SNACKS

Toasted Bread with Tomatoes *(2 pieces)*	6.5
'Patatas Bravas' FOC Style *with Aioli & Spicy Brava Sauce (2 pieces)*	6.5
Porcini Mushroom Croquetas *with Black Truffle Sauce (2 pieces)*	8.5
Ibérico Ham Croquetas *with Manchego Cream Sauce (2 pieces)*	8.5
Smoked Cantabrico Anchovies on Charcoal Brioche *with Salted Caramel Butter (2 pieces)*	11.5
Foie Gras Terrine & Ahrenka Caviar in Crispy Phyllo *(2 pieces)*	21
Dry-aged Wagyu Beef Tartare on Dry Chipotle Brioche *with Caramelized Onion Ice-cream (2 pieces)*	21
Grilled Hokkaido Scallops *with Cepes Mushroom 'Pil-Pil' Sauce & Ibérico Ham Cappuccino (2 pieces)*	24.5
Sea Urchin, King Crab & Tarragon Butter on Toast *(2 pieces)*	34

TAPAS

'Huevos Rotos' Japanese Egg, Crispy Potatoes & Foam *with Ibérico Ham / Piquillo Peppers* *	23.5 / 17
Hand-cut Ibérico Jamon *100% Acorn, Cured 36 months*	36
Crispy Zucchini Flower *with Honey, Walnuts & stuffed with Goat Cheese* *	18
Padron Peppers *with Pinch of Salt & Togarashi*	17
Sautéed Jerusalem Artichokes *with Ibérico Jamon 'Pil-Pil' Sauce & Sage Butter*	19
Momotaro Tomato Salad *Tomato Sorbet, Chive Oil, Spanish Onion & Hazelnut* * *	22
Baby Gem Salad *with L'Escala Anchovies, Romesco Sauce & Almonds*	25.5
Pig Trotters & Red Prawns Warm Carpaccio *with Coral Vinaigrette & Cashew Nuts* * *	25.5
King Prawns 'al Ajillo' *in rich Garlic Sauce & Spicy White Beans Emulsion, served with Toast* *	34
Charcoal-grilled Octopus *with Pork Jowl, Cabbage 'Trinxat' & Paprika Ajada*	36

PAELLA

Wagyu Beef Oyster Blade & Mushrooms Paella	42
Seafood 'Senyoret' Paella *with Carabinero Red Prawns, Hokkaido Scallops & Squids*	57

**All Paella is served with Aioli on the side.*

In case of special dietary requirements, please consult your servers for recommendations as some items may be subject to cross-contamination.
All prices are subject to GST & Service Charge.

MAINS

Pan-seared Duck Maigret *with Heirloom Beetroots, Cassis & Pistachio* * — 38

Charcoal-grilled Ibérico Pork Presa *marinated in Ras el Hanout & Aubergine Bombom & Parmesan 'Sablée'* — 40

Braised Oxtail *stuffed with Foie Gras, Port Wine Sauce, Parsnip & Basil Pesto* — 45

Roasted Baby Lamb Shoulder *with Burnt Onion Sauce, Pearl Onion & Idiazabal Cream* — 45

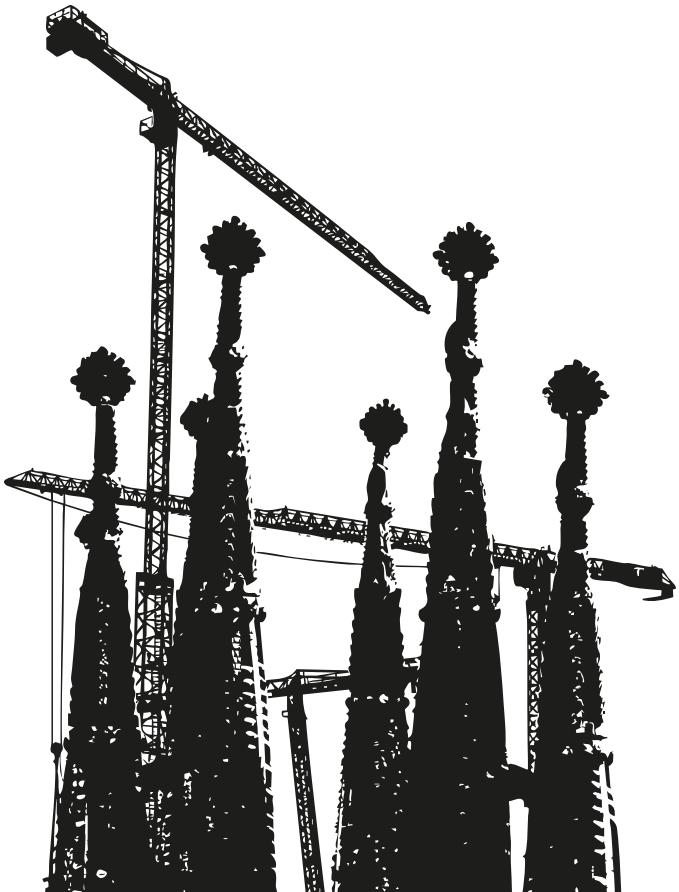
SWEET ENDINGS

Flaming Grand Marnier Baba *with Vanilla Ice Cream & Confit Orange* [15mins] — 17

Molten Chocolate & Hazelnut Gianduja Cake *with Pistachio Ice Cream* [15mins] — 19

'Tiramisu Torrija' *Spanish French Toast, Mascarpone Foam, Almond Crumble & Coffee Ice Cream* — 17

Basque Cheesecake *with 'Sablée' & Whisky Ice Cream* — 19

Signatures *Vegetarian* * *Upon Request* *Contains Gluten* *Contains Nuts* *Contains Dairy*

FOR THE CURIOUS MINDS