

FOC

meaning fire in Catalan is a potent symbol of Michelin-starred chef Nandu Jubany's intense devotion to his craft. His goal in delivering the very essence of Catalan cuisine, is to persistently source the best produce and slow cooking...when time becomes an ally.

Nandu Jubany's gastronomical proposal at FOC is cuisine that reaffirms the most demanding traditions, bringing together authentic flavours and values in a contemporary format.

Based on seasonality, the menu allows you to enjoy the most select produce of that time of year - featuring traditional Catalan dishes impeccably presented with a contemporary attitude.















This restaurant unites Catalan folk culture with modern decorative flair. The various spaces offer our guests a number of choices in which to delight in the food and atmosphere - an intimate private party, a business affair, a relax-romantic date, gathering with friends and family...

It will always be our pleasure to share with you our spirit of fine food and fun dining.

Nandu Jubany is an unconditional food-lover, a benchmark in haute cuisine and quality gastronomy and has received a Michelin star for his restaurant Can Jubany in the county of Osona, Spain.

TAPAS DEL FOC

-FOC TAPAS-

Gilda Skewer with Anchovie & Smoked Seabass  <i>Gilda</i>	/5.0
Fresh Oyster with Ponzu & Escabeche  <i>Ostra fresca con ponzu y escabeche</i>	1pc/6pc/12 pc 8.0/40.0/72.0
Watermelon "Gazpacho" & Smoked Olive Oil Ice Cream  <i>Gazpacho de sandía con helado de aceite de oliva ahumado</i>	/12.0
Cantabrian Anchovies with Olive Oil (4 Pieces)  <i>Anchoas del Cantábrico en aceite de oliva (4 unidades)</i>	/16.0
"Ibérico" Ham  <i>Jamón Ibérico</i>	/30.0
Toasted Bread with Tomatoes (5 pieces)  <i>Pa amb tomàquet (5 unidades)</i>	/8.0
"Coca" with Anchovies, Grilled Peppers & Spherical Cheese  * <i>Coca de anchoas y escalivada, con esférico de queso</i>	/16.0
Heirloom Tomato Salad with Basil, Green Olives & Tuna Belly   * <i>Ensalada de tomate con albahaca, aceitunas verdes y bonito.</i>	/18.0
"Coca de Foie" with Caramelised Apple, Strawberries and Port Wine <i>Coca de foie, manzana caramelizada, fresas y vino de Oporto</i>	/27.0
Mushroom Croquettes (4 pieces)  <i>Croquetas de setas (4 unidades)</i>	/10.0
Chicken "al ast" Croquettes (4 pieces) <i>Croquetas de pollo al ast (4 unidades)</i>	/10.0
Ham Croquettes (4 pieces) <i>Croquetas de jamón (4 unidades)</i>	/10.0
"Patatas Bravas" FOC Style   * <i>Patatas bravas</i>	/8.0
Padrón & Piquillo Peppers plate   <i>Pimientos de Padrón y del piquillo</i>	/12.0
Cod Fish fritters & Cod Pil-Pil (5 pieces) <i>Buñuelos de bacalao con su pil-pil (5 unidades)</i>	/13.0

 Vegetarian  Gluten Free * Ask your waiter

all prices are subject to service charge and GST


TAPAS DEL FOC

-FOC TAPAS-

Scramble Eggs & Potatoes with “Chorizo” or “Iberico” Ham 🍃 🍃 *	/13.0
<i>Huevos estrellados con chorizo o jamón Ibérico</i>	
Zucchini, Basil pesto and Rocket Bikini 🍃	/18.0
<i>Bikini vegetariano con calabacín, albahaca y rúcula</i>	
“Ibérico” Ham with Mozzarella and Tartufato Bikini	/20.0
<i>Bikini de jamón Ibérico con mozzarella y tartufato</i>	
“Xapadillo” Eel & Pork Belly with Egg Yolk & Cauliflower purée 🍃	/20.0
<i>Anguila con tocino, puré de coliflor y yema de huevo</i>	
Octopus Galician style -Slow Cooked & Charcoal Grilled- 🍃	/22.0
<i>Pulpo a la gallega</i>	
Open Tortilla with Peppers & Truffle or “Ibérico” Ham 🍃 🍃	/26.0
<i>Tortilla abierta con trufa o jamón Ibérico y pimientos del piquillo</i>	
Sauteed Cauliflower with Pine Nuts & Spring Onion 🍃 🍃 *	/16.0
<i>Coliflor salteada con piñones, romesco y cebolleta</i>	
Green & White Asparagus with Romesco and Hollandaise Sauce 🍃 🍃 *	/20.0
<i>Espárragos verdes y blancos con Romesco y salsa Holandesa</i>	
Grilled Scallops with Soy Caviar & “Bonito” stock (2 pieces)	/16.0
<i>Vieiras a la brasa con caldo de bonito y caviar de soja (2 unidades)</i>	
Prawns in “Ajillo” sauce 🍃	/22.0
<i>Gambas al ajillo</i>	
Board Beans, “Ibérico” Ham foam & Baby Squids 🍃	/21.0
<i>Habitas, espuma de jamón Ibérico y chipirones</i>	
Braised Beef Cheek sliders, Mustard & Kimuchi mayo (2 pieces)	/18.0
<i>Bocadito de carrillera de ternera con mostaza y mayonesa de Kimuchi (2 unidades)</i>	
Confit Duck with “Escabeche”, Pears and Orange Chutney	/20.0
<i>Confit de pato escabechado con pera y chutney de naranja</i>	
Suckling Pig terrine, Poached Onion Ice Cream & Celeriac purée 🍃	/35.0
<i>Terrina de cochinillo con helado de cebolla caramelizada y puré de apio nabo</i>	

PAELLAS

-PAELLAS-

- Black Mediterranean Squid Ink Paella**  /24.0
[Preparation time 15 minutes]
Arroz negro con mariscos y "all I oli" - [15 minutos de preparación]
- Chicken Paella** /24.0
[Preparation time 15 minutes]
Paella de pollo - [15 minutos de preparación]
- Cuttlefish & Saffron Paella with Scampi** /30.0
[Preparation time 15 minutes]
"Arròs del Senyoret" con cigala- [15 minutos de preparación]
- Suckling Pig & Scallops "Fideuà"** /30.0
[Preparation time 15 minutes]
Fideuà de cochinillo segoviano con vieiras [15 minutos de preparación]


TAPAS GRANDES

-BIGGER TAPAS TO SHARE-

- Barramundi with Eggplant Tartare and Confit Baby Leeks**  /24.0
Barramundi con tartar de berenjena y puerros baby confitados
- Grilled "Ibérico" Pork Ribs & Smoked Pumpkin Purée**  /30.0
Costillas de cerdo a la brasa con puré de calabaza abumada
- Grilled "Chuleta" Beef Steak with garnish (150g)**  /35.0
Chuleta a la brasa con guarnición (150g)
- Lamb Chops with Coriander Yogurt & Eggplant Purée (2 pieces)**  /22.0
Chuletitas de cordero a la brasa con berenjena a la brasa (2 unidades)
- Angus Short-Rib with Confit Potatoes & Portobello Mushroom (500g)**  * /45.0
Costilla de Angus, patatas confitadas y seta portobello

TABLAS DE QUESOS

-CHEESE PLATTERS- (Home-made Walnut Bread)

“Payoyo” Cheese Platter  	/16.0
<i>Tabla de queso Payoyo</i>	
“Manchego” Cheese Platter  	/16.0
<i>Tabla de queso Manchego</i>	
“Idiazábal” Cheese Platter  	/16.0
<i>Tabla de queso Idiazábal</i>	
Payoyo-Manchego-Idiazábal Cheese Platter  	/24.0
<i>Surtido de quesos con mermelada de tomates cherry</i>	

POSTRES

-DESSERTS-

Spanish “French Toast” & Homemade Vanilla Ice Cream	/10.0
<i>Torrija con helado casero de vainilla</i>	
Piña Colada	/13.0
<i>Passion fruit, rum infused pineapple with coconut yogurt ice cream</i>	
“Café con Leche”	/10.0
<i>Coffee mousse with milk ice cream, butter cream and brownie croutons</i>	
“Crema Catalana” FOC Style	/12.0
<i>Espuma de Crema Catalana al estilo FOC</i>	
FOC Mini Chocolate Burger 	/12.0
<i>Mini hamburguesa de chocolate FOC</i>	
Chocolate Galaxy	/13.0
<i>Galaxia de chocolate</i>	
FOC Crunch Bar	/12.0
<i>Crema de vanilla, juzu, chocolate crunch</i>	
Flaming Rum Baba with Chantilly Ice Cream	/14.0
[Preparation time 15 minutes]	
<i>Baba al ron quemado con helado de nata - [15 minutos de preparación]</i>	