | SAVOURY CRACKER

OTORO PAN CON TOMATE

SMOKED BLUEFIN TUNA BELLY | CRYSTAL BREAD
TOMATO PUREE | GARDEN CRESS

TAPAS

ESTOFADO DE ALUBIAS

SPANISH WHITE BEAN STEW | CHORIZO IBÉRICO
PANCETTA | SMOKED PAPRIKA

SOPA DE BOGAVANTE

LOBSTER BISQUE | BLACK MUSSELS
OCTOPUS | FRESH CLAMS

VIEIRA A LA PLANCHA

PAN-SEARED HOKKAIDO SCALLOP | CAULIFLOWER PURÉE
CHORIZO CHIPS | GREEN CHIMICHURRI

MAIN COURSE

Please choose one

PAELLA DE MARISCO

BOMBA RICE | TIGER PRAWN | CLAMS
OCTOPUS | GARLIC AÏOLI | PARSLEY

BACALAO A LA PLANCHA

PAN-SEARED BLACK COD | PIL PIL EMULSION
CHARRED ZUCCHINI | PIQUILLO PEPPER

SOLOMILLO DE WAGYU A LA PARRILLA

CHARGILLED WAGYU TENDERLOIN | POTATO PURÉE
PADRÓN PEPPERS | FRICANDÓ JUS

SHARING MAINS - PREMIUM SELECTION (FOR 2 PAX)

Please choose one

COSTILLA DE VACUNO

200 Days Grain-Fed Pure Black Angus Prime Rib 600g
PADRÓN PEPPERS | PIMIENTO DEL PIQUILLO
FRICANDÓ JUS
Supplement \$30++ Per Pax

CHULETA CON HUESO DE LOMO BAJO DE RAZA RUBIA GALLEGA

21 Days Matured Rubia Gallega Bone-In Striploin 600g
PADRÓN PEPPERS | PIMIENTO DEL PIQUILLO
FRICANDÓ JUS
Supplement \$45++ Per Pax

Served with

VERDURAS DE TEMPORADA

Grilled and Roasted Seasonal Vegetables

DESSERT

BIZCOCHO DE CHOCOLATE

DARK CHOCOLATE SPONGE | CHOCOLATE
GANACHE | HAZELNUT PRALINÉ | COCOA NIBS

FLAN DE HUEVO

TRADITIONAL SPANISH EGG CUSTARD
SALTED CARAMEL | VANILLA CHANTILLY

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE &
PREVAILING GOVERNMENT TAXES. KINDLY INFORM US
OF ANY DIETARY RESTRICTIONS.

TAPAS

Pan Con Tomate

Toasted Crystal Bread | Fresh Tomato Purée | Treurer Extra Virgin Olive Oil

3 (1 pc)

Embutidos . Supplementary

Chorizo Ibérico 3

Blue Fin Tuna 5

Lomo Ibérico 5

Patatas Bravas

Potato Mille-Feuille Tart | Garlic Aioli | Spicy Bravas Sauce

6 (1 pc)

Croquetas de Jamón

Jamón Ibérico Fritters | Béchamel | Garlic Aioli | Spicy Bravas Sauce

6 (1 pc)

Croquetas de Mussel

Mussel Fritters | Béchamel | Garlic Aioli | Spicy Bravas Sauce

8 (1 Pc)

Piquillos Rellenos de Bacalao

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

8 (1 pc)

Coca de Foie el Higo

Seared Foie Gras Torchon | Caramelized Fig | Toasted Brioche | Vermouth Reduction

12 (1 pc)

Flor de Calabacín

Battered Courgette Flower | Marinated Goat's Cheese | Corn Cream | Truffle Honey

15



Chef's Recommendation



Vegetarian

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SMALL PLATES

Pimiento del Padrón con Sal

Padrón Peppers | Sea Salt

12

Esparragos Blancos

Sous Vide White Asparagus | EVOO | Sea Salt

15

Ensalada de Tomate

Heirloom Tomato Salad | White Asparagus | Pomegranate | Cucumber | Verjus Dressing

15

Almejas en Salsa

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

20

Tuétano Asado con Carrillera de Wagyu

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

24

Gambas al Ajillo

Red Sea Prawns Sautéed in Olive Oil | Garlic | Bird's Eye Chili | White Wine | Flat-Leaf Parsley

27

Pulpo a la Parrilla

Smoky Grilled Octopus | Baby Potatoes | Purple Vitelotte Potatoes | Mojo Picon Mojo Verde | Paprika Oil

36

Cinco Jotas “5J” Jamón Ibérico

48 Months Pure Acorn-Fed “5J” Ibérico Ham | Toasted Crystal Bread | Fresh Tomato Purée

28 / 20g | 46 / 40g



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SOUP

Consommé al Jerez

Sherried Consommé | Seared Scallop | Morel Mushrooms

23

Sopa de Bogavante

Lobster Bisque | Black Mussels | Langoustine | Fresh Clams

24

FROM THE PAN

Choice of Paella or Fideuà

Mariscos

Red Sea Prawns | Fresh Clams | Black Mussels | Saffron | Sofrito | Parsley Oil

58 | 78

Chorizo

Spanish Chorizo Ibérico | Petit Pois | Sofrito | Ñora Pepper | Garlic Aioli

56 | 76

Negra

Squid Ink | Red Sea Prawns | Fresh Clams | Sofrito | Garlic Aioli

58 | 78



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MAINS

Arròz Verduras

Acquerello Rice | Sofrito | Green Asparagus | Battered Cauliflower
Maitake Mushrooms | Romesco | Paprika Oil

29

Arròz Pulpo

Acquerello Rice | Grilled Octopus | Sofrito | Romesco | Chorizo Oil

39

Pollo Asado al Persillada

Free Range Corn-Fed Spatchcock Chicken | Piperrada Persillada | Provencal Herbs

34

Asado Moralejo Cordero y Coliflor

Grilled Moralejo Milk-Fed Lamb Leg Chops | Cauliflower Purée
Cauliflower Florets | Cauliflower Sheets

44

Pluma Iberica

Grilled Pluma Ibérico Pork | Padrón Peppers | Smoked Potato Foam

46

Rodaballo con Salsa "Café de Hofmann"

Seared Mediterranean Turbot | Morel Mushrooms | Orange | Pecans
"Café de Hofmann" Sauce

54

Cochinillo Asado

Roasted Suckling Pig | White Corn | Crispy Parsnips | Pork Jus

*Suitable for 2 pax

Whole Roasted Pig (suitable for 8 - 10 pax) available at **388, 3-day pre-order required

92

Rodaballo a la Plancha

Seared Whole Mediterranean Turbot | Olive Oil Emulsion

*Suitable for 2 pax

160



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ASADOR

RUBIA GALLEGA GOLD

55 Days Dry-Aged Galician Prime Rib
336/1.2kg

21 Days Matured Rubia Gallega Bone-In Striploin
168/600g

CARNE DE RES

200 Days Grain-Fed Pure Black Angus Prime Rib
138/600g

All selections are served with
Padrón Peppers
Pimiento del Piquillo
Fricandó Jus



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DESSERT

Tabla de Quesos

Manchego Cheese | Idiazábal Cheese | Truffle Honey | Green Olive | Fig
Quince Paste | Dry Grapes | Savoury Breadstick

18

Crèma Catalana

Spanish Crème Brûlée | Mixed Berries | Opalys 33% White Chocolate

18

Flan de Huevos

Caramel Flan | Mixed Berries | Orange Segments

18

Churros el Clásico

Classic Churros | 70% Guanaja Chocolate Namelaka | Smoked Cream

20

Turrón de Almendras

Almond Nougat Coulant | Raspberry Sorbet | Hazelnut Streusel

26



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