

**MY**  
*little*  
**SPANISH**  
*place*

**JAMON Y QUESO**

 **Tabla de la Casa 138**

Perfect for sharing, generous house platter featuring a selection of three Spanish hams, three artisanal cheeses, & two traditional cured embutidos

**Joselito 38**

Jamón Ibérico Bellota, 48 months aging

**Montaraz 26**

Jamón Ibérico, 24 months aging

**Fermin 22**

Jamón Serrano, 18 months aging

**Tabla de Jamones 82**

Premium platter showcasing our three signature Spanish hams, picos & bread

**Tabla de Quesos 30**

Sharing platter of three Spanish cheeses, offering a variety of textures & flavours

**Manchego 11**

Sheep cheese, La Mancha region

**Mahón 11**

Cow cheese, Menorca region

**Murcia al Vino 11**

Goat cheese, Murcia region

*Per serving per type : Jamón - 40g | Cheese - 50g | Embutidos - 40g*

**TAPAS**

 **Gambas al Ajillo 28**

Prawns cooked in olive oil, garlic, chili & our secret sauce

**Sardinas 26**

Grilled sardine fillets, with piquillo peppers & garlic paprika oil

**Tosta de Anchoas del Cantábrico 24**

Delicate Cantábrico anchovies layered over coca toast, paired with crema fresca and lightly pickled Piparras peppers | 4pcs

**Almejas en Salsa Verde 22**

Clams in a fragrant sauce of garlic, olive oil, white wine, & parsley

**Vieras 26**

Grilled baby Galician scallops with roe, cooked a la plancha with garlic, butter, and fresh herbs | 4pcs

 **Tuetano al Horno 34**

Slow roasted bone marrow, rich & buttery, with roasted peppers & garlic, served with sourdough

**Albóndigas 18**

Homemade beef & pork meatballs, simmered in a rich spiced tomato sauce | 4pcs

**Croquetas de Jamón 18**

Golden croquettes filled with a creamy blend of Spanish jamón | 4pcs

**Chistorra con Queso Derretido 22**

Grilled chistorra sausage over a molten blend of mozzarella & cheddar, served with warm bread for dipping

**Bravas Caseras con Manchego 16**

Crispy potatoes with our special spicy sauce & manchego cheese

 **Flor de Alcachofa 18**

Grilled Spanish artichoke confited in olive oil, grilled a la plancha, with crispy chorizo bits, & a lemon yogurt sauce

 **Brócolini al Romesco 18**

Grilled brocolini served with bold, smoky romesco sauce & topped with toasted almond shavings

**Tortilla de Patata con Pescaviar 18**

Spanish potato & egg omelette, topped with luxurious pescaviar avruga & a touch of creamy alioli

 **Pimientos del Padrón 18**

Pan-fried Galician green peppers, finished with sea salt flakes

 **Croquetas de Hongos 18**

Golden croquettes filled with a creamy mixture of wild mushrooms | 4pcs

*Prices subject to 10% service charge & prevailing government taxes*

## PAELLAS

### **Paella de la Casa** (S) 56 / (L) 98

Our signature house paella, cooked in a flavorful seafood broth with sofrito, & packed with prawns, baby squid, fish, chicken, & chorizo

### **Arroz Negro** (S) 52 / (L) 92

Spanish black rice cooked in rich seafood broth & cuttlefish ink, featuring tender prawns & baby squid

### **Arroz con Tuétano al Horno** (S) 60 / (L) 110

Rich & indulgent Spanish-inspired rice dish, slow-baked in the oven with infused saffron beef stock, sofrito, & smoked paprika. Topped with roasted bone marrow & seared steak slices

### **Paella de Verduras** (S) 52 / (L) 92

Vibrant vegetarian paella made with rice simmered in vegetable broth, sofrito, & seasonal vegetables

*Please note there is a 40 - 45 min waiting time for Paellas*

## SIDES

### **Ensalada de Burrata Y Tomates** 22

Creamy burrata paired with cherry tomatoes & mixed salad, drizzled with evoo & balsamic vinegar

### **Aceitunas Marinadas** 10

Juicy olives in herbs. watch out for the pit!

### **Pan de la Casa** 12

Warm sourdough & baguette with Spanish olive oil & balsamic vinegar

### **Pan con Tomate** 10

Toasted coca bread topped with fresh tomato and garlic purée, a pinch of sea salt, and a drizzle of olive oil.  
Best enjoyed crispy

### **Pan de Ajo** 10 Homemade garlic bread

### **Pan de Ajo con Manchego** 12

Homemade garlic bread with melted Manchego cheese

## ESPECIALES

### **Secreto Iberico** 39

Prized cut of marbled Ibérico pork, grilled to perfection & served tender & juicy, accompanied by romesco sauce, piquillo peppers, & crispy shaved potatoes

### **Pulpo** 39

Grilled octopus leg served with saffron potato puree, romesco, finished with parsley & paprika oil

### **Tapa de Entrecot** 49

250g Grilled Black Angus ribeye, tender and juicy seared, served with potato purée, broccolini & veal jus

### **Cochinillo Iberico Asado** (Q) 108 / (H) 188

Spanish Iberico suckling pig  
[1-week advanced pre-order only]



## POSTRES

### **Churros con Chocolate** 16

Traditional Spanish churros tossed in cinnamon & sugar, served with warm chocolate sauce & artisan vanilla ice cream

### **Tarta de Queso** 16

Light & creamy Basque burnt cheesecake with a speculoos crust, finished with a vibrant raspberry coulis

### **Tabla de Quesos** 30

Sharing platter of three Spanish cheeses, offering a variety of textures and flavours

 *Vegetarian*

 *Chef's Recommendation*



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Vibrant vegetarian paella made with rice simmered in vegetable broth, sofrito, & seasonal vegetables

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## SIDES

### Ensalada de Burrata Y Tomates 22

Creamy burrata paired with cherry tomatoes & mixed salad, drizzled with evoo & sherry vinegar, finished with a sprinkle of smoked pimentón



### Aceitunas Marinadas 10

Juicy olives in herbs. watch out for the pit!



### Pan de la Casa 12

Warm sourdough & baguette with Spanish olive oil & balsamic vinegar



### Pan con Tomate 10

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### Pan de Ajo 10

Homemade garlic bread

### Pan de Ajo con Manchego 12

Homemade garlic bread with melted Manchego cheese

## BRUNCH

### Gofre con Compota Y Helado 16

Belgian waffle topped with warm berries compote & a scoop of artisan vanilla ice cream

### Gofre con Jamón Y Huevo 21

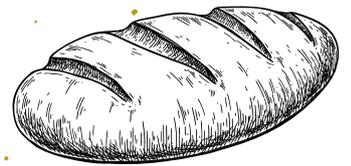
Sweet & savoury combo of Belgian waffle, Serrano ham, sunny side up eggs & salad, served with maple syrup

### Tostada con Burrata 24

Toasted sourdough topped with creamy burrata, farm egg, & slices of Serrano ham & salad, finished with a drizzle of evoo & balsamic vinegar

### Torrada de Jamón 21

Serrano ham, manchego cheese, & farm eggs on warm, toasted sourdough



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