

# TO BEGIN WITH...

Smoked Cantabrico Anchovies on Charcoal Brioche <i>with Salted Caramel Butter (2 pieces)</i>	/19.0
Blue Belly Shrimp Crispy Tacos <i>with Avocado Mousse &amp; Green Apple (2 pieces)</i>	/10.0
Sea Urchin Toast <i>with King Crab &amp; Cod Brandade (2 pieces)</i>	/30.0
Toasted Bread with Tomatoes (5 pieces) 🌿	/10.0
Ibérico Ham (Acorn-fed, 48 months cured in Guijuelo) ✂	/30.0
Artisan Cheese Platter <i>with home-made Jams &amp; Toasts (5 types)</i> 🌿 * 🍷 ✂	/32.0
'Patatas Bravas' FOC Style <i>with Alioli &amp; Spicy Brava Sauce</i> 🌿 * ✂	/12.0
Manchego Cheese Churros <i>with Black Truffle Cappuccino</i> 🌿 * ✂	/14.0
Scrambled Eggs & Potatoes <i>with Padron Peppers 🌿 / 'Txistorra' / Ibérico Ham * ✂</i>	/14.0 /14.0 /16.0
Porcini Mushrooms Croquetas <i>with Black Truffle Sauce</i> 🌿	/3.0 per pcs
Ibérico Ham Croquetas <i>with Manchego Cream</i>	/3.5 per pcs

# FROM THE FARMER

Josper-Grilled Leek <i>with Hazelnuts &amp; Romesco Sauce</i> 🌿 🍷	/14.0
Japanese Baby Aubergine <i>stuffed with Goat Cheese, Quince &amp; Honey Glaze</i> 🌿	/14.0
Beetroot Salad <i>with Strawberry, Macadamia, Horseradish &amp; Smoked Olive Oil Ice Cream</i> 🌿 ✂ 🍷	/14.0
Padron Peppers <i>with Pinch of Salt</i> 🌿 * ✂	/16.0
Roasted Cauliflower <i>with Pine nuts, Spring Onion, Basil Pesto &amp; Capers</i> 🌿 * ✂ 🍷	/18.0
Seasonal Tomato & Burrata Salad <i>with Pickled Onion &amp; Smoked Anchovies</i> * 🌿 * ✂ 🍷	/20.0

# FROM THE FISHERMAN

Grilled Hokkaido Scallops <i>with Bonito Stock, Soy Caviar, Ginger &amp; Lemongrass Foam (2 pieces)</i> ✂	/20.0
Spanish Seafood Soup <i>with Market Fish, Prawns, Squid &amp; Arenkha Caviar</i> ✂	/22.0
Prawns 'al Ajillo' <i>in rich Garlic sauce</i> ✂	/24.0
Octopus Galician style <i>Slow-Cooked &amp; Charcoal-Grilled Octopus on crushed Potatoes &amp; Smoked Paprika</i> 🍷	/30.0

🌿 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.

# FROM THE BUTCHER

Josper-grilled Pork Ribs <i>with Pumpkin Textures &amp; Mediterranean Dressing</i> ✕	/20.0
Roasted Pork Belly with Glazed Alaskan King Crab <i>with Chickpeas, Chorizo &amp; 'Mar i Muntanya' Sauce</i> ✕	/28.0
Braised Oxtail in Port Wine <i>with Foie Gras Parsnip &amp; Basil Pesto</i> 🍷	/28.0
Roasted Baby Lamb Shoulder <i>with Burnt Onion sauce, Potato Terrine &amp; Idiazabal Foam</i> ✕	/34.0

# PAELLAS & RICE

[Preparation time: 15 mins]

Black Mediterranean Squid Ink Paella <i>with Prawns &amp; Squid</i> ✕	/32.0
Suckling Pig & Scallops Paella * ✕	/32.0
Boston Lobster Brothy Rice <i>with live Lobster (half, shelled)</i> ✕	/68.0

🌿 *Vegetarian Paella available upon request*

# SWEET ENDINGS

'Café con Leche' <i>with Coffee Mousse, Milk Ice Cream, Butter Cream &amp; 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
'FOC Lemon Pie' - <i>Merinuge, Lemon Curd, Yogurt &amp; Coconut Ice Cream, Green Tea Sponge Cake, Lime &amp; Mint Jelly</i> * 🍷 ✕	/12.0
Basque Cheesecake <i>with Apple &amp; Raspberry Sable &amp; Whisky Ice Cream</i> * ✕	/18.0

