

Ibericos y quesos Iberian Cold cuts & Cheese

<i>Jamon de pata negra</i>	45
Hand cut 60 months cured Jamon iberico black label, served with toasted bread and tomato puree	
<i>Extra bread</i>	4
<i>Seleccion de ibericos</i>	48
Cold cuts platter, “lomo”, “salchichon”, “chorizo”, “jamon” & cheese, served with toasted bread and tomato puree	
<i>Extra bread</i>	4
<i>Seleccion de quesos españoles</i>	41
Spanish cheese selection, toasted country bread and homemade chutneys	
<i>Para Picar To nibble</i>	
<i>Pates de la casa</i>	32
Homemade duo meat pates ; chicken & chorizo, accompanied by warm rustic bread	
<i>Chorizo Iberico a la brasa con queso blando (4pieces)</i>	24
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>	17
Fried “padron” peppers with sea salt	
<i>Croquetas binomio (4)</i>	17
Jamon, chicken and boiled egg croquettes	
<i>Croquetas de espinacas y queso azul (4)</i>	17
Spinach and blue cheese croquettes	
<i>Croquetas de setas (4)</i>	17
Mushrooms croquettes	
<i>Pan con tomate (4)</i>	9
Country style bread served with fresh tomato sauce	
<i>Pan con Mantequilla</i>	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>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>Foie a la plancha con vieras</i> Seared foie gras and scallops, glazed with sherry vinegar and brioche	44*
<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 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”

BINÖMIO

— SPANISH RESTAURANTE —

Prices are subjected to 10% Service Charge & 9% GST