

TO BEGIN WITH...

Smoked Cantabrico Anchovies on Charcoal Brioche <i>with Salted Caramel Butter (2 pieces)</i>	/19.0
Mediterranean Red Prawn Tartlet <i>with Avocado & Apple (2 pieces)</i>	/10.0
Sea Urchin, King Crab & Cod Brandade on Toast <i>(2 pieces)</i>	/30.0
Toasted Bread with Tomatoes <i>(5 pieces)</i> 🌿	/12.0
Ibérico Ham <i>(Acorn-fed, 48 months cured in Guijuelo)</i> ✂	/30.0
Artisan Cheese Platter <i>with home-made Jams & Toasts (5 types)</i> 🌿 * 🍷 ✂	/32.0
'Patatas Bravas' FOC Style <i>with Alioli & Spicy Brava Sauce</i> 🌿 * ✂	/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
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 & Romesco Sauce</i> 🌿 🍷	/14.0
Japanese Baby Aubergine <i>stuffed with Goat Cheese, Quince & Honey Glaze</i> 🌿	/14.0
Beetroot Salad <i>with Strawberry, Macadamia, Horseradish & 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 & Capers</i> 🌿 * ✂ 🍷	/18.0
Seasonal Tomato & Burrata Salad <i>with Pickled Onion & Smoked Anchovies</i> * 🌿 * ✂ 🍷	/20.0

FROM THE FISHERMAN

Grilled Hokkaido Scallops <i>with Bonito Stock, Soy Caviar, Ginger & Lemongrass Foam (2 pieces)</i>	/20.0
Spanish Seafood Soup <i>with Market Fish, Prawns, Squid & Arenkha Caviar</i>	/22.0
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> 🍷	/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 & Mediterranean Dressing</i> ✕	/20.0
Braised Oxtail in Port Wine <i>with Foie Gras Parsnip & Basil Pesto</i> 🍷	/28.0
Roasted Pork Belly with 'Carabinero' Red Prawn <i>with Chickpeas, Chorizo & 'Mar i Muntanya' Sauce</i> ✕	/30.0
Roasted Baby Lamb Shoulder <i>with Burnt Onion sauce, Potato Terrine & Idiazabal Foam</i> ✕	/34.0

PAELLAS & RICE

[Preparation time: 25 mins]

Black Mediterranean Squid Ink Paella <i>with Prawns & Squid</i> ✕	/32.0
Suckling Pig & Scallops Paella * ✕	/32.0
'Carabineros' Red Prawns & Squid 'Arroz Meloso' Creamy Rice ✕	/48.0
Add on 'Carabinero' Red Prawn to your Paella!	/16.0 per pcs

🌿 *Vegetarian Paella available upon request*

SWEET ENDINGS

'Café con Leche' <i>with Coffee Mousse, Milk Ice Cream, Butter Cream & Brownie Crotons</i> * 🍷	/12.0
Flaming Rum Baba with Chantilly Ice Cream <i>[Preparation time: 10 minutes]</i>	/12.0
Chocolate Soufflé <i>with Vanilla Ice Cream [Preparation time: 10 minutes]</i> * 🍷 * ✕	/12.0
'FOC Lemon Pie' - <i>Merinuge, Lemon Curd, Yogurt & Coconut Ice Cream, Green Tea Sponge Cake, Lime & Mint Jelly</i> * 🍷 * ✕	/12.0
Basque Cheesecake <i>with Apple & Raspberry Sable & Whisky Ice Cream</i> * ✕	/18.0



**Ask your server about
our Special Tasting Menu!**

Available Tuesday - Thursday at Dinner time