

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	\$46	PLATO DE JAMÓN	\$28/50g \$54/100g
Mixed ibérico platter with manchego cheese, spanish green olive, quince paste and picos cracker		Joselito paleta gran reserva 24 months with picos cracker	
DEGUSTACIÓN DE IBÉRICOS	\$36	TARTAR DE ATÚN	\$28
Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)		Bluefin tuna tartare, avocado, Avruga caviar & sesame cracker	
BURRATA CON GAZPACHO	\$26	ANCHOAS EN PAN DE CRISTAL	\$18
Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze		Smoked anchovy fillet on crystal bread flavoured with garlic & tomato, drizzled with Arbequina extra virgin olive oil (4 pieces)	
GAZPACHO ANDALUZ	\$18	 CAPRICO DE SANTOÑA	\$20
Cold tomato cream soup from Andalucía sprinkled with chopped vegetables & hard-boiled egg		Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)	
		ENSALADA DE TOMATE	\$22
		Cherry tomatoes, "Jamón Joselito", caramel walnut, sherry vinegar glaze	

BOCADILLO DE SERRANO	\$18	 WARM <i>Tapas</i>	
La Taperia sandwich with Serrano ham			
 GAMBAS AL AJILLO	\$24	CROQUETAS DE JAMÓN	\$16
Prawns cooked with garlic chilli & extra virgin olive oil		Croquette of suckling pig bechamel & Jamón Ibérico (4 pieces)	
ALMEJAS A LA MARINERA	\$26	QUESO MANCHEGO FRITO	\$18
Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil		Crispy manchego wrapped with pastry, Salchichón Ibérico Jamón	
CHIPIRONES FRITOS EN SU TINTA	\$18	ESPÁRRAGOS CON MOLLEJA DE PATO Y CHORIZO	\$24
Crispy baby squid cooked in squid ink served with garlic mayonnaise		Grilled green asparagus, duck gizzard confit, chorizo sauce	
CHAMPIÑONES CON JAMÓN AL AJILLO	\$18	PULPO A LA PLANCHA	\$30
Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit		Pan-seared Octopus leg, padrón pepper, tomato, olive with balsamic glaze	
ARROZ CALDOSO	\$24	 HUEVOS ESTRELLADOS CON PATATAS PAJA, CHORIZO, PIMIENTO DEL PIQUILLO Y CHAMPIÑONES	\$20
Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas		Fried egg with ibérico chorizo, piquillo red pepper, mushrooms & straw potato	
VIEIRAS AL HORNO	\$28	CALAMARES A LA PARRILLA	\$24
Baked Hokkaido scallop in herbs butter, cauliflower & Sobrasada sauce		Grilled squid wrapped with Serrano ham, smoked garlic & chilli oil	
PRESA IBÉRICA A LA PARRILLA	\$28	CHORIZO PICANTE	\$20
Charcoal grilled Iberian pork marinated with spices & herbs with extra virgin olive oil (180g)		Spicy chorizo sausage with white bean stew	
 COSTILLITAS DE CORDERO A LA PARRILLA	\$28	U.S PRIME A LA PARRILLA	\$34
Charcoal grilled lamb rib confit glazed with honey mustard		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

Grilled Australian lamb rack, artichoke hearts, drizzled with thyme jus

CHEEK DE CARNE A LA BRASA

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



SUPER-COCHINILLO CONFIT

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

POLLO ASADO

Roasted European yellow spring chicken, kale, piquillo pepper, drizzled with truffle sauce

\$40 **RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN** \$30/100g

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

\$32 **CALDERETA ASTURIANA** \$36

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

\$72 **BACALAO ASADO** \$38

Roasted cod fish, fine beans, capers & smoked tomatoes

\$34 **BOGAVANTE CON PIQUILLO Y COL RIZADA** \$78

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

Sides

ENSALADA \$9

Mesclun salad with vinaigrette

SALTEADO DE CHAMPIÑONES \$13

Mushroom sauteed in extra virgin olive oil

PATATAS FRITAS \$9

French fries

PATATAS BRAVAS \$12

Fried Idaho potato with aioli & bravas sauce

LECHUGA ROMANA A LA PARRILLA \$14

Grilled Romaine lettuce, sakura ebi & chorizo sauce

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



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

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

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
SCOTCH	BALLANTINE'S FINEST	 \$12	 \$170
	CHIVAS REGAL 18 YEARS	 \$18	 \$380
SINGLE MALT	LAPHROAIG 10 YEARS	 \$16	 \$270
	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

+\$3 FOR COFFEE OR TEA

+\$12 FOR WINE BY THE GLASS

(choice of cava, white wine or red wine)

BY CHEF WEIHAN

Appetisers

OCEAN TROUT TARTARE

avocado guacamole • artisan cracker

CREAMY MUSHROOM SOUP

chicken and croutons • touch of cream

BURRATA CHEESE

mesclun salad • caramelized peach • toasted walnut • peach dressing

GARLIC BUTTER CLAMS

white wine sauce • spanish crystal bread (additional+\$6)

SPANISH OCTOPUS LEG A LA PLANCHA

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

CHARCOAL-GRILLED HOKKAIDO SCALLOP

green peas • cauliflower • herb butter sauce (additional+\$6)

Mains

ROASTED MAGRET DUCK BREAST

roasted potato • brussels sprouts • red wine sauce

PAN-SEARED NORWEGIAN OCEAN TROUT

chorizo ham • green lentil du puy stew

GRILLED U.S. PORK RACK

mashed potato • brussels sprouts • cranberries
bacon butter sauce

CHARCOAL-GRILLED SPANISH MORALEJO MILK-FED LAMB CHOP

grilled vegetables • chimichurri sauce (additional+\$4)

SEAFOOD SAFFRON ORECCHIETTE PASTA

wild prawns • crab meat • squid • clams • hokkaido scallop (additional+\$8)

CHARCOAL-GRILLED GORINA

100-DAY GRAIN-FED RIB-EYE STEAK

caramelized pearl onion • creamy mushroom • truffle reduction (additional+\$15)

Desserts

BURNT CHEESECAKE

blueberry jam

ICE-CREAM/SORBET

vanilla ice cream or lemon sorbet

CHURROS

cinnamon sugar • chocolate sauce

GLAZED DARK CHOCOLATE CAKE

raspberry coulis

CHEESE PLATTER

quince jelly • crackers (additional+\$2)



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
AQUA 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

Beer

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

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

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

