



UNA is a romantic dining destination situated within The Alkaff Mansion that pays homage to the age-old heritage of Spanish gastronomy with an innovative and contemporary menu that marries authentic signature delicacies from the South and heartier fare from the North of Spain, extracting wholesome and robust flavours through modern cooking techniques. A deep respect for locally and regionally sourced fresh produce is also reflected in the quintessentially Spanish offerings of tapas, paellas and parrilla specialties.





### **Michelin Star Culinary Advisor | Chef Diego Grimberg**

Diego Grimberg's culinary journey is indeed extraordinary, marked by his notable contributions to the culinary world. He first rose to prominence as the head chef for the launch of Albert Adria's Michelin-starred restaurant, Enigma, in Barcelona. Since 2021, Grimberg has been at the helm at Hofmann Restaurant, serving as the Executive Chef. Hofmann is a unique establishment, blending a renowned restaurant (holding 1 Michelin Star) with a prestigious cooking school specializing in Catalan cuisine.

UNA warmly welcomes him onboard our team as our culinary advisor. Grimberg brings to the table not only his culinary prowess but also a passion for teaching and mentoring upcoming chefs. His dedication to the art of gastronomy will undoubtedly enhance the authenticity and culinary direction of UNA.

Together, Grimberg and the UNA team will continue to craft exceptional dining experiences, driven by a commitment to excellence and a deep appreciation for Spanish cuisine. Guests can expect nothing short of culinary brilliance as UNA evolves under Grimberg's mentorship, maintaining its reputation as a destination for unforgettable gastronomic adventures.

# TAPAS

## Pan Con Tomate

Toasted Crystal Bread | Fresh Tomato Purée | Treurer Extra Virgin Olive Oil  
7 (2pcs) 12 (4pcs)

## Patatas Bravas

Potato Mille-Feuille Tart | Garlic Aioli | Spicy Bravas Sauce  
8 (1pc)

## Pimiento del Padrón con Sal

Padrón Peppers | Sea Salt  
10

## Croquetas de Jamón

Jamón Ibérico Fritters | Béchamel | Garlic Aioli | Spicy Bravas Sauce  
12 (2pcs)

## Ensalada de Tomate

Heirloom Tomato Salad | White Asparagus | Pomegranate | Cucumber | Verjus Dressing  
13

## Coca de Foie el Higo (2 pcs)

Seared Foie Gras Torchon | Caramelized Fig | Toasted Brioche | Vermouth Reduction  
14

## Esparragos Blancos

Sous Vide White Asparagus | EVOO | Sea Salt  
14

## Flor de Calabacín

Battered Courgette Flower | Marinated Goat's Cheese | Corn Cream | Truffle Honey  
14

## Piquillos Rellenos de Bacalao

Pimiento del Piquillo | Atlantic Cod | Black Olive Dust | Red Pepper Coulis  
16 (2pcs)



Chef's Recommendation



Vegetarian

All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us of any dietary restrictions.

# TAPAS

## Almejas en Salsa

White Clams | Garlic | White Wine | Sofrito | Parsley | Toasted Crystal Bread

16

## Salpicón de Mariscos

Tiger Prawns | Blue Swimmer Crab | Octopus | Senrei Scallop | Pimento Pepper | Roma Tomato  
Pickled Onion | Sherry Vinegar | Laminas de Pan

22

## Tuétano Asado con Carrillera de Wagyu

Bone Marrow | Wagyu Beef Cheeks | Pedro Ximenez | Pearl Onions  
Toasted Bread | Sultana Gel | Marinated Parsley

24

## Gambas al Ajillo

Red Sea Prawns Sautéed in Olive Oil | Garlic | Bird's Eye Chili | White Wine | Flat-Leaf Parsley

26

## Vieira a la Plancha

Seared Senrei Scallops | Squid Ink Purée | Cauliflower Textures  
Avruga Caviar | Espelette Pepper

32

## Pulpo a la Parrilla

Smoky Grilled Octopus | Baby Potatoes | Purple Vitelotte Potatoes | Mojo Picon  
Mojo Verde | Paprika Oil

36

## Cinco Jotas "5J" Jamón Ibérico

48 Months Pure Acorn-Fed "5J" Ibérico Ham | Toasted Crystal Bread | Fresh Tomato Purée

46



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# Embutidos Y Queso España

## Spanish Charcuterie

Selection of 2 - 18

Selection of 3 - 24

All Selections - 38

## Choices

Chorizo Ibérico (20g)

Salchichón Bellota (20g)

Lomo Ibérico (20g)

\*Supplementary 6

Sobrasada (30g)

Manchego Cheese (40g)

Idiazábal Cheese (40g)

*All selections are served with*

Fresh Tomato Purée

Toasted Crystal Bread

Truffle Honey

Quince Paste

Dried Grapes

Picos Breadsticks

## SOUP

### Consommé al Jerez

Sherried Consommé | Seared Scallop | Morel Mushrooms

22

### Sopa de Bogavante

Lobster Bisque | Black Mussels | Langoustine | Fresh Clams

22

## FROM THE PAN

*Choice of Paella or Fideuà*

### Mariscos

Red Sea Prawns | Fresh Clams | Black Mussels | Saffron | Sofrito | Parsley Oil

58 | 78

### Chorizo

Spanish Chorizo Ibérico | Petit Pois | Sofrito | Ñora Pepper | Garlic Aioli

56 | 76

### Negra

Squid Ink | Red Sea Prawns | Fresh Clams | Sofrito | Garlic Aioli

58 | 78



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## MAINS

### Arròz Verduras

Acquerello Rice | Sofrito | Green Asparagus | Battered Cauliflower  
Maitake Mushrooms | Romesco | Paprika Oil

29

### Arròz Pulpo

Acquerello Rice | Grilled Octopus | Sofrito | Romesco | Chorizo Oil

39

### Pollo Asado al Persillada

Free Range Corn-Fed Spatchcock Chicken | Piperrada  
Persillada | Provençal Herbs

34

### Asado Moralejo Cordero y Coliflor

Grilled Moralejo Milk-Fed Lamb Leg Chops | Cauliflower Purée  
Cauliflower Florets | Cauliflower Sheets

42



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## MAINS

### Pluma Iberica

Grilled Pluma Ibérico Pork | Padrón Peppers | Smoked Potato Foam

46

### Rodaballo con Salsa "Café de Hofmann"

Seared Mediterranean Turbot | Orange | Pecans  
Morel Mushrooms | "Café de Hofmann" Sauce

54

### Cochinillo Asado

Roasted Suckling Pig | White Corn | Crispy Parsnips | Pork Jus  
\*Suitable for 2 pax

92

### Rodaballo a la Plancha

Seared Whole Mediterranean Turbot | Olive Oil Emulsion  
\*Suitable for 2 pax

120



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# ASADOR

## RUBIA GALLEGA GOLD

**55 Days Dry-Aged Galician Prime Rib**

**28/100g**

*Receive a complimentary bottle of Don Luciano Crianza Tempranillo,  
La Mancha Spain 2021 with every order of 1kg or more.  
(Additional bottles available at \$75 each)  
(Please check with our staff for sizes available)*

**21 Days Matured Rubia Gallega Bone-In Striploin**

**165/600g**

## CARNE DE RES

**200 Days Grain-Fed Pure Black Angus Prime Rib**

**128/600g**

**500 Days Pasture Raised USDA Prime Angus Beef**

**Tri-Tip MB 7-8**

**85/180g**

*All selections are served with*

**Cogollos a la Brasa**

**Pimiento del Piquillo**

**Fricandó Jus**



**Chef's Recommendation**



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## DESSERT

### Crèma Catalana

Spanish Crème Brûlée | Mixed Berries | Opalys 33% White Chocolate

16

### Flan de Huevos

Caramel Flan | Mixed Berries | Orange Segments

16

### Churros el Clásico

Classic Churros | 70% Guanaja Chocolate Namelaka | Smoked Cream

18

### Turrón de Almendras

Almond Nougat Coulant | Raspberry Sorbet | Hazelnut Streusel

22



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