**COLD Tapas**

- **Tabla de Embutidos**
  Mixed ibérico platter with manchego cheese, Spanish green olive, quince paste and picos cracker
  $45

- **Degustación de Ibéricos**
  Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)
  $36

- **Burrata con Gazpacho**
  Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze
  $16

- **Gazpacho Andaluz**
  Cold tomato cream soup from Andalucia sprinkled with chopped vegetables & hard-boiled egg
  $15

- **Croquetas de Jamón**
  Croquette of suckling pig bechamel & jamón ibérico (4 pieces)
  $15

- **Gambas al Ajillo**
  Prawns cooked with garlic chilli & extra virgin olive oil
  $22

- **Almejas a la Marinera**
  Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil
  $18

- **Chiripones Fritos en su Tinta**
  Crispy baby squid cooked in squid ink served with garlic mayonnaise
  $16

- **Champiñones con Jamón al Ajillo**
  Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit
  $18

- **Arroz Caldoso**
  Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas
  $24

- **Vieiras al Horno**
  Baked Hokkaido scallop in herbs butter, cauliflower & Sobrasada sauce
  $28

- **Presa Ibérica a la Parrilla**
  Charcoal grilled Ibérico pork marinated with spices & herbs with extra virgin olive oil (80g)
  $24

- **Costillitas de Cordero a la Parrilla**
  Charcoal grilled lamb rib confit glazed with honey mustard
  $26

- **Tomate Momotaro con Vinagre y Bottarga**
  Sliced momotaro tomato with 50 year aged sherry vinegar drizzled with Arbequina extra virgin olive oil & shaved bottarga
  $16

- **Anchoas en Pan de Cristal**
  Smoked anchovy fillet on crystal bread flavoured with garlic & tomato, drizzled with Arbequina extra virgin olive oil (4 pieces)
  $20

- **Capricho de Santoña**
  Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)
  $18

- **Carpaccio de Carne**
  Beef carpaccio, olive crouton, grated manchego cheese & aioli sauce
  $18

**WARM Tapas**

- **Croquetas de Manchego**
  Croquette of manchego cheese béchamel (4 pieces)
  $15

- **Caracoles Estofados**
  Braised large snails in Pedro Ximénez sweet sherry & garlic
  $20

- **Crucientes de Lubina**
  Rockfish fritter with lemon & aioli sauce
  $18

- **Pulpo a la Gallega**
  Octopus served in Galician style
  $22

- **Huevos Estrellados con Patatas Paja, Chorizo, Pimiento del Piquillo y Champiñones**
  Fried egg with Ibérico chorizo, piquillo red pepper, mushrooms & straw potato
  $24

- **Hígado de Pato Frito**
  Pan-fried duck liver with caramelised green apple & onion chutney
  $24/2pieces

- **Patatas a la Riojana**
  Potato with piquillo pepper & chorizo sausage stew
  $18

- **U.S Prime a la Parrilla**
  Charcoal grilled U.S prime striploin with Tempranillo wine reduction sauce (200g)
  $50

**PRICES ARE SUBJECT TO PREVING GOVERNMENT TAXES & SERVICE CHARGE**
**Specialty Bread**

- **Baguette**
  - Grilled baguette
  - $4

- **PAN DE CRISTAL CON ACEITE DE OLIVA**
  - Crystal bread with Arbequina extra virgin olive oil & salt
  - $4

- **PAN TUMACA**
  - Crystal bread with extra virgin olive oil & diced tomato
  - $8

**Dessert**

- **PLATO QUESOS ESPAÑOLES**
  - Premium Spanish cheese platter with Andalucia quince paste
  - $16

- **MARQUESA DE CHOCOLATE**
  - Chocolate marquise topped with baked almond praline
  - $14

- **AL HORNO DE LA MIGAJA DE LA BAYA**
  - Baked seasonal berries crumble (waiting time 15 minutes)
  - $22

**Sides**

- **ENSALADA**
  - Mesclun salad with vinaigrette
  - $7

- **SALTEADO DE CHAMPIÑONES**
  - Mushroom sauteed in extra virgin olive oil
  - $10

- **PATATAS FRITAS**
  - French fries
  - $6

- **PATATAS BRAVAS**
  - Fried Idaho potato with aioli & bravas sauce
  - $10

- **COL RIZADA Y SAKURA EBI**
  - Baby kale & Sakura ebi with garlic slivers
  - $14

**Main**

- **CHORIZO Y POLLO**
  - Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese
  - regular $30 | large $52

- **PAELLA NEGRA DE MARISCO**
  - Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona
  - regular $32 | large $56

- **PAELLA DE BOGAVANTE**
  - Lobster paella, saffron, runner beans & tomato
  - $78

**Prices are subject to prevailing government taxes & service charge.**
# APERITIVO & Digestivo

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campari</td>
<td>$10</td>
<td>$170</td>
</tr>
<tr>
<td>Dry Vermouth</td>
<td>$10</td>
<td>$175</td>
</tr>
<tr>
<td>Familia Belasco</td>
<td>$10</td>
<td>$90</td>
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# Vodka, Gin & Rum

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Red Label</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Cachaça (Brazil)</td>
<td>$12</td>
<td>$160</td>
</tr>
<tr>
<td>Barcadi Carta Blanca</td>
<td>$12</td>
<td>$160</td>
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# COGNAC & Brandy

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courvoisier V.S</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Cien Lustros</td>
<td>$14</td>
<td>$170</td>
</tr>
<tr>
<td>Hennessy V.S.O.P</td>
<td>$16</td>
<td>$310</td>
</tr>
<tr>
<td>Remy Martin V.S.O.P</td>
<td>$16</td>
<td>$310</td>
</tr>
<tr>
<td>Remy Martin X.O</td>
<td>$35</td>
<td>$750</td>
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</table>

# Whisky

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jim Beam</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>The Hielan 8 Years</td>
<td>$12</td>
<td>$205</td>
</tr>
<tr>
<td>Original 12 Years</td>
<td>$14</td>
<td>$215</td>
</tr>
<tr>
<td>Glendronach 1971</td>
<td>$210</td>
<td>$2900</td>
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</table>

# Single Malt Scotch

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballantine’s Finest</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Chivas Regal 18 Years</td>
<td>$18</td>
<td>$380</td>
</tr>
<tr>
<td>Laphroaig 10 Years</td>
<td>$16</td>
<td>$270</td>
</tr>
<tr>
<td>Glenfiddich 18 Years</td>
<td>$30</td>
<td>$550</td>
</tr>
<tr>
<td>Highland Park 12 Years</td>
<td>$18</td>
<td>$310</td>
</tr>
<tr>
<td>The Macallan 12 Years Sherry Oak</td>
<td>$18</td>
<td>$310</td>
</tr>
<tr>
<td>The Chita Distiller’s Reserve</td>
<td>$17</td>
<td>$290</td>
</tr>
</tbody>
</table>

# Liquers & Tequila

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bailey’s Irish Cream</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Cointreau</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Kahlua</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Midori</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Triple Sec</td>
<td>$12</td>
<td>$170</td>
</tr>
<tr>
<td>Jose Cuervo</td>
<td>$12</td>
<td>$170</td>
</tr>
</tbody>
</table>

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Set Lunch
3 COURSE - $38 PER GUEST
COFFEE OR TEA INCLUDED
BY CHEF WEIHAN

### Appetisers

<table>
<thead>
<tr>
<th>Traditional Spanish Appetiser Board</th>
<th>Sherried Onion Soup with Saffron</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charcuterie • marinated anchovy • cheese • tomato dressing • Spanish cristal bread</td>
<td>Toasted almond flakes • chicken • sherry vinegar</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>White Tuna &amp; Momotaro Tomato Salad</th>
<th>Iberico Chorizo Sausage with Fried Egg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pine nuts • butterhead lettuce • Spanish olive • onion • Sherry vinaigrette</td>
<td>Piquillo pepper • mushroom • straw potato</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Smoked Salmon</th>
<th>Pan-Seared Seasonal Asparagus Wrapped with Serrano Ham</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby spinach • caramel walnut • apple matchstick • aioli sauce</td>
<td>Scrambled egg • bread crumbs • parsley • truffle reduction</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Duck Liver Terrine</th>
<th>Spanish Octopus Leg A La Plancha</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quince purée • pickled gundilla pepper • raisin bread</td>
<td>Padron pepper • tomato • garlic slivers • balsamic glazed</td>
</tr>
</tbody>
</table>

### Mains

<table>
<thead>
<tr>
<th>Pan-Seared Ocean Trout</th>
<th>Asturian Seafood Stew</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentils stew • green kale • chorizo ham</td>
<td>Shrimps • clams • squid • Hokkaido scallop • Rockfish</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grilled U.S Pork Rack</th>
<th>Roasted Magret Duck Breast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised red cabbage • Apple • Natural jus</td>
<td>Butternut purée • Green kale • Morello cherries in kirsch liqueur</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grilled Marinated Australian Lamb Rump</th>
<th>U.S Beef Short-Rib Stew</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capsicum purée • Provençal vegetable • Thyme jus</td>
<td>Tempranillo wine • Onion • Carrot • Piquillo pepper</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grilled Australian Black Angus Striploin (250G)</th>
<th>Soupy Seafood Saffron Rice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mesclun salad • Patatas bravas • Red wine sauce</td>
<td>Crab meat • Prawns • Clams • Scallops • Squid • Grated lime zest</td>
</tr>
</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Seasonal Berries Pavlova</th>
<th>Poached Pear in Red Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh mint • Raspberry coulis</td>
<td>Vanilla ice cream</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Churros</th>
<th>Sorbet / Ice-Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon sugar • Chocolate sauce</td>
<td>Pineapple sorbet or Vanilla ice cream (Single scoop)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dark Chocolate Tartlet</th>
<th>French &amp; Spanish Cheese Platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feuillantine • Almonds</td>
<td>Quince jelly • Cracker</td>
</tr>
</tbody>
</table>
COFFEE & Tea

ESPRESO $5
DOUBLE ESPRESO $5.50
AMERICANO / CAPPUCINO / LATTE $6
EARL GREY / ENGLISH BREAKFAST / CHAMOMILE / GREEN TEA / PEPPERMINT $6

SOFT DRINKS / Chilled Juices / BOTTLED WATER

COKE / DIET COKE / SPRITE / GINGER ALE / HOMEMADE ICED LEMON TEA $5.50
CRANBERRY / TOMATO / ORANGE / FRESH LEMON / PINEAPPLE $7
ACQUA PANNA (750ML) / SAN PELLEGRINO (750ML) $8

Beer

TIGER / HEINEKEN $13
ESTRELLA DAMM BARCELONA $14
KONA LONGBOARD $15

Non-alcoholic COCKTAILS

FRUIT PUNCH $8.50
Orange, pineapple, lemon & grenadine syrup
BERRIES SENSATION $8
Cranberry jus, pineapple jus, orange jus & blueberry purée
TROPICAL BREEZE $7
Pineapple jus, cranberry jus, mint leaves, sprite & grenadine syrup

SHIRLEY TEMPLE $8.50
Lemon, sprite & grenadine syrup
LIME FIZZ $7
Aloe vera jelly, lime cordial & topped with sprite

LA TAPERIA SIESTA $16
Vodka, midori, orange, raw sugar, ginger & mint leaves

SANGRIA TINTO / BLANCO $16 or $58
Choice of tinto or blanco wine, brandy, cointreau, seasonal fruits & lemonade

MOJITO $14
Rum, fresh mint, lime & soda

CAIPIRIÑA $14
Cachaça 51, brown sugar & lime juice

BLACK RUSSIAN $14
Vodka & kahlua

DRY MARTINI $14
Gin & dry vermouth

BACARDI $14
Rum, triple sec, lemon, syrup & grenadine syrup

VODKA MARTINI $14
Vodka & dry vermouth

GIMLET $14
Gin & lime cordial

BLOODY MARY $14
Vodka, tomato, worcester sauce, tobasco, salt & pepper

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