

DINNER TAPAS BAR

	TOSTAS DE PAN CON TOMATE (VV)(4pcs)	8
	Crystal Bread Toasts, Crushed Tomatoes & Garlic Oil	
	TOSTAS RAMONA (4pcs)	24
	Crystal Bread, Spanish Anchovies, Burrata Cheese, Crushed Tomatoes, Dried Figs	
	TOSTAS MANCHEGO & BURRATA (V)(4pcs)	18
	Crystal Bread Toasts Burrata Cheese, Dried Figs, Tomatoes, Manchego	
	TOSTAS DE IBERICO HAM “5J” (4Pcs)	28
	Crystal Bread Toast, 36 Months Aged Iberico Ham, Crusted Tomato	
	TOSTAS DE GAMBAS & MANCHEGO (4pcs)	22
	Crystal Bread Toast, Grilled Prawns, Piquillo Peppers, Manchego Cheese	
	ALMENDRAS MARCONA (VV, N)	6
	Toasted Spanish “Marcona” Almonds, Maldon Sea Salt	
	OLIVAS (VV,N)	8
	Spanish Green Olives Stuffed with Almonds, Olive Oil Pearls	
	SPANISH CHEESE PLATTER (V)	(S)16/(L)20
	Manchego, Idiazabal, Murcial Al Vino, Romero, Home made Jam, Crystal Bread	
	CHEESE, IBERICO HAM & CHORIZO PLATTER	(S)18/(L)22
	Manchego, Romero Cheese, Iberia Ham, “5J” Ham, Cured Chorizo Sausage, Coca Bread	
	CEVICHE	22
	Baby Japanese Scallops, Aji Amarillo Tiger’s Milk, Canchita, Sweet Potato Purée	
	GAZPACHO (VV)	8
	Cold Tomato & Japanese Cucumber Soup, Raspberry Vinegar	
	CRAB CAUSA	18
	Potato, Lime & Aji Amarillo Salad, Crab, Tartar Sauce, Avocado, Capers	
	BROKEN OMELETTE (V)	18
	Organic Mushrooms, Smoked Cheese, Spanish Onions, Parsley Oil, Potato Chips	
	SEAFOOD OMELETTE	22
	Prawns, Fish, Calamari, Anchovy Aioli, Red Mojo Sauce	
	GAMBAS AL AJILLO	26
	Prawns in Roasted Garlic Oil & Dried Chilli, Garlic Chips, Light Potato Purée	
	PIQUILLOS (V,N)	16
	Piquillo Peppers “a la plancha”, Honey, Potato Puree, Fresh Oregano Thyme & Hazelnuts	
	PULPO AL BRASA	28
	Chipotle Mayo, Grapes, Toasted Migas, Smoked Paprika Oil	
	CRUNCHY POTATO FRIES (V, N)	12
	Sweet Paprika, Tartar Mayo & Romesco Sauce	

All prices in Singapore Dollars ,subject to 10% Service Charge and 9% GST

(GF) Gluten Free	(V) Vegetarian
(N) Contain Nuts	(VV) Vegan

BERENJENAS (V) 14
Crispy Fried Eggplant, Garlic Aioli, Truffled Honey

 FRIED CALAMARI 16
Squid Ink Mayo, Paprika, Chilli Flakes

SPANISH ARTICHOKE (V) (1pc) 5
Roasted Artichoke Heart, Garlic Butter, Chives

GLAZED CHICKEN WINGS (2pcs) 12
Grilled Piquillo, Habanero Chilli, Honey Sauce, Aioli

MUSHROOM CROQUETTES (V) (3pcs) 10
Light Hummus, Idiazabal Cheese, Mushroom Oil

FISH CROQUETTES (3pcs) 10
Tartar Mayo, Light Potato Puree, Parsley

CHISTORRA 12
Grilled Spanish Pork and Paprika Sausage, Apple Purée, Potato Chips, Chives

GRILLED ASPARAGUS (V, N) 18
Catalan Romesco Sauce, Manchego Cheese, Toasted Hazelnuts

 PADRON PEPPERS (VV, N) 20
Light Hummus, Marcona Almonds, Smoked Paprika Oil, Maldon Salt

TINTO BIKINI 18
Spanish Sandwich with Manchego Cheese, Serrano Ham, Truffle Aioli

HUEVO FRITO 16
Sunny Side Up Eggs, Chorizo Pork Sausage, Potatoes Fries, Manchego Cheese, Smoked Paprika Oil

PRAWNS IN THE STYLE OF “MR LAM” 28
Prawns cooked in Olive Oil, Sliced Garlic, Chilli Padi, White Wine, Garlic Chips

MINI CHANCHITO TONNATO 20
Grilled Iberico Pork, “Tonnato” Anchovy Aioli, Fried Capers, Pork Cracklings

VINO TINTO SIGNATURE PAELLAS & FIDEUAS

“Paella” is Spain's national dish. It is made with Bomba rice, Spanish saffron and many delicious ingredients. “Fideuá” is similar but made with small pasta called “Fideos”



PAELLA DE MARISCOS 32

Potatoes, White Wine, Prawns, Clams, Calamari, Fish, Fresh Thyme, Tomato Sofrito, Garlic Aioli

PAELLA DE POLLO 28

Marinated Chicken, Potatoes, Baby Zucchini, Artichokes, Green Beans, Broccoli, Garlic Aioli

PAELLA DE SETAS (V, GF) 28

Chick Peas, Roasted Mushrooms, Fava Beans, Mediterranean Spices, Piquillo pepper Aioli

PAELLA DE PULPO Y CHORIZO 34

Chickpeas, Grilled Octopus, Pork Chorizo Sausage, Fava Beans, Mediterranean Spices, Piquillo Pepper Aioli

FIDEUA NEGRA 32

Fish, Black Squid Ink Sauce, Crispy Calamari, Potatoes, Piquillo Pepper Aioli

FIDEUA DE CERDO & PADRONES 32

Iberico Pork, Padron Peppers, Chestnuts, Saffron Aioli

Desserts are available upon request, kindly ask our team for the selections

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