

COCINA
- La -
Tapería

ESPAÑOLA

SALAD & Soup

 **ENSALADA ESPAÑOLA** \$24
Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

CREMA DE SOPA DE SETAS \$18
Cream of mushroom soup, black truffle ravoili, chicken, fine herbs

COLD Tapas

TABLA DE EMBUTIDOS
Mixed ibérico platter with manchego cheese, spanish green olive, quince paste and picos cracker

DEGUSTACIÓN DE IBÉRICOS
Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)

BURRATA CON GAZPACHO
Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

GAZPACHO ANDALUZ
Cold tomato cream soup from Andalucía sprinkled with chopped vegetables & hard-boiled egg

\$46 **PLATO DE JAMÓN** \$28/50g
Joselito paleta gran reserva 24 months with picos cracker \$54/100g

\$36 **SALMÓN AHUMADO CASERO** \$20
Home-made smoked salmon (100g)

\$26 **ANCHOAS EN PAN DE CRISTAL** \$18
Smoked anchovy fillet on crystal bread flavoured with garlic & tomato, drizzled with Arbequina extra virgin olive oil (4 pieces)

 **CAPRICHIO DE SANTOÑA** \$20
Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)

\$18 **CARPACCIO DE CARNE** \$18
Beef carpaccio, olive crouton, grated manchego cheese & truffle dressing

CROQUETAS DE JAMÓN \$16
Croquette of suckling pig bechamel & jamón ibérico (4 pieces)

 **GAMBAS AL AJILLO** \$24
Prawns cooked with garlic chilli & extra virgin olive oil

ALMEJAS A LA MARINERA \$26
Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil

CHIPIRONES FRITOS EN SU TINTA \$18
Crispy baby squid cooked in squid ink served with garlic mayonnaise

CHAMPIÑONES CON JAMÓN AL AJILLO \$18
Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit

ARROZ CALDOSO \$24
Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas

VIEIRAS AL HORNO \$28
Baked Hokkaido scallop in herbs butter, cauliflower & Sobrasada sauce

PRESA IBÉRICA A LA PARRILLA \$28
Charcoal grilled Iberian pork marinated with spices & herbs with extra virgin olive oil (180g)

 **COSTILLITAS DE CORDERO A LA PARRILLA** \$28
Charcoal grilled lamb rib confit glazed with honey mustard

WARM Tapas

CROQUETAS DE MANCHEGO \$16
Croquette of manchego cheese béchamel (4 pieces)

CARACOLES ESTOFADOS \$18
Braised large snails in Pedro Ximénez sweet sherry & garlic

CRUJIENTES DE LUBINA \$18
Rockfish fritter with lemon & aioli sauce

PULPO A LA PLANCHA \$30
Pan-seared Octopus leg, padrón pepper, tomato, olive with balsamic glaze

 **HUEVOS ESTRELLADOS CON PATATAS PAJA, CHORIZO, PIMIENTO DEL PIQUILLO Y CHAMPIÑONES** \$20
Fried egg with ibérico chorizo, piquillo red pepper, mushrooms & straw potato

HÍGADO DE PATO FRITO \$32/2pieces
Pan-fried duck liver with caramelised green apple & onion chutney

PATATAS A LA RIOJANA \$20
Potato with piquillo pepper & chorizo sausage stew

U.S PRIME A LA PARRILLA \$34
Charcoal grilled U.S prime striploin with Tempranillo wine reduction sauce (200g)

PAELLA

CHORIZO Y POLLO

Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese
regular \$36 | large \$56

PAELLA NEGRA DE MARISCO

Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona
regular \$38 | large \$60

PAELLA DE BOGAVANTE

Lobster paella, saffron, runner beans & tomato
\$88

Mains

CORDERO A LA PARRILLA CON PIQUILLO

Grilled Australian lamb rack & piquillo pepper stuffed with provençal vegetable

\$40

CHEEK DE CARNE A LA BRASA

Braised Australia beef cheek, mashed potato, pearl onion, carrot & tempranillo wine reduction sauce

\$32

SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar (serves 2)

\$72

PECHUGA DE PATO MAGRET ASADO

Roasted Magret duck breast, butternut purée & sautéed mushroom

\$34

RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN

Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

\$30/100g

CALDERETA ASTURIANA

Asturian seafood stew of shrimps, clams, squid, scallops & rockfish

\$36

BACALAO A LA PARRILLA

Grilled cod fish with chick pea and tomato

\$38

BOGAVANTE CON PIQUILLO Y COL RIZADA

Butter roasted Boston fresh lobster, caramelised piquillo pepper, kale and whole grain mustard sauce

\$78

Specialty BREAD

BAGUETTE

Grilled baguette

\$5

PAN DE CRISTAL CON ACEITE DE OLIVA

Crystal bread with Arbequina extra virgin olive oil & salt

\$5

PAN TUMACA

Crystal bread with extra virgin olive oil & diced tomato

\$10

Sides

ENSALADA

Mesclun salad with vinaigrette

\$9

SALTEADO DE CHAMPIÑONES

Mushroom sauteed in extra virgin olive oil

\$13

PATATAS FRITAS

French fries

\$9

PATATAS BRAVAS

Fried Idaho potato with aioli & bravas sauce

\$12

LECHUGA ROMANA A LA PARRILLA

Grilled Romaine lettuce, sakura ebi & chorizo sauce

\$14



DESSERT

PLATO QUESOS ESPAÑOLES

Premium Spanish cheese platter with Andalucía quince paste

\$22

MARQUESA DE CHOCOLATE

Chocolate marquise topped with baked almond praline

\$16

AL HORNO DE LA MIGAJA DE LA BAYA

Baked seasonal berries crumble (waiting time 15 minutes)
(For 2-4 person)

\$28

CHURROS CON CHOCOLATE

Churros with chocolate sauce

\$14

CREMA CATALANA

Catalan cream enriched with mango bits & à la minute crispy caramelised topping

\$12

SORBETE Y HELADO (single scoop)


Forest berries sorbet
Vanilla ice-cream
Chocolate ice-cream with hazelnut & truffle

\$8

APERITIVO *& Digestivo*

CAMPARI	 \$10	 \$170
DRY VERMOUTH	 \$10	 \$175
FAMILIA BELASCO	 \$10	 \$90

Vodka, Gin & Rum

SMIRNOFF RED LABEL	 \$12	 \$170
BOMBAY SAPPHIRE	 \$12	 \$170
CACHAÇA (BRAZIL)	 \$12	 \$160
BARCADI CARTA BLANCA	 \$12	 \$160



COGNAC *& Brandy*

COURVOISIER V.S	 \$12	 \$170
HENNESSY V.S.O.P	 \$16	 \$310
REMY MARTIN V.S.O.P	 \$16	 \$310
REMY MARTIN X.O	 \$35	 \$750

WHISKY

	JIM BEAM	 \$12	 \$170
GLENDRONACH	ORIGINAL 12 YEARS	 \$14	 \$215
	BALLANTINE'S FINEST	 \$12	 \$170
SCOTCH	CHIVAS REGAL 18 YEARS	 \$18	 \$380
	LAPHROAIG 10 YEARS	 \$16	 \$270
SINGLE MALT	GLENFIDDICH 18 YEARS	 \$30	 \$530
	HIGHLAND PARK 12 YEARS	 \$18	 \$310
	THE MACALLAN 12 YEARS SHERRY OAK	 \$18	 \$310

Liquers & TEQUILA

BAILEY'S IRISH CREAM	 \$12	 \$170
COINTREAU	 \$12	 \$170
KAHLUA	 \$12	 \$170
MIDORI	 \$12	 \$170
TRIPLE SEC	 \$12	 \$170
JOSE CUERVO	 \$12	 \$170



Set Lunch

3 COURSE – \$42++ PER GUEST

+\$2 FOR COFFEE OR TEA

+\$12 FOR WINE BY THE GLASS

(choice of cava, white wine or red wine)

BY CHEF WEIHAN

Appetisers

TRADITIONAL SPANISH APPETISER BOARD

charcuterie • marinated anchovy • cheese •
tomato dressing • cristal bread

HOME-MADE SMOKED SALMON SALAD

butterhead lettuce • grated manchego cheese •
caper berries • aioli sauce

JAPANESE BLUEFIN TUNA TARTARE

shaved fennel • avocado guacamole •
avrug a caviar • anchovy remoulade (additional \$6)

BURRATA CHEESE

vine cherry tomatoes • caramelized walnut • sherry vinegar glaze

LOBSTER BISQUE

clayfish and croutons • touch of brandy (additional \$3)

SCRAMBLED EGGS WITH TRUFFLE REDUCTION

porcini mushroom • serrano ham • straw fries

GRILLED RED LEG PRAWN

taggiasca olive • sweet pea • tomato confit •
whole grain mustard sauce (additional \$6)

SPANISH OCTOPUS LEG A LA PLANCHA

padrón pepper • tomato • garlic slivers • balsamic glaze
(additional \$6)

Mains

ROASTED CORNFED YELLOW CHICKEN BREAST

seasonal vegetable • cream of porcini mushroom sauce

GRILLED GREENLAND HALIBUT

piquillo pepper • roasted parsnips • lemon caper sauce

BRAISED AUSTRALIAN BEEF CHEEK

mashed potato • caramelized pearl onion •
carrot tempranillo wine reduction sauce

GRILLED IBERICO PORK FLANK STEAK

pickled red cabbage • potatoes • butter bacon sauce (additional \$6)

GRILLED PROVENCAL LAMB RUMP

provencal vegetable with tomatoes • natural jus

TRADITIONAL BASQUE SEAFOOD STEW

tuna • clam • squid • prawn • tomato • potato • piquillo pepper
(additional \$10)

BROTHY SEAFOOD SAFFRON RICE

crab meat • prawn • clam • japanese scallop • squid (additional \$10)

GRILLED GORINA 100 DAYS GRAIN FED RIBEYE 250G

salad • french fries • red wine reduction sauce (additional \$15)

Desserts

FINE APPLE TART

almond dragee • vanilla ice cream (additional \$3)

CHURROS

cinnamon sugar • chocolate sauce

DARK CHOCOLATE TARTLET

feuilletine • almond (additional \$3)

CHOUX PUFF CREME PATISSIER

seasonal berries • baked almond

SORBET / ICE-CREAM

lemon sorbet or vanilla ice cream (single scoop)

FRENCH & SPANISH CHEESE PLATTER

quince jelly • cracker (additional \$3)



BEVERAGES

SOFT DRINKS *Chilled Juices* BOTTLED WATER

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

COFFEE *& Tea*

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

Non-alcoholic COCKTAILS

FRUIT PUNCH Orange, pineapple, lemon & grenadine syrup		\$8.50
BERRIES SENSATION Cranberry jus, pineapple jus, orange jus & blueberry purée		\$8
TROPICAL BREEZE Pineapple jus, cranberry jus, mint leaves, sprite & grenadine syrup		\$7
SHIRLEY TEMPLE Lemon, sprite & grenadine syrup		\$8.50
LIME FIZZ Aloe vera jelly, lime cordial & topped with sprite		\$7

COCKtails

LA TAPERIA SIESTA Vodka, midori, orange, raw sugar, ginger & mint leaves	\$16
SANGRIA TINTO / BLANCO Choice of tinto or blanco wine, brandy, cointreau, seasonal fruits & lemonade	\$16 \$58
MOJITO Rum, fresh mint, lime & soda	\$14
CAIPIRIÑA Cachaça 51, brown sugar & lime juice	\$14
BLACK RUSSIAN Vodka & kahlua	\$14
DRY MARTINI Gin & dry vermouth	\$14
CHITA HIGHBALL Chita whiskey, soda, lemon	\$14
MARGARITA Tequila, lemon, cointreau	\$14
GIMLET Gin & lime cordial	\$14
BLOODY MARY Vodka, tomato, worcester sauce, tobasco, salt & pepper	\$14

Beer

TIGER	\$13
HEINEKEN	\$13
ESTRELLA GALICIA	\$14

Nutri-Grade is based on default preparation (before addition of ice)

