

Ibericos y quesos Iberian Cold cuts & Cheese

Jamon de pata negra 45
Hand cut 60 months cured Jamon iberico black label, served with toasted bread and tomato puree
Extra bread 4

Seleccion de ibericos 48
Cold cuts platter, “lomo”, “salchichon”, “chorizo”, “jamon” & cheese, served with toasted bread and tomato puree
Extra bread 4

Seleccion de quesos españoles 41
Spanish cheese selection, toasted country bread and homemade chutneys

Para Picar To nibble

Pates de la casa 32
Homemade duo meat pates ; chicken & chorizo, accompanied by warm rustic bread

Chorizo Iberico a la brasa con queso blando (4pieces) 24
Iberian char grilled chorizo served with toasted bread and soft cheese

Tortilla de patatas 9
Classical Spanish potato and onion omelette

Pimientos de padron 17
Fried “padron” peppers with sea salt

Croquetas binomio (4) 17
Jamon, chicken and boiled egg croquettes

Croquetas de espinacas y queso azul (4) 17
Spinach and blue cheese croquettes

Croquetas de setas (4) 17
Mushrooms croquettes

Pan con tomate (4) 9
Country style bread served with fresh tomato sauce

Pan con Mantequilla 10
Warm country style bread, melted butter and Maldon salt.
(7 minutes baking time)

Tapas tasting menu

5 tapas 162 Sgd (price per tasting) / 7 tapas 218 Sgd (price per tasting)
* Plus \$6 on the tasting menu

Del Mar

<i>Pulpo A'feira</i>	44*
<i>Atlantic octopus “a feira style” (boiled potato, olive oil, smoked paprika, sea salt)</i>	
<i>Gambas al ajillo</i>	34
<i>Tiger prawns confit in olive oil and garlic, “ajillo” style</i>	
<i>Navajas al pil pil</i>	41
<i>Grilled fresh razor clams “pil pil” olive oil</i>	
<i>Fritura Malagueña</i>	30
<i>Fried squids and anchovies, lemon wedges and alioli mayonnaise</i>	
<i>Mejillones en crema de azafrán</i>	30
<i>Steamed mussels and saffron, white wine sauce</i>	
<i>Carabineros con migas y choricillos (2 pieces)</i>	44*
<i>Grilled Carabinero shrimps, semolina crumbs, chorizo & padrón peppers</i>	
<i>Txangurro de Donosti</i>	38
<i>Cold Spider crab salad in mayonnaise and coriander</i>	

De la Tierra

<i>Terrina de queso fresco</i>	28
<i>Fresh cheese terrine and black truffles, chives, honey olive oil & toasted olive bread</i>	
<i>Alcachofas frescas con jamon</i>	36
<i>Braised fresh artichokes and sofrito, “jamon” and baby carrots</i>	
<i>Puerros en mantequilla quemada y romesco</i>	28
<i>Organic leeks braised in brown butter and “romesco”</i>	
<i>Pisto con huevos fritos</i>	28
<i>Mediterranean vegetables and tomato stew served with fried eggs</i>	
<i>Esparragos verdes y coles de Bruselas con pure de patata y queso</i>	31
<i>Green asparagus and fried brussels sprouts, potato mashed</i>	

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Del Campo

<i>Lengua de buey en salsa de pimienta verde</i> Thin sliced Ox tongue , light green pepper sauce and pickles	30
<i>Steak tartar de Binomio</i> Beef steak tartar topped with caviar & grilled bone marrow	34
<i>Chuletas de cerdo iberico, gel de sidra, manzana y miel</i> Grilled Iberian pork chops, cider and honey gel, roasted cabbage	36
<i>Rulada de pollo</i> Chicken roulade on garlic puree, pork belly and duck liver jus	32
<i>Cordero con sus mollejas , y queso de cabra</i> Lamb T-bone , lamb sweetbreads accompanied by fresh goat cheese	34
<i>Papada de cerdo crujiente</i> Grilled pork belly with burnt eggplant purée, grilled maitake mushrooms & baby corn	30
<i>Costilla de ternera</i> Braised short ribs smoked cauliflower puree and braised cauliflower	38
<i>Rabo de toro</i> Oxtail “ragou”, red wine reduction	31
<i>Nido de huevos rotos</i> Fried potato nest, soft egg, jamon & chorizo	34
<i>Canelón de ternera</i> Beef canelón accompanied by grilled green asparagus	30

Arroz caldoso *Stew rice*

2 persons

Arroz de meloso de bogavante
Whole lobster, rice stew 98

Arroz empedrado de Almeria
Chorizo, fava beans, chick peas and pork , rice stew 70

Paellas

Arroz mar y montaña
Chicken , shrimps and clams paella 72

Arroz negro
Squid ink, clams and calamari paella 74

Arroz de Pato , espárragos y setas
Duck breast and wild mushrooms 76

Arroz de verduras
Seasonal vegetables and fava beans paella 68

Cocidos de la abuela *Traditional “grandmother’s “pot*

2 persons

Caldereta de pescado
Fish and seafood stew 52

Fideos con Pulpo
Octopus and noodles stew 52

Lentejas tradicionales
Pork, chorizo and jamon lentils stew 52

Principales Mains *(35 minutes prep time)*

Rodaballo al horno (1 kg) 142
Char-grilled Turbot fish, clams and seafood “marinera”

Cochinillo iberico 136
Traditional Spanish suckling pig, “Segovia style” *(slow cooked and roasted)*
¼ Pig (approx 4 people portion)

Chuleton de buey (500gm) 102
American angus, aged beef rib eye, potato puree, parsley
and garlic “persilada”