

BUSINESS LUNCH

GAZPACHO (VV)

Cold Tomato & Cucumber Soup, Raspberry Vinegar

+

ENSALADA RUSA (V)

Traditional Potato, Carrot & Green Pea Salad, Gherkins & Lemon Mayo

(CHOICE of 1 MAIN COURSE)

PRIMAVERA PAELLA (V)

Spanish Saffron Rice, Chick Peas, Eggplant, Zucchini, Broccoli, Tomato Sofrito

White Wine, Piquillo Pepper Aioli

or

PORK FIDEUA

Traditional Spanish Noodle Paella, Iberico Pork, Padron Peppers, Chestnuts, Saffron Aioli

or

PAELLA NEGRA

Spanish Saffron Rice Paella, Squid Ink, Grilled Fish, Fried Calamari, Potatoes, Piquillo Pepper Aioli

or

POLLASTRE

Roasted Chicken Thigh, "Mushrooms" a la plancha, Hummus, Smoked Idiazabal Cheese, Chimichurri

or

AUS BEEF (add \$10)

Westholme Petit Tender "Lomo Saltado" Style, Onions, Cherry Tomatoes, Potato Fries

DESSERT "ORANGE CAKE" (N)

Candied Orange, Blood Orange Gel, Almond Crumble, Spanish Olive Oil Ice Cream

\$46 ++ per person

Tea or Coffee \$2++







Spanish Cava, White or Red Wine glass \$12++

(V) Vegetarian

(VV) Vegan

(N) Contain Nuts

LUNCH TAPAS

	TOSTAS PAN CON TOMATE (VV) (4pcs)	8
	Crystal Bread Toasts, Crushed Tomatoes & Garlic Oil	
	TOSTAS MANCHEGO & BURRATA (V) (4pcs)	18
	Crystal Bread Toasts Burrata Cheese, Dried Figs, Tomatoes, Manchego	
	TOSTAS RAMONA (4pcs)	24
	Crystal Bread, Spanish Anchovies, Burrata Cheese, Crushed Tomatoes, Dried Figs	
	TOSTAS DE IBERICO HAM "5J" (4pcs)	28
	Crystal Bread Toast, 36 Months Aged Iberico Ham, Crushed Tomato	
	GAZPACHO (VV)	8
	Cold Tomato & Japanese Cucumber Soup, Raspberry Vinegar	
	CEVICHE	22
	Baby Scallops, Ají Amarillo Tiger's Milk, Canchita, Sweet Potato Purée	
	CRAB CAUSA	18
	Potato, Lime & Aji Amarillo Salad, Crab, Tartar Sauce, Avocado, Capers	
	NEW BRAVAS (V)	14
	Fried Baby Potatoes, Light Potato Purée & Spicy Tomato Aioli	
	KALE & TOMATO SALAD (V)	18
	Cherry Tomatoes, Kale & Grape Salad, Burrata Cheese, Manchego, Balsamic Vinaigrette	
	BROKEN OMELETTE (V)	18
	Organic Mushrooms, Smoked Cheese, Spanish Onions, Parsley Oil, Potato Chips	
	GAMBAS AL AJILLO	26
	Prawns in Roasted Garlic Oil & Dried Chilli, Garlic Chips, Light Potato Purée	
	PULPO LA BRASA	28
	Smoked Chilli Mayo, Grapes, Toasted Migas, Smoked Paprika Oil	
	CHICKEN SKEWERS (3pcs)	18
	"Mojo Verde" Sauce, Cous Cous Tabouleh, Dried Cranberries	
	BERENJENAS (V)	14
	Crispy Fried Eggplant, Garlic Aioli, Truffled Honey	
	FRIED CALAMARI	16
	Squid Ink Mayo, Paprika, Chilli Flakes	
	MUSHROOM CROQUETTES (V) (3pcs)	10
	Light Hummus, Smoked Cheese, Mushroom Oil	
	FISH CROQUETTES (3pcs)	10
	Tartar Mayo, Light Potato Puree, Parsley	
	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	

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

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

OUR SIGNATURE VINO TINTO 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

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

32

PAELLA DE POLLO

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

28

PAELLA DE SETAS (V, GF)

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

28

PAELLA DE PULPO Y CHORIZO

Saffron Rice, Chick Peas, Grilled Octopus, Pork Chorizo Sausage, Fava Beans, Mediterranean Spices, Piquillo Pepper Aioli

34

FIDEUA NEGRA

Traditional Spanish Noodle Paella, Fish, Black Squid Ink Sauce, Crispy Calamari, Potatoes, Piquillo Pepper Aioli

32

FIDEUA DE CERDO & PADRONES

Traditional Spanish Noodle Paella, Iberico Pork, Padron Peppers, Chestnuts, Saffron Aioli

32

MAIN COURSES

PARRILLADA (V, N) 24

Grilled Spring Vegetables, Manchego Cheese, “Mojo Verde” Sauce, Toasted Hazelnuts

PESCADO 32

Crispy Skin Seabass, Light Potato Purée, Green Petit Salad, Mediterranean Tomato Caper Sauce

CHANCHITO 34

Grilled Iberico Pork, “Tonnato” Anchovy Aioli, Fried Capers, Pork Cracklings

WAGYU BEEF STEAK (180gr) 40

Westholme Petit Tender “Lomo Saltado” Style, Cherry Tomatoes, Potato Fries

COCHINILLO 56 (LEG)

Roasted Spanish Suckling Pig, Potato Purée, Citrus Reduction, Petit Salad 60 (LOIN)

DESSERTS

CHURROS CON CHOCOLATE (6 pcs)

Spanish Churros, Warm Chocolate Sauce, Vanilla Pastry Cream

16

SIGNATURE TRES LECHES

Moist Coconut Cake, Mixed Berries, Vanilla Pastry Cream

14

VALENCIA ORANGE CAKE

Orange Candied, Blood Orange Gel, Almond Crumble, Spanish Olive Oil Ice Cream

12

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