

“Para Picar”

To start

	1 portion	1 / 2 portion
<i>Jamon de pata negra</i>	42	25
Hand cut 36 months cured “jamon iberico pata negra”, served with toasted bread and tomato puree		
<i>Seleccion de ibericos</i>	48	32
Cold cuts platter, “lomo”, “salchichon”, “chorizo”, “jamon” and Cheese, served with toasted bread and tomato puree		
<i>Tabla de manchegos</i>	24	
Manchego selection, served with homemade beetroot pickles		
<i>Pate de txangurro</i>		18
Homemade spider crab pate “basque country style” served with pickles		
<i>Pan con tomate</i>		8
Homemade bread served with fresh tomato sauce		
<i>Pimientos de padron</i>		14
Fried “padron” peppers served with sea salt		
<i>Croquetas binomio (4)</i>		14
Ham, chicken and boiled egg croquettes		
<i>Croquetas de calamar (4)</i>		14
Squid ink croquettes		
<i>Croquetas de setas (4)</i>		12
Mushrooms croquettes		
<i>Chorizo Iberico a la brasa con queso blando (4pieces)</i>		24
Iberian char grilled chorizo served with toasted bread and soft cheese		

Tapas tasting menu

The selection is to be different and order in once

Size of the tapa is recommended to be share among 2-4 pax

5 tapas 139 Sgd (price per tasting)

7 tapas 188 Sgd (price per tasting)

Tapas menu

<i>Terrina de queso</i>	25
Fresh cheese terrine served with honey olive oil and homemade bread	
<i>Tartar de atun y aguacate servido con ajo blanco</i>	27
Tuna and avocado tartar served with “ajo blanco” sauce	
<i>Ensalada de pimientos asados con boquerones y anchoas</i>	26
Roasted red capsicum salad served with marinated and salty anchovies	
<i>Tostada de orejas de cerdo</i>	26
Toasted bread topped with braised Iberian pig ears and organic soft egg	
<i>Pulpo A'feira</i>	34
Atlantic octopus “a feira style”	
<i>Gambas al ajillo</i>	26
Tiger prawns confit in olive oil “ajillo” style	
<i>Alcachofas frescas a la marinera</i>	26
Sautee fresh artichokes and carrots, served with clams and “marinera” sauce	
<i>Esparragos blancos</i>	28
Grilled white asparagus, accompanied by boiled egg and iberian “lomo” cold cut	
<i>Terrina de sardinas y tomates confitados</i>	26
Homemade sardines, confit tomato and black olives terrine	

Tapas menu

<i>Chopitos fritos a la riojana</i>	26
Fried baby calamari, served with chorizo & asparagus, accompanied by “rioja style” potato pure and soft egg	
<i>Menestra de brocolinis con puerros tiernos servidos con romesco</i>	25
Char grilled Broccoli sprouts and baby leeks served with “romesco” sauce	
<i>Tallarines de sepia</i>	29
Grilled cuttlefish served with “sofrito” and veal vinaigrette	
<i>Foie a la plancha con navajas del mediterraneo</i>	32
Seared foie gras and mediterranean razor clams, glazed with sherry vinegar	
<i>Panceta de cerdo iberico con menestra de verduras y jamon</i>	29
Grilled iberian pork belly served with green peas and artichokes “menestra”	
<i>Cangrejo de mar aibardado en panceta iberica</i>	32
Pan fried crayfish wrapped in iberian pork served with “trinchat” potatoes	
<i>Rollitos de caballa con jamon y migas</i>	27
Fresh mackerel stuffed with “migas” and “jamon” served with jerusalem artichokes puree	
<i>Pluma iberica</i>	32
Char grilled Iberian “pluma”, accompanied by quince compote and pork crackers	
<i>Costillar de ternera</i>	28
Slow cooked beef short ribs served with “chimichurri” sauce	
<i>Albondigas de carrillera de ternera</i>	28
Veal cheeks meatballs accompanied by green asparagus and truffle potato pure	
<i>Tuetano con tartar</i>	28
Grilled bone marrow & aged beef steak tartar served with homemade toasts	

Arroces y Paellas *Paellas & Rice dishes (45 minutes prep time)*

2 persons

<i>Arroz mar y montaña</i>	67
Classical chicken and seafood paella	
<i>Arroz de cerdo iberico</i>	69
Iberian pork cheeks paella	
<i>Arroz pollo y chorizo</i>	67
Chorizo and chicken paella	
<i>Arroz negro</i>	69
Squid ink paella with clams and calamari	
<i>Arroz caldoso de pulpo</i>	79
Atlantic octopus and pork belly paella (<i>wet serving</i>)	
<i>Arroz de verduras</i>	64
Seasonal vegetables paella	

Platos Principales *Main courses (45 minutes prep time)*

<i>Cochinillo iberico</i>	
Traditional spanish suckling pig, “segovia style” (<i>slow cooked and roasted</i>)	
<i>¼ Pig</i>	135
<i>Chuleton de buey</i>	
American angus, aged beef rib eye, “piquillo” peppers and “panadera” potatoes	
<i>500 Gr</i>	79
<i>1 kg</i>	149
<i>Jarrete de cordero</i>	
Braised lamb shank “panadera” potato & grilled baby eggplant	
34	
<i>Caldereta de pescado</i>	
Fish and seafood stew “galicia style”	
34	
<i>Menestra de verduras</i>	
Grilled seasonal vegetables platters	
26	

BINÖMIO

— SPANISH RESTAURANTE —

Prices are subjected to 10% Service Charge & 7% GST