

TAPAS

- ALMENDRAS (VV,N) 7
Toasted Spanish "Marcona"
Almonds, Maldon Sea Salt
- OLIVAS (VV,N) 9
Spanish Green Olives Stuffed
with Almonds, Olive Oil Pearls
- TINTO BIKINI 18
Spanish Sandwich with Manchego
Cheese, Serrano Ham, Truffle Aioli
- PAN CON TOMATE (VV) 9
Crystal Bread, Crushed Tomatoes
& Garlic Oil
(4 p c s)
- TOSTAS RAMONA  24
Crystal Bread, Spanish Anchovies,
Burrata Cheese, Crushed Tomatoes,
Dried Figs
(4 p c s)
- TOSTAS MANCHEGO
& BURRATA (V) 18
Crystal Bread Toasts, Burrata,
Dried Figs, Tomatoes, Manchego
(4 p c s)
- IBERICO HAM PLATTER 28
Spanish Iberico Ham 40gm,
Crystal Bread, Crushed Tomatoes,
Extra Virgin Olive Oil
- SPANISH CHEESE
PLATTER (V) 18
Manchego, Idiazabal,
Murcia al Vino, Romero,
Homemade Jam, Crystal Bread
- MIXED PLATTER 22
Manchego & Romero Cheese,
Iberico Ham, Cured Chorizo,
Coca Bread

VINO TINTO

SPANISH TAPAS · WINE BAR

CLASSICS

- CEVICHE CANCHITA 24
Market Fish, Classic Tiger's Milk,
Red Onions, Sweet Potato,
Canchita Corn
- BROKEN OMELETTE (V) 22
Organic Mushrooms, Smoked
Cheese, Spanish Onions,
Parsley Oil, Potato Chips
- IBERICO HAM OMELETTE . . . 28
Grilled Green Asparagus Omelette,
Manchego, Rosemary Mayo,
Iberico Ham
- GAMBAS AL AJILLO 28
Prawns in Roasted Garlic Oil &
Dried Chilli, Garlic Chips,
Light Potato Purée
- PULPO AL BRASA 28
Chipotle Mayo, Grapes,
Toasted Migas, Smoked
Paprika Oil

CRISPIES

- BERENJENAS (V) 16
Crispy Fried Eggplant,
Garlic Aioli, Truffled Honey
- PATATAS FRITAS (V,N) 14
Sweet Paprika, Tartar Mayo
& Romesco Sauce
- FRIED CALAMARI 18
Squid Ink Mayo, Paprika,
Chilli Flakes
- MUSHROOM 12
CROQUETTES (V)
Light Hummus, Idiazabal Cheese,
Mushroom Oil
(3 p c s)
- FISH CROQUETTES  12
Tartar Mayo, Light Potato Purée,
Parsley
(3 p c s)
- CHIPS DE ALCACHOFAS 24
Crispy Artichokes Chips,
Pink Sea-salt & Rosemary Mayo
- PESCADITOS 22
Crispy Baby Smelt Fish,
Catalan Romesco Sauce &
Garlic Aioli
- MINI PATATAS BRAVAS (V) 14
Fried Potatoes, Potato Purée,
Spicy Tomato Aioli

VEGETABLES / SALAD

GRILLED ASPARAGUS (V,N)  18
Romesco Sauce, Manchego Cheese,
Toasted Hazelnuts

PADRON PEPPERS (V) 20
Light Hummus, Marcona Almonds,
Smoked Paprika Oil, Maldon Salt

KALE & TOMATO SALAD (V) 18
Cherry Tomatoes, Kale & Grape Salad,
Burrata Cheese, Manchego,
Balsamic Vinaigrette

All prices in Singapore Dollars, subject to 10% Service Charge and 9% GST

 Our Recommendation

(GF) Gluten Free (V) Vegetarian
(N) Contain Nuts (VV) Vegan

PAELLAS

MAIN COURSES

PASTA DE CARABINERO 42

OLA STYLE

Egg Linguine, Tomato & Chorizo Sauce, Smoked Paprika Oil, Fava Beans, Grilled Carabinero Tail and Prawns

POLLASTRE 30

Roasted Chicken Thigh, Mushrooms "a la plancha", Light Hummus, Smoked Idiazabal Cheese, Chimichurri

PESCADO 32

Crispy Skin Seabass, Light Potato Purée, Green Petit Salad, Mediterranean Tomato Caper Sauce

CHANCHITO  34

Grilled Iberico Pork, "Tonnato" Anchovy Aioli, Fried Capers, Pork Cracklings

BEEF STEAK A LA PLANCHA 42

Charcoal Grilled Wagyu Ribeye Steak (MBS 5), Romesco Sauce, Potato Puree and Grilled Baby Carrots

PAELLA DE MARISCOS  32

Potatoes, White Wine, Prawns, Clams, Calamari, Fish, Fresh Thyme, Tomato Sofrito, Garlic Aioli

PAELLA DE POLLO 28

Marinated Chicken, Potatoes, Baby Zucchini, Artichokes, Green Beans, Broccoli, Garlic Aioli

PAELLA DE PULPO Y CHORIZO 34

Chickpeas, Grilled Octopus, Pork Chorizo Sausage, Fava Beans, Mediterranean Spices, Piquillo Pepper Aioli

PAELLA NEGRA DE CARABINEROS & CALAMARI (GF) 42

Traditional Squid Ink Black Rice, Grilled Carabiner Prawns, Chick Peas, Grilled Calamari, Fava Beans, Piquillo Aioli

FIDEUÁS

FIDEUA NEGRA  32

Fish, Black Squid Ink Sauce, Crispy Calamari, Potatoes, Piquillo Pepper Aioli

FIDEUA DE CERDO & PADRONES 32

Iberico Pork, Padron Peppers, Chestnuts, Saffron Aioli

FIDEUA MUSHROOM (V) 28

Traditional Spanish Noodle Paella, Mushrooms A la Plancha, Fava Beans, Chestnuts, Fresh Thyme, Truffle Aioli

FIDEUA ASPARAGUS (V) 28

Traditional Spanish Noodle Paella, Green Asparagus, Broccoli, Chickpeas, Mediterranean Spices, Piquillo Pepper Aioli

CHURROS 

Spanish Churros, Vanilla Pastry Cream, Warm Chocolate Sauce

15

DESSERTS

BASQUE CHEESECAKE

The Traditional Recipe, Blueberry Compote

15

PASTEL DE MANZANA

Warm Apple Tart and Vanilla Ice Cream

15

TRES LECHEs

Traditional Moist Coconut-Cake, Vanilla Cream, Fresh Strawberries

15

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