

FIRST GRILL TIMES

GOT GRILLED...SERIOUSLY

TAPAS		BURGERS		SOUPS	
Chicken Pintxo (Chicken Skewers) \$18 <i>Grilled chicken skewers marinated with smoked paprika, oregano, cumin, garlic, & parsley</i>		<i>Served with Shoe String Fries</i> Chicken Supreme \$14		Homemade Mushroom Soup \$5	
Tortilla De Patata (Omelette) \$18 <i>Spanish omelet dish served with toasted bread and tomato puree</i>		Sambal Chicken \$14		English Clam Chowder  \$10	
Ala Parrilla Pulpo (Spanish Octopus)  \$20 <i>A Spanish classic grilled octopus mini hotplate served with aioli, baked potatoes topped with olive oil, and paprika</i>		Salmon \$14		 <p>FIRST GRILL Got Grilled...Seriously</p>	
		Black Angus Beef \$18			
Spanish Tapas Snacks \$20 <i>Traditional Spanish wine snacks topped with Smoked Salmon, Grilled Meats, Cold Cuts & Cheese</i>		Soft Shell Crab \$20		SALADS	
Spanish Bistek a la Parrilla \$24 (Beef Skewers) <i>Marinate with the earthiness of cumin, smoky Spanish paprika, garlic & oregano</i>		Wagyu  \$20		Salad with Walnuts (Vegetarian) \$10	
Pinchos Morunos (Pork Skewers) \$24 <i>These savory Iberico pork skewers are soaked in a marinade of up to 20 different spices!</i>				Egg Caesar Salad \$11	
Gambas al Ajillo (Garlic Shrimp)  \$25 <i>Fresh Sea Prawns cloaked in garlic-infused olive oil with smoky hints of paprika</i>		PASTA		Smoked Duck Breast Salad \$13	
Spanish Cheese Plate \$26 <i>Specially selected cheese from Spain. Iberico, Manchego, Queso de Cabra, and Danish Blue Cheese. Served with Walnuts and Crackers</i>		Chicken Aglio E Olio \$12		Smoked Salmon Salad \$13	
Seleccion de Ibericos \$28 (Cold Cut Platter) <i>Cold cuts platter with Chorizo, Jamon, Pepperoni, Salchichon & Cheese</i>		Bacon Carbonara \$16		Grilled Chicken Caesar \$13	
		Bolognese \$18		Greek Salad  \$14	
		Seafood Aglio E Olio \$16			
		Seafood Mariana \$18		SMALL BITES	
		Mushroom Creamy Truffle (Vegetarian) \$19		Coleslaw \$6	
		PIZZA		Mashed Potato \$6	
		Tomato & Cheese (Vegetarian) \$14		Onion Rings \$6	
		Margherita (Vegetarian) \$14		Shoe String Fries \$6	
		Mushroom & Cheese (Vegetarian) \$14		Tator Tots \$6	
		Chicken \$16		Cheesy Fries \$8	
		Sambal Chicken \$18		Parmesan Truffle Fries \$10	
		Bolognese \$18		Nacho w Cheese & Bolognese Sauce \$12	
		Hawaiian \$18			
		Pepperoni & Cheese \$18			
		Smoked Duck \$18			
		Salmon \$18			
		OTHERS			
		Tempura Prawn \$15			
		Fried Calamari \$15			
		Yorkshire Fish & Chips \$18			
		Beef Stew \$18			
		Tempura Soft Shell Crabs  \$22			

 Chef's Recommendation

Price is Exclusive of 10% Service Charge & 7% GST

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JOSPER CHARCOAL GRILL

SHARING PLATTERS

Vegetarian Paella	\$30
Seafood Paella (Casserole 5")	\$18
(Casserole 10")	\$35
Jumbo Prawn Paella 🍷	\$45
Bratwurst Sausage Platter	\$35
<i>Hot & Spicy Pork Sausages, Smoked Pork Sausages, Chicken & Cheese Sausages 2 pieces each. Coleslaw & Mashed Potatoes</i>	

COMBO MIX	\$43
<i>Prime Striploin, Chicken & Cheese Sausages 2 pieces, Grilled Chicken Wings 3 pieces. Fries & Coleslaw</i>	

MEATIVORE 🍷	\$86
<i>Iberico Spare Ribs, Hot & Spicy Pork Sausage 2 pieces, Signature Chicken Chop, Baby Lamb Rack 1/2 slab. Shoe String Fries & Coleslaw</i>	



SAMBALIOUS	\$88
<i>Sambal Grilled Jumbo Fresh Water Prawns, Sting Ray, Squids, Clams, Chicken Skewers, Shoe String Fries</i>	

FANTA SEA	\$88
<i>Clams, Deep-Sea Mussels, Scallops, Spanish Octopus Legs, & Wild-Caught King Prawns. Grilled Corns & Tomatoes</i>	

SURF & MEAT	\$98
<i>Iberico Spare Ribs, Baby Lamb Rack 1/2 slab, Scallops, Deep-Sea Mussels, & Tiger Prawns. Fries & Coleslaw</i>	



SPANISH GRILLED SUCKLING PIG Quarter Cut approx 1.2kg	\$118 🍷
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🍷 Chef's Recommendation
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BEEF

<i>Served with Grilled Potatoes & House Greens</i>	
Prime Striploin (250gm)	\$24
Prime Ribeye (250gm) 🍷	\$26
Boneless Short Rib (250gm)	\$25
Wagyu Striploin MB6/7 250gm	\$46
Wagyu Ribeye MB6/7 250gm	\$48
Black Angus Tomahawk (700-900g)	\$98
Wagyu Tomahawk 1-1.2kg	\$188

LAMB

<i>Served with Grilled Potatoes & House Greens</i>	
Lamb Shank	\$26
Baby Lamb Rack 🍷	
half slab	\$32
full slab	\$60

SPANISH PORK

<i>Served with Grilled Potatoes & House Greens</i>	
Chestnut Pork Steak 🍷	\$22
Iberico Secreto	\$24
Spanish Meaty Pork Ribs	\$26
Honey Glazed Pork Ribs	\$26
Iberico Spare Ribs	\$30

SAUSAGES

<i>Served with Mashed Potatoes & Coleslaw</i>	
Hot & Spicy Pork Sausages	\$12
Cheddar Pork	\$12
Smoked Pork	\$12
Chicken & Cheese	\$12

MIXES

MIXED GRILLS	\$36
<i>Honey Glazed Pork, Rib, Lamb Rack, Chicken Chop, Hot & Spicy Sausage, Fries, Mushroom Soup</i>	

UNDER THE SEA	\$42
<i>White Clams, Mussels, Prawns, Seabass, Fries, Clam Chowder Soup</i>	

FROM THE SEA

White Clams	\$15
Deep-Sea Mussels	\$16
Seabass (200G)	\$17
Salmon Steak (200G)	\$18
Chessy Baked Fish with Paella	\$20
Wild-Caught King Prawns	\$22
Jumbo Fresh Water Prawns 🍷	\$28
Octopus Leg	\$30



SAMBAL GRILLS

Sambal Fries	\$9
Chicken Skewers	\$16
White Clams	\$17
Deep-Sea Mussels	\$18
Sotong (Squid)	\$18
King Prawns	\$24
Sting Ray 🍷	\$24
Jumbo Fresh Water Prawns	\$30



Got Grilled...Seriously

CHICKEN

<i>Served with Coleslaw, Sweet Corn, & Mashed Potatoes</i>	
Chicken Wings 3 pieces	\$9
Original Chicken Chop	\$13
Garlic Chicken Chop 🍷	\$13
BBQ Chicken Chop	\$13
Black Pepper Chicken Chop	\$13