



SHARING BRUNCH MENU

\$48++/PAX

(Min 2 pax)

Salmorejo

cold tomato velouté | hard boiled egg | chive oil

Huevos Estrellados

fries | sunny side egg | Serrano ham

Roast Beef Sandwich

Angus beef striploin | confit shallot | mustard sauce

Paella Pan

squid ink black rice | cuttlefish | fresh clams

Cheesecake Slice

Basque burnt cheesecake, sangria sorbet

or

Churros con Chocolate

homemade churros, Valrhona chocolate

(includes water and coffee)



SHARING BRUNCH MENU

\$68++/PAX

(Min 2 pax)

Salmorejo

cold tomato velouté | hard boiled egg | chive oil

Spanish Charcuterie Board

Ibérico ham Joselito | chorizo Ibérico | Manchego cheese

Huevos Estrellados

fries | sunny side egg | Serrano ham

Roast Beef Sandwich

Angus beef striploin | confit shallot | mustard sauce

Paella Pan

squid ink black rice | cuttlefish | fresh clams

Cochinillo

roasted suckling pig | green apple | Rioja wine

Cheesecake Slice

Basque burnt cheesecake, sangria sorbet

or

Churros con Chocolate

homemade churros, Valrhona chocolate

(includes water and coffee)



FREE FLOW BEVERAGE

\$58++/PAX (2hrs)

Red Sangria, White Sangria, Cava, Beer





TAPAS

Small plates, best enjoyed with drinks

Pan con Tomate (min. 2 pc)  **4/pc**
crystal bread, Spanish oxheart tomatoes, EVOO

Gambas al Ajillo (min. 2 pc)  **6/pc**
Atlantic prawns, garlic & chilli oil, sourdough

Tortilla Donostia (Limited Qty) **10**
Organic eggs, confit shallots & potatoe, EVOO

Alcachofa con Jamón **22**
Spanish artichoke, Ibérico ham, ham valouté

Pimientos de Padrón  **10**
Padrón peppers, sea salt

Gilda Pintxo (min. 2 pc)  **5/pc**
Spanish anchovies, pickled onion, green olives skewer

Ensalada de Tomate **10**
Momotaro tomato, confit tuna, capers, onion

Patatas Bravas Bonanova  **10**
agria potato, garlic alioli, spicy tomato sauce, chilli oil

Huevos Estrellados **13**
agria potato, fried eggs, Serrano ham

Bomba de la Barceloneta (min. 2 pc)  **9/pc**
beef oxtail ragú, potato mash, ajoarriero sofrito

Croquetas de Calamar (min. 2 pc) **6/pc**
squid ink croquetas, saffron alioli

Pulpo La Coruña  **22**
Spanish octopus, smoked paprika, EVOO

Tapa de Paella  **25**
squid ink black rice, cuttlefish, fresh clams

Jamón Ibérico de Bellota Joselito **28**
“Best ham in the world”, aged for 48 months

Canelón de la Abuela  **22**
braised beef & pork cannelloni, béchamel, piparras

Botifarra de Pagès **15**
Catalan pork sausage, sautéed white beans, bacon

XUP-XUP

Meat or seafood, simmered and slow-braised

Bacalao al Pil Pil **16**
Spanish salted cod, garlic emulsion, white beans

Rabo de Toro **28**
braised beef oxtail, red wine, Manchego potato mash

Albóndigas con Sepia  **26**
Ibérico pork meatballs, cuttlefish, chicharrón

MOLLETES

Mini toasted flatbread sandwich

Sobrassada  **10**
Mallorcan paprika pork sausage, burrata, capers

Pepito Madrid **12**
Angus beef striploin, fried green peppers, sautéed shallots

Bikini **12**
Ibérico ham, brie, mushroom duxelles

CONSERVAS

Premium tinned seafood, a Spanish specialty

Ceviche de Barberechos  **25**
Galician baby clams, avocado, ceviche dressing

Matrimonio **16**
pickled anchovies, salt-cured anchovies, EVOO

Sardinitas **12**
baby sardines, pan con tomate

Navajas  **22**
Spanish razor clams, gremolata, white wine

POSTRES

For your second stomach

Churros con Chocolate   **14**
homemade churros, Valrhona chocolate

Tarta de Queso (Slice)   **14**
Basque burnt cheesecake tart, sangria sorbet

Crema Catalana  **13**
Catalan crème brûlée, Marie biscuits, cinnamon ice cream

