

STARTERS

Porcini Mushrooms Croquetas <i>with Black Truffle Sauce</i> 🌿	/2.5 per pcs
Ibérico Ham Croquetas <i>with Manchego Cream</i>	/3.2 per pcs
Smoked Cantabrico Anchovies on Charcoal Brioche <i>with Salted Caramel Butter (2 pieces)</i>	/19.0
'Patatas Bravas' FOC Style <i>with Alioli & Spicy Brava Sauce</i> 🌿 * ✂	/10.0
Blue Belly Shrimp Crispy Tacos <i>with Avocado Mousse & Green Apple (2 pieces)</i>	/10.0
Toasted Bread with Tomatoes (5 pieces) 🌿	/12.0
Manchego Cheese Churros <i>with Black Truffle Cappuccino</i> 🌿 * ✂	/14.0
Scrambled Eggs & Potatoes <i>with Padron Peppers</i> 🌿 / 'Txistorra' / Ibérico Ham * ✂	/14.0 /14.0 /16.0
Grilled Hokkaido Scallops <i>with Bonito Stock, Soy Caviar, Ginger & Lemongrass Foam (2 pieces)</i>	/20.0
Sea Urchin Toast <i>with King Crab & Cod Brandade (2 pieces)</i>	/28.0
Ibérico Ham (Acorn-fed, 48 months cured in Guijuelo) ✂	/30.0
Artisan Cheese Platter <i>with home-made Jams & Toasts (5 types)</i> 🌿 * 🍷 * ✂	/32.0

VEGGIES

Roasted Leek <i>with Hazelnuts & Romesco Sauce</i> 🌿 🍷	/12.0
Spanish Garlic Soup <i>with Slow-cooked Egg, Ibérico Ham & Quinoa (Single / Sharing portion)</i>	/12.0 /14.0
Beetroot Salad <i>with Strawberry, Macadamia & Horseradish</i> 🌿 ✂ 🍷	/14.0
Padron Peppers <i>with Pinch of Salt</i> 🌿 * ✂	/16.0
Roasted Cauliflower <i>with Pine nuts, Spring Onion, Basil Pesto & Capers</i> 🌿 * ✂ 🍷	/18.0
Seasonal Tomato Salad <i>with Pickled Onion & Smoked Anchovies</i> * 🌿 * ✂ 🍷	/18.0

SEAFOOD ✂

Prawns 'al Ajillo' <i>in rich Garlic sauce</i>	/24.0
Octopus Galician style <i>Slow-Cooked & Charcoal-Grilled Octopus on crushed Potatoes & Smoked Paprika</i>	/28.0
Grilled Monkfish <i>with 'Vizcaina' Sauce, Pil Pil & Snow Peas</i>	/34.0

🌿 Vegetarian

✂ Gluten-Free

🍷 Contains Nuts

* Upon Request

Please talk to our servers about your special dietary requirements, as some items may be subject to cross-contamination.
All prices are subject to GST and Service Charge.

MEATS

Josper-grilled Pork Ribs <i>with Pumpkin Textures & Mediterranean Dressing</i> ✕	/18.0
Roasted Pork Belly with Glazed Alaskan King Crab <i>with Chickpeas, Chorizo & 'Mar i Muntanya' Sauce</i> ✕	/28.0
Braised Oxail in Port Wine <i>with Foie Gras Parsnip & Basil Pesto</i> 🍷	/28.0
Roasted Suckling Lamb Shoulder <i>with Burnt Onion sauce, Potato Terrine & Idiazabal Foam</i> ✕	/32.0

PAELLAS & RICE

[Preparation time: 15 mins]

Black Mediterranean Squid Ink Paella <i>with Prawns & Squid</i> ✕	/30.0
Suckling Pig & Scallops Paella * ✕	/30.0
Boston Lobster 'Arroz Caldoso' ✕	/68.0

✎ *Vegetarian Paella available upon request*

DESSERTS

'Café con Leche' <i>with Coffee Mousse, Milk Ice Cream, Butter Cream & Brownie Crotons</i> * 🍷	/12.0
Flaming Rum Baba with Chantilly Ice Cream [Preparation time: 10 minutes]	/12.0
Chocolate Soufflé <i>with Vanilla Ice Cream</i> [Preparation time: 10 minutes] * 🍷 * ✕	/12.0
'Piña colada' <i>with Coconut Panna Cotta, Rum Cream, Pineapple Granite & Dark Chocolate</i> * 🍷 * ✕	/12.0
Basque Cheesecake <i>with Apple & Raspberry Sable & Whisky Ice Cream</i> * ✕	/18.0

