

SNACKS

Toasted Bread with Tomatoes (2 pieces)	 	6.0
'Patatas Bravas' FOC Style with Aioli & Spicy Brava Sauce (2 pieces)	 	6.0
Porcini Mushroom Croquetas with Black Truffle Sauce (2 pieces)	  	8.0
Ibérico Ham Croquetas with Manchego Cream Sauce (2 pieces)	 	8.0
Smoked Cantabrico Anchovies on Charcoal Brioche with Salted Caramel Butter (2 pieces)	  	11.0
Foie Gras Terrine & Ahrenka Caviar in Crispy Phyllo (2 pieces)	  	20.0
Dry-aged Wagyu Beef Tartare on Dry Chipotle Brioche with Caramelized Onion Ice-cream (2 pieces)	  	20.0
Grilled Hokkaido Scallops with Cepes Mushroom 'Pil-Pil' Sauce & Ibérico Ham Cappuccino (2 pieces)		24.0
Sea Urchin, King Crab & Tarragon Butter on Toast (2 pieces)	  	32.0

TAPAS

'Huevos Rotos' Japanese Egg, Crispy Potatoes & Foam with Ibérico Ham / Piquillo Peppers	  	22.0 / 16.0
Hand-cut Ibérico Jamon 100% Acorn, Cured 36 months		34.0
Crispy Zucchini Flower with Honey, Walnuts & stuffed with Goat Cheese	   	17.0
Padron Peppers with Pinch of Salt & Togarashi	 	16.0
Sautéed Jerusalem Artichokes with Ibérico Jamon 'Pil-Pil' Sauce & Sage Butter	  	18.0
Momotaro Tomato Salad Tomato Sorbet, Chive Oil, Spanish Onion & Hazelnut	    	20.0
Baby Gem Salad with L'Escala Anchovies, Romesco Sauce & Almonds	  	20.0
Pig Trotters & Red Prawns Warm Carpaccio with Coral Vinaigrette & Cashew Nuts	  	24.0
Argentinian Prawns 'al Ajillo' in rich Garlic Sauce & Spicy White Beans Emulsion, served with Toast	 	32.0
Charcoal-grilled Octopus with Pork Jowl, Cabbage 'Trinxat' & Paprika Ajada		34.0

PAELLA

Wagyu Beef Oyster Blade & Mushrooms Paella		40.0
Seafood 'Senyoret' Paella with Carabinero Red Prawns, Hokkaido Scallops & Squids		54.0

*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* *🍷🥛 36.0
- Charcoal-grilled Ibérico Pork Presa *marinated in Ras el Hanout & Aubergine Bombom & Parmesan 'Sablée'* 🌿🥛 38.0
- Braised Oxtail *stuffed with Foie Gras, Port Wine Sauce, Parsnip & Basil Pesto* 🌿🍷🔥 42.0
- Roasted Baby Lamb Shoulder *with Burnt Onion Sauce, Pearl Onion & Idiazabal Cream* 🥛🔥 42.0

SWEET ENDINGS

- Flaming Grand Marnier Baba *with Vanilla Ice Cream & Confit Orange* 🌿🥛🔥 [⌚ 15mins] 16.0
- Molten Chocolate & Hazelnut Gianduja Cake *with Pistachio Ice Cream* 🌿🥛🍷 [⌚ 15mins] 18.0
- 'Tiramisu Torrija' *Spanish French Toast, Mascarpone Foam, Almond Crumble & Coffee Ice Cream* 🌿🥛🍷 16.0
- Basque Cheesecake *with 'Sablée' & Whisky Ice Cream* 🌿🥛🍷🔥 18.0



Signatures



Vegetarian

* Upon Request



Contains Gluten



Contains Nuts



Contains Dairy

FOR THE
CURIOUS
MINDS

