VEGETARIAN MENU

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

Signature Dish

TAPAS / STARTERS

ALMENDRAS MARCONA (V,N,GF) 6
Toasted Spanish "Marcona" Almonds, Maldon Sea Salt

OLIVAS (V,N,GF) 8
Spanish Green Olives Stuffed with Almonds, Olive Oil Pearls

CHEESE PLATTER (V,N) 18
Manchego, Idiazabal, Romero, Home made Jam, Crystal Bread

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

BROKEN OMELETTE (V,GF) 22
Organic Mushrooms, Smoked Cheese, Spanish Onions, Parsley Oil, Potato Chips

BERENJENAS (V) 16
Crispy Fried Eggplant, Garlic Aioli, Truffled Honey

MUSHROOM CROQUETTES (V)(3pcs) 12
Light Hummus, Truffle Aioli, Mushroom Oil

PIQUILLOS PLANCHA (V,N,GF) 16
Piquillo Peppers "a la plancha", Honey, Potato Puree, Oregano, Thyme & Hazelnuts

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

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

CRUNCHY POTATO FRIES (V,N) 14
Sweet Paprika, Tartar Mayo & Romesco Sauce

SETAS AL PLANCHA (V,GF) 22
Oyster Mushrooms " a la plancha", Light Potato Puree, Mushroom Oil, Fava Beans

NEW BRAVAS (V,GF) 16
Fried Baby Potatoes, Light Potato Purée & Spicy Tomato Aioli

MAIN COURSES

Small/Big

PAELLA DE SETAS (V,GF) 28/50
Saffron Rice, Chick Peas, Roasted Mushrooms, Fava Beans, Mediterranean Spice, Truffle Aioli

PAELLA PRIMAVERA (V,GF) 30/56
Saffron Rice, Chick Peas, Eggplant, Zucchini, Broccolini, Tomato Sofrito, Piquillo Pepper Aioli

FIDEUA & ASPARAGUS (V) 28/50
Traditional Spanish Noodle, Green Asparagus, Chickpeas, Sofrito, Garlic Aioli

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