

Ibericos y quesos Iberian cold cuts & cheese

<i>Jamon de pata negra</i>	41
Hand cut 60 months cured Jamon Iberico black label, served with toasted bread and tomato puree	Extra bread 4
 <i>Seleccion de ibericos</i>	 45
Cold cuts platter, “lomo”, “salchichon”, “chorizo”, “jamon” and cheese, served with toasted bread and tomato puree	Extra bread 4
 <i>Seleccion de quesos españoles</i>	 47
Spanish cheese selection toasted country bread and chutneys	

Para Picar To nibble

<i>Chorizo Iberico a la brasa con queso blando (4pieces)</i>	22
Iberian char-grilled chorizo served with toasted bread and soft cheese	
 <i>Tortilla de patatas</i>	 9
Classical Spanish potato and onion omelette	
 <i>Pimientos de padron</i>	 16
Fried “padron” peppers served with sea salt	
 <i>Croquetas binomio (4)</i>	 16
Ham, chicken and boiled egg croquettes	
 <i>Croquetas de queso y espinacas</i>	 16
Cheese and spinach croquettes	
 <i>Croquetas de setas (4)</i>	 16
Mushrooms croquettes	
 <i>Pan con tomate (4)</i>	 8
Country style bread served with fresh tomato sauce	
 <i>Pan con Mantequilla</i>	 8
Warm country style bread, melted butter and Maldon salt (7 minutes baking time)	

Tapas tasting menu

5 tapas 156 Sgd (price per tasting) / 7 tapas 206 Sgd (price per tasting)
* Plus \$6 on the tasting menu

From The sea

<i>Mejillones con crema de azafrán</i> Steam mussels and saffron white wine sauce	30
<i>Caribinero y migas con chorizo</i> Grilled carbinero with chorizo and migas (<i>semolina crumbs</i>) (2 pcs)	42*
<i>Pulpo A'feira</i> Atlantic octopus “a feira style” (<i>boiled potatoes, olive oil, smoked paprika, sea salt</i>)	41*
<i>Gambas al ajillo</i> Tiger prawns confit in olive oil and garlic, “ajillo” style	33
<i>Navajas al pil pil</i> Grilled fresh razor clams “pil-pil” sauce	32
<i>Fritura Malagueña</i> Fried squids and anchovies with lemon wedges and aioli dip	30

From the Earth

<i>Terrina de queso fresco</i> Fresh cheese terrine and black truffles, chives, honey olive oil & toasted olive bread	27
<i>Alcachofas frescas con jamon</i> Braised fresh artichokes and “jamon”, tomato sauce	30
<i>Tempura de puerros servidos con romesco</i> Organic leeks fried in tempura served with “romesco”	28
<i>Pisto con huevos fritos</i> Mediterranean vegetable and tomato stew served with fried eggs	27
<i>Esparragos y coles de brussels con patata queso</i> Asparagus brussels sprout with potato puree and Manchego cheese	33

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From the Land

<i>La Merienda de carne</i>	36
Homemade duo meat pate; country style chicken & chorizo pate, accompanied by warm rustic bread	
<i>Chuletas de cerdo iberico, gel de sidra, manzana y miel</i>	36
Grilled Iberian pork chops, cider & honey gel, roasted cabbage	
<i>Foie a la plancha con vieras</i>	34
Seared foie gras and scallops, glazed with sherry vinegar and brioche	
<i>Nido de huevos rotos</i>	34
Fried potato nest, soft egg, jamon & chorizo	
<i>Rulada de pollo al ajillo estilo Binomio</i>	30
Grilled marinated chicken breast, garlic puree, pork belly and duck liver jus	
<i>Cordero con sus mollejas, y queso de cabra</i>	34
Lamb T-bone and lamb sweetbreads accompanied by goat cheese	
<i>Albondigas con tomate</i>	30
Meatballs in tomato sauce accompanied by potato puree	
<i>Costilla de ternera</i>	34
Braised short ribs smoked cauliflower puree and beef tongue	
<i>Steak tartar</i>	34
Hand cut beef steak tartar topped with caviar & grilled bone marrow	
<i>Rabo de toro</i>	34
Oxtail “ragou”, red wine reduction	
<i>Lengua de toro con salsa pimiento verde</i>	30
Ox tongue with green pepper sauce	

Arroces y Paellas Paellas & Rice dishes (30 minutes prep time)

2 persons

<i>Arroz mar y montaña</i>	72
Classical chicken and seafood paella	
<i>Arroz negro</i>	74
Squid ink rice with clams and calamari	
<i>Arroz Meloso de pulpo</i>	98
Octopus paella (wet rice)	
<i>Arroz empedrado de Almeria</i>	72
Chorizo, fava beans, chickpeas and pork , wet rice	
<i>Arroz de codorniz</i>	72
Duck liver and figs paella	
<i>Arroz de verduras</i>	68
Seasonal vegetables paella	

Cocidos de la abuela Traditional “grandmother’s “ pot

2 persons

<i>Caldereta de pescado</i>	52
Fish and seafood stew	
<i>Fabes con Almejas</i>	52
Fava beans and clams stew	
<i>Lentejas tradicionales</i>	52
Pork and chorizo lentils stew	

Principales Mains (35 minutes prep time)

<i>Rodaballo al horno (1 kg)</i>	136
Char-grilled turbot fish, clams, and seafood “marinera”	
<i>Cochinillo iberico</i>	128
Traditional Spanish suckling pig, “Segovia style” (slow cooked and roasted) <i>¼ Pig (approx. 4 people portion)</i>	
<i>Chuleton de buey (500gm)</i>	98
American angus, aged beef rib eye, potato puree, parsley and garlic “persilada”	
<i>Pollo al Horno</i>	42
Whole roasted spring chicken with potatoes and green vegetables	

BINÖMIO

— SPANISH RESTAURANTE —

Prices are subjected to 10% Service Charge & 7% GST