

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

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

LUNCH TAPAS

	TOSTAS PAN CON TOMATE (VV) (4pcs)	9
	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)	30
	Crystal Bread Toast, 36 Months Aged Iberico Ham, Crushed Tomato	
	GAZPACHO (VV)	9
	Cold Tomato & Japanese Cucumber Soup, Raspberry Vinegar	
🌿	CEVICHE	24
	Baby Scallops, Aji Amarillo Tiger's Milk, Canchita, Sweet Potato Purée	
	KALE & TOMATO SALAD (V)	18
	Cherry Tomatoes, Kale & Grape Salad, Burrata Cheese, Manchego, Balsamic Vinaigrette	
🌿	BROKEN OMELETTE (V)	22
	Organic Mushrooms, Smoked Cheese, Spanish Onions, Parsley Oil, Potato Chips	
🌿	GAMBAS AL AJILLO	28
	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	
	ENSALADA RUSA (V)	16
	Traditional Potato, Carrot & Green Pea Salad, Gherkins & Lemon Mayo	
	CHICKEN SKEWERS (3pcs)	18
	"Mojo Verde" Sauce, Artichokes Chips, Pink Peppercorn	
	BERENJENAS (V)	16
	Crispy Fried Eggplant, Garlic Aioli, Truffled Honey	
	FRIED CALAMARI	18
	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

OUR SIGNATURE VINO TINTO PAELLA & 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 SETAS (V)
Traditional Saffron Rice,
Chick Peas, Roasted Mushrooms, Fava Beans,
Mediterranean Spices, Truffle Aioli
28

FIDEUA NEGRA
Traditional Spanish Noodle Paella,
Fish, Black Squid Ink Sauce,
Crispy Calamari, Potatoes, Piquillo Pepper Aioli
32

PAELLA DE POLLO
Spanish Saffron Rice, Marinated Chicken,
Potatoes, Baby Zucchini, Artichokes,
Green Beans, Broccoli, Garlic 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 DE CERDO & PADRONES**
Traditional Spanish Noodle Paella,
Iberico Pork, Padron Peppers,
Chestnuts, Saffron Aioli
32

MAIN COURSES

POLLASTRE 30
Roasted Chicken Thigh, Mushrooms “a la plancha”, Light Hummus,
Smoked Idiazabal Cheese, Chimichurri

 **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 (MBS5) (180gr) 42
AUS Westholme Petit Tender “Lomo Saltado” Style, Cherry Tomatoes
Potato Fries

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
16

VALENCIA ORANGE CAKE
Orange Candied, Blood
Orange Gel, Almond Crumble
Spanish Olive Oil Ice Cream
14

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