

COCINA  
- La -  
*Tapería*  
  
ESPAÑOLA

# SALAD & Soup

 **ENSALADA ESPAÑOLA** \$24  
Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

**CREMA DE SOPA DE SETAS** \$18  
Cream of mushroom soup, black truffle ravoili, chicken, fine herbs

## COLD Tapas

**TABLA DE EMBUTIDOS**  
Mixed ibérico platter with manchego cheese, spanish green olive, quince paste and picos cracker

**DEGUSTACIÓN DE IBÉRICOS**  
Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)

**BURRATA CON GAZPACHO**  
Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

**GAZPACHO ANDALUZ**  
Cold tomato cream soup from Andalucía sprinkled with chopped vegetables & hard-boiled egg

\$46 **PLATO DE JAMÓN** \$28/50g  
Joselito paleta gran reserva 24 months with picos cracker \$54/100g

\$36 **TARTAR DE ATÚN** \$28  
Bluefin tuna tartare, avocado, Avruga caviar & sesame cracker

\$26 **ANCHOAS EN PAN DE CRISTAL** \$18  
Smoked anchovy fillet on crystal bread flavoured with garlic & tomato, drizzled with Arbequina extra virgin olive oil (4 pieces)

\$18  **CAPRICHIO DE SANTOÑA** \$20  
Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)

\$18 **ENSALADA DE TOMATE** \$22  
Cherry tomatoes, "Jamón Joselito", caramel walnut, sherry vinegar glaze

**BOCADILLO DE SERRANO**  
La Taperia sandwich with Serrano ham

 **GAMBAS AL AJILLO** \$24  
Prawns cooked with garlic chilli & extra virgin olive oil

**ALMEJAS A LA MARINERA**  
Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil

**CHIPIRONES FRITOS EN SU TINTA**  
Crispy baby squid cooked in squid ink served with garlic mayonnaise

**CHAMPIÑONES CON JAMÓN AL AJILLO**  
Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit

**ARROZ CALDOSO**  
Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas

**VIEIRAS AL HORNO**  
Baked Hokkaido scallop in herbs butter, cauliflower & Sobrasada sauce

**PRESA IBÉRICA A LA PARRILLA**  
Charcoal grilled Iberian pork marinated with spices & herbs with extra virgin olive oil (180g)

 **COSTILLITAS DE CORDERO A LA PARRILLA**  
Charcoal grilled lamb rib confit glazed with honey mustard

## WARM Tapas

\$18 **CROQUETAS DE JAMÓN** \$16  
Croquette of suckling pig bechamel & Jamón Ibérico (4 pieces)

\$26 **QUESO MANCHEGO FRITO** \$18  
Crispy manchego wrapped with pastry, Salchichón Ibérico Jamón

\$18 **ESPÁRRAGOS CON MOLLEJA DE PATO Y CHORIZO** \$24  
Grilled green asparagus, duck gizzard confit, chorizo sauce

\$18 **PULPO A LA PLANCHA** \$30  
Pan-seared Octopus leg, padrón pepper, tomato, olive with balsamic glaze

\$24  **HUEVOS ESTRELLADOS CON PATATAS PAJA, CHORIZO, PIMIENTO DEL PIQUILLO Y CHAMPIÑONES** \$20  
Fried egg with ibérico chorizo, piquillo red pepper, mushrooms & straw potato

\$28 **CALAMARES A LA PARRILLA** \$24  
Grilled squid wrapped with Serrano ham, smoked garlic & chilli oil

\$28 **CHORIZO PICANTE** \$20  
Spicy chorizo sausage with white bean stew

\$28 **U.S PRIME A LA PARRILLA** \$34  
Charcoal grilled U.S prime striploin with Tempranillo wine reduction sauce (200g)

# PAELLA

## CHORIZO Y POLLO

Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese  
regular \$36 | large \$56

## PAELLA NEGRA DE MARISCO

Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona  
regular \$38 | large \$60

## PAELLA DE BOGAVANTE

Lobster paella, saffron, runner beans & tomato  
\$88

## Mains

### CORDERO A LA PARRILLA

Grilled Australian lamb rack, artichoke hearts, drizzled with thyme jus

### CHEEK DE CARNE A LA BRASA

Braised Australia beef cheek, mashed potato, pearl onion, carrot & tempranillo wine reduction sauce

### SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar (serves 2)

### POLLO ASADO

Roasted European yellow spring chicken, kale, piquillo pepper, drizzled with truffle sauce

\$40 **RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN** \$30/100g

Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

\$32 **CALDERETA ASTURIANA** \$36  
Asturian seafood stew of shrimps, clams, squid, scallops & rockfish

\$72 **BACALAO ASADO** \$38  
Roasted cod fish, fine beans, capers & smoked tomatoes

\$34 **BOGAVANTE CON PIQUILLO Y COL RIZADA** \$78  
Butter roasted Boston fresh lobster, caramelised piquillo pepper, kale and whole grain mustard sauce

## Specialty BREAD

### BAGUETTE

Grilled baguette

\$5

### PAN DE CRISTAL CON ACEITE DE OLIVA

Crystal bread with Arbequina extra virgin olive oil & salt

\$5

### PAN TUMACA

Crystal bread with extra virgin olive oil & diced tomato

\$10

## Sides

### ENSALADA

Mesclun salad with vinaigrette

\$9

### SALTEADO DE CHAMPIÑONES

Mushroom sauteed in extra virgin olive oil

\$13

### PATATAS FRITAS

French fries

\$9

### PATATAS BRAVAS

Fried Idaho potato with aioli & bravas sauce

\$12

### LECHUGA ROMANA A LA PARRILLA

Grilled Romaine lettuce, sakura ebi & chorizo sauce

\$14



## DESSERT

### PLATO QUESOS ESPAÑOLES

Premium Spanish cheese platter with Andalucía quince paste

\$22

### MARQUESA DE CHOCOLATE

Chocolate marquise topped with baked almond praline

\$16

### AL HORNO DE LA MIGAJA DE LA BAYA

Baked seasonal berries crumble (waiting time 15 minutes)  
(For 2-4 person)

\$28

### CHURROS CON CHOCOLATE

Churros with chocolate sauce

\$14

### CREMA CATALANA

Catalan cream enriched with mango bits & à la minute crispy caramelised topping

\$12

### SORBETE Y HELADO (single scoop)

Forest berries sorbet  
Vanilla ice-cream  
Chocolate ice-cream with hazelnut & truffle

\$8

## APERITIVO *& Digestivo*

CAMPARI	 \$10	 \$170
DRY VERMOUTH	 \$10	 \$175
FAMILIA BELASCO	 \$10	 \$90

## *Vodka, Gin & Rum*

SMIRNOFF RED LABEL	 \$12	 \$170
BOMBAY SAPPHIRE	 \$12	 \$170
CACHAÇA (BRAZIL)	 \$12	 \$160
BARCADI CARTA BLANCA	 \$12	 \$160


## COGNAC *& Brandy*

COURVOISIER V.S	 \$12	 \$170
HENNESSY V.S.O.P	 \$16	 \$310
REMY MARTIN V.S.O.P	 \$16	 \$310
REMY MARTIN X.O	 \$35	 \$750

## WHISKY

	JIM BEAM	 \$12	 \$170
GLENDRONACH	ORIGINAL 12 YEARS	 \$14	 \$215
	BALLANTINE'S FINEST	 \$12	 \$170
SCOTCH	CHIVAS REGAL 18 YEARS	 \$18	 \$380
	LAPHROAIG 10 YEARS	 \$16	 \$270
SINGLE MALT	GLENFIDDICH 18 YEARS	 \$30	 \$530
	HIGHLAND PARK 12 YEARS	 \$18	 \$310
	THE MACALLAN 12 YEARS SHERRY OAK	 \$18	 \$310

## *Liquers* & TEQUILA

BAILEY'S IRISH CREAM	 \$12	 \$170
COINTREAU	 \$12	 \$170
KAHLUA	 \$12	 \$170
MIDORI	 \$12	 \$170
TRIPLE SEC	 \$12	 \$170
JOSE CUERVO	 \$12	 \$170



# Set Lunch

3 COURSE – \$42++ PER GUEST

+\$2 FOR COFFEE OR TEA

+\$12 FOR WINE BY THE GLASS

(choice of cava, white wine or red wine)

BY CHEF WEIHAN

## Appetisers

### TRADITIONAL SPANISH APPETISER BOARD

charcuterie • marinated anchovy • cheese •  
tomato dressing • cristal bread

### HOME-MADE SMOKED SALMON SALAD

butterhead lettuce • grated manchego cheese •  
caper berries • aioli sauce

### JAPANESE BLUEFIN TUNA TARTARE

shaved fennel • avocado guacamole •  
avrug caviar • anchovy remoulade (additional \$6)

### BURRATA CHEESE

vine cherry tomatoes • caramelized walnut • sherry vinegar glaze

### LOBSTER BISQUE

crayfish and croutons • touch of brandy (additional \$3)

### SCRAMBLED EGGS WITH TRUFFLE REDUCTION

porcini mushroom • serrano ham • straw fries

### GRILLED RED LEG PRAWN

taggiasca olive • sweet pea • tomato confit •  
whole grain mustard sauce (additional \$6)

### SPANISH OCTOPUS LEG A LA PLANCHA

padrón pepper • tomato • garlic slivers • balsamic glaze  
(additional \$6)

## Mains

### ROASTED CORNFED YELLOW CHICKEN BREAST

seasonal vegetable • cream of porcini mushroom sauce

### GRILLED GREENLAND HALIBUT

piquillo pepper • roasted parsnips • lemon caper sauce

### BRAISED AUSTRALIAN BEEF CHEEK

mashed potato • caramelized pearl onion •  
carrot tempranillo wine reduction sauce

### GRILLED IBERICO PORK FLANK STEAK

pickled red cabbage • potatoes • butter bacon sauce (additional \$6)

### GRILLED PROVENCAL LAMB RUMP

provencal vegetable with tomatoes • natural jus

### TRADITIONAL BASQUE SEAFOOD STEW

tuna • clam • squid • prawn • tomato • potato • piquillo pepper  
(additional \$10)

### BROTHY SEAFOOD SAFFRON RICE

crab meat • prawn • clam • japanese scallop • squid (additional \$10)

### GRILLED GORINA 100 DAYS GRAIN FED RIBEYE 250G

salad • french fries • red wine reduction sauce (additional \$15)

## Desserts

### FINE APPLE TART

almond dragee • vanilla ice cream (additional \$3)

### CHURROS

cinnamon sugar • chocolate sauce

### DARK CHOCOLATE TARTLET

feuilletine • almond (additional \$3)

### CHOUX PUFF CREME PATISSIER

seasonal berries • baked almond

### SORBET / ICE-CREAM

lemon sorbet or vanilla ice cream (single scoop)

### FRENCH & SPANISH CHEESE PLATTER

quince jelly • cracker (additional \$3)



# BEVERAGES

## SOFT DRINKS *Chilled Juices* BOTTLED WATER

COKE		\$5.50
COKE ZERO		\$5.50
SPRITE		\$5.50
GINGER ALE		\$5.50
HOMEMADE ICED LEMON TEA		\$5.50
CRANBERRY		\$7
ORANGE		\$7
FRESH LEMON		\$7
PINEAPPLE		\$7
SANTA VITTORIA STILL (750ML)		\$8
SANTA VITTORIA SPARKLING (750ML)		\$8

## COFFEE & Tea

ESPRESSO		\$5
DOUBLE ESPRESSO		\$5.50
AMERICANO		\$6
CAPPUCINO		\$6
LATTE		\$6
EARL GREY		\$6
ENGLISH BREAKFAST		\$6
CHAMOMILE		\$6
GREEN TEA		\$6
PEPPERMINT		\$6

## *Non-alcoholic* COCKTAILS

<b>FRUIT PUNCH</b> Orange, pineapple, lemon & grenadine syrup		\$8.50
<b>BERRIES SENSATION</b> Cranberry jus, pineapple jus, orange jus & blueberry purée		\$8
<b>TROPICAL BREEZE</b> Pineapple jus, cranberry jus, mint leaves, sprite & grenadine syrup		\$7
<b>SHIRLEY TEMPLE</b> Lemon, sprite & grenadine syrup		\$8.50
<b>LIME FIZZ</b> Aloe vera jelly, lime cordial & topped with sprite		\$7

## COCKtails

<b>LA TAPERIA SIESTA</b> Vodka, midori, orange, raw sugar, ginger & mint leaves	\$16
<b>SANGRIA TINTO / BLANCO</b> Choice of tinto or blanco wine, brandy, cointreau, seasonal fruits & lemonade	\$16  \$58
<b>MOJITO</b> Rum, fresh mint, lime & soda	\$14
<b>CAIPIRIÑA</b> Cachaça 51, brown sugar & lime juice	\$14
<b>BLACK RUSSIAN</b> Vodka & kahlua	\$14
<b>DRY MARTINI</b> Gin & dry vermouth	\$14
<b>CHITA HIGBALL</b> Chita whiskey, soda, lemon	\$14
<b>MARGARITA</b> Tequilla, lemon, cointreau	\$14
<b>GIMLET</b> Gin & lime cordial	\$14
<b>BLOODY MARY</b> Vodka, tomato, worcester sauce, tobasco, salt & pepper	\$14

## *Beer*

TIGER	\$13
HEINEKEN	\$13
ESTRELLA GALICIA	\$14

Nutri-Grade is based on default preparation (before addition of ice)

