

COLD TAPAS

Crispy bread with tomato and olive oil - <i>5 slices</i>	7.50
Jamón Ibérico acorn-fed 60 months cured – <i>Iberic ham pork cold cut 60g</i>	32.00
Salmorejo soup with burrata cheese and jamón ice-cream - <i>tomato based cold soup</i>	17.00
Tomato salad with cured tuna and green mojo sauce	26.50
Octopus carpaccio, paprika, apple and coriander	22.00
Venison tatare with sesame grissini	37.00
Duck foie gras terrine with anchovies and hazelnut sablé	25.50

HOT TAPAS

Jamón croquettes - <i>3 units</i>	12.00
Mushroom croquettes - <i>3 units</i>	9.00
Atlantic salted cod fritters - <i>5 units (salty)</i>	15.00
Tortilla de camarones - <i>shrimp crispy fritter</i>	12.50
Bomba with brava sauce and all-i-oli - <i>potato ball with spicy minced beef</i>	15.00
Gambas all i pebre - <i>prawns with garlic, hazelnuts and almonds creamy sauce</i>	22.00
Txangurro - <i>Spanish version of the chilli crab</i>	15.00
Morel mushrooms stuffed with beef and pork and creamy sauce	27.00
Gaig's traditional cannelloni stuffed with beef and pork - <i>recipe from 1869</i>	16.50

Extra bread basket \$3.50

All prices are in SG\$ and subject to 10% service charge and prevailing 7% goods & service tax

PAELLA / FIDEUÀ

Portion considered as one main for one person, with 5/6 tapas you can share it for two

Squid ink and seafood Fideuà - <i>paella made with short noodles</i>	32.50
Seafood paella with carabinero prawn - <i>2 pieces included, extra prawn: \$14.00/p</i>	42.50
Vegetables, shiitake mushroom and romesco sauce paella	32.00
Pigeon and porcini paella	52.50

FISH / MEAT

Charcoal grilled octopus with cauliflower textures	32.50
Marinated presa Ibérica, carrot and coffee purée - <i>marinated pork</i>	31.50
Quail escabetx - <i>mild pickled quail</i>	32.00
Venison with parsnip purée and caramelised nuts	43.50
Beef oyster blade Fricandó - <i>beef stew</i>	38.00
Boneless lamb shoulder, trinxat and mint pesto	45.00

Extra bread basket \$3.50

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