

Takeaway Menu

BY CHEF WEIHAN

WHATSAPP YOUR TAKEAWAY ORDER
& ENQUIRES TO: +65 89403875



PAYNOW ACCEPTED

Salad & Soup

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

SUPREMA DE MARISCO Y CALABAZA 18
Cream of pumpkin soup served with poached scallops, olive croutons, grated manchego cheese with a touch of saffron

Specialty Bread

BAGUETTE 4 pieces 4

Mains

ARROZ CALDOSO 36
Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas

BACALAO A LA PARRILLA 38
Grilled cod fish with chick pea and tomato

CORDERO A LA PARRILLA CON PIQUILLO 38
Grilled Australian lamb rack & piquillo pepper stuffed with provençal vegetable

RACK DE CERDO A LA PARRILLA 30
Iberico pork rack, caramelised onion, grilled Holland leek, bacon & brown butter sauce

CARRILLERA DE TERNERA ESTOFADA 30
Braised beef cheek with jamón serrano, sun dried bell pepper, red Spanish wine reduction sauce, served with grated dark chocolate

RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN 300g 84
Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

SUPER-COCHINILLO CONFIT serves 2 68
Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar

Paella

CHORIZO Y POLLO reg 30 | large 52
Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese

PAELLA NEGRA DE MARISCO reg 32 | large 56
Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona

Dessert

PLATO QUESOS ESPAÑOLES 18
Premium Spanish cheese platter with Andalucía quince paste

CHURROS CON CHOCOLATE 14
Churros with chocolate sauce

CREMA CATALANA 12
Catalan cream enriched with fresh mango

TARTELETA DE CHOCOLATE NEGRO 12
Dark chocolate tartlet with bake almonds pralines

COLD Tapas

PLATO DE JAMÓN 28
Joselito paleta gran reserva 24 months
50g 28
100g 50
with picos cracker

DEGUSTACIÓN DE IBÉRICOS 36
Mixed ibérico platter with picos cracker (100g)
(chorizo, jamón ibérico, salchichón ibérico)

TABLA DE EMBUTIDOS 46
Mixed ibérico platter with manchego cheese,
spanish green olive, quince paste and picos cracker

CAPRICO DE SANTOÑA 3 pieces 18
Piquillo pepper stuffed with tuna & anchovy remoulade

BURRATA CON GAZPACHO 26
Burrata cheese with gazpacho, diced vegetables,
quince jelly & balsamic glaze

WARM Tapas

CROQUETAS DE JAMÓN 4 pieces 15
Croquette of suckling pig bechamel & jamón ibérico

CROQUETAS DE MANCHEGO 4 pieces 15
Croquette of manchego cheese béchamel

FRITTER DE OSTRAS 6 pieces 18
Oyster fritter with aioli sauce

PATATAS BRAVAS 10
Fried Idaho potato with aioli & bravas sauce

CHAMPIÑONES CON JAMÓN AL AJILLO 18
Fresh mushrooms sautéed with garlic slivers in
extra virgin olive oil, jamón serrano & egg confit

GAMBAS AL AJILLO 6 pieces 22
Prawns cooked with garlic chilli & extra virgin olive oil

CHIPIRONES FRITOS EN SU TINTA 16
Crispy baby squid cooked in squid ink served
with garlic mayonnaise

ALMEJAS A LA MARINERA 24
Fresh venus clams cooked in dry sherry wine,
pimentón de la vera, garlic & extra virgin olive oil

PULPO A LA PLANCHA 28
Pan-seared octopus leg, padrón pepper, tomato,
olive with balsamic glaze

ANGUS STRIPLOIN A LA PARRILLA 200g 30
Charcoal grilled Angus striploin with
Tempranillo wine reduction sauce

PATATAS A LA RIOJANA 18
Potato with piquillo pepper & chorizo sausage stew

COSTILLITAS DE CORDERO A LA PARRILLA 26
Charcoal grilled lamb rib confit glazed with honey mustard

ALL PRICES ARE SUBJECT TO PREVAILING GST.
NO SERVICE CHARGE FOR TAKEAWAY ITEMS.



Premium Set Menu

SHARING FOR 2 PAX

\$138+

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

CHAMPIÑONES CON JAMÓN AL AJILLO

Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit

PULPO A LA PLANCHA

Pan-seared Spanish octopus leg, padrón pepper, tomato, olive with balsamic glaze

CROQUETAS DE MANCHEGO

Croquette of manchego cheese béchamel (4 pieces)

GUISO TRADICIONAL DE MARISCOS VASCOS

Traditional basque seafood stew (tuna, clam, prawn, scallop, tomato)

ANGUS STRIPLOIN A LA PARRILLA DE CARBÓN

Charcoal grilled Angus striploin served with french fries, tempranillo wine reduction sauce (220g)

Dessert

CREMA CATALANA

Catalan cream enriched with mango bits

Takeaway Menu BY CHEF WEIHAN



Premium Set Menu

SHARING FOR 4 PAX

\$288+

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DEGUSTACIÓN DE IBÉRICOS

Mixed ibérico platter with picos cracker (100g)
(chorizo, jamón ibérico, salchichón ibérico)

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

BURRATA CON GAZPACHO

Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

FRITTER DE OSTRAS

Oyster fritter with aioli sauce (8 pieces)

PATATAS A LA RIOJANA

Potato with piquillo pepper & chorizo sausage stew

GAMBAS AL AJILLO

Prawns cooked with garlic chilli & extra virgin olive oil (8 pieces)

FIDEOS NEGRA DE MARISCO

Squid ink seafood noodles paella

CHOOSE ONLY ONE MAIN COURSE BELOW

ANGUS STRIPLOIN A LA PARRILLA

Charcoal grilled Angus striploin with Tempranillo wine reduction sauce (350g)

or

SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar

Dessert

CREMA CATALANA

Catalan cream enriched with mango bits

PLATO QUESOS ESPAÑOLES

Premium Spanish cheese platter with Andalucía quince paste



WINES *by Bottle*

15% DISCOUNT ON TAKEAWAY

NETT PRICES STATED BELOW BEFORE DISCOUNT

Cava

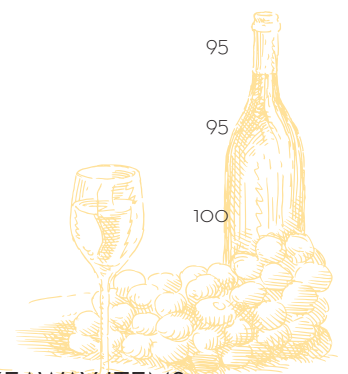
2016 AGUSTI TORELLÓ MATA, BRUT NATURE (Macabeo, Parellada, Xarel·lo) Catalonia	90
2016 AGUSTI TORELLÓ MATA ROSAT, BRUT NATURE (Trepal) Catalonia	90

Rosado

2018 FRANCK MASSARD, MAS AMOR ROSADO (Garnacha) Catalonia	65
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Blanco

2018 VIRGEN DEL GALIR, PAGOS DE GALIR, GODELLO (Godello) Galicia	75
2019 FORJAS DEL SALNÉS, LEIRANA (Albarino) Rias Baixas	80
2016 LES 3 AMIS, AUDACIA (Godello) Valdeorras	80
2018 EL PERO VERDE (Verdejo) Rueda	80
2017 FENOMENAL (Verdejo) Rueda	80
2018 SILICE (Palomino, Treinadora) Ribeira Sacra	90
2015 TELMO RODRIGUEZ, EL TRANSISTOR (Verdejo) Rueda	95
2015 L'EQUILIBRISTA (Xarel·lo) Catalonia	95
2015 HACIENDA DE ARÍNZANO (Chardonnay) Navarra	100



ALL PRICES ARE NETT. NO SERVICE CHARGE OR 7% GST CHARGED FOR TAKEAWAY ITEMS



WINES *by Bottle*

15% DISCOUNT ON TAKEAWAY

NETT PRICES STATED BELOW BEFORE DISCOUNT

Tinto

2010 LA RIOJA ALTA, VIÑA ARDANZA RESERVA (Tempranillo, Garnacha) Rioja	half 60	2014 PAISAJES CECIAS (Garnacha) Rioja	135
2016 CASTELL D'AGE (Tempranillo) Penedes	75	2010 VETUS (Tempranillo) Toro	140
2016 FRANK MASSARD & CHRISTOPHE BRUNET, HUMILITAT (Garnacha & Carinena) Priorat	85	2016 BODEGAS MUGA, RESERVA (Tempranillo, Garnacha, Mazuelo, Graciano) Rioja	140
2016 PAGO FLORENTINO, (Tempranillo) La Mancha	85	2016 CASTELL D'ENCUS, ACUSP (Pinot Noir) Costers del Serge	145
2016 DOMINIO DEL SOTO, TEMPRANILLO (ORGANIC) (Tempranillo) Ribera del Duero	90	2007 SAN VICENTE (Tempranillo) Rioja	150
2018 TELMO RODRIGUEZ GAZUR (Tempranillo) Ribera del Duero	90	2004 BODEGAS ELÍAS MORA, RESERVA (Tinta de Toro) Toro	155
2014 LA RIOJA ALTA, RESERVA (Tempranillo) Rioja	95	2010 FINCAS REMIREZ DE GANUZA, RESERVA (Tempranillo) Rioja	170
2013 VIÑA AL LADO DE LA CASA (Grenache ,Carignan) Yecla	105	2015 PINTIA (Tempranillo) Toro	180
2015 PORRERA VI DE VILA (Grenache ,Carignan) Priorat	105	2016 FERRER BOBET, VINYES VELLES (Carinena, Garnacha) Priorat	185
2016 BODEGAS RODA, SELA (Tempranillo, Graciano) Rioja	110	2007 MAS MARTINET, CAMI PESSEROLLES (Garnacha, Cariñena) Priorat	220
2017 BODEGAS PESQUERA, TINTO CRIANZA (Tempranillo) Ribera del Duero	110	2011 BODEGAS MUGA, PRADO ENEA, GRAN RESERVA (Tempranillo, Garnacha, Mazuelo, Graciano) Rioja	220
2015 CÉRVOLES CELLER, CÉRVOLES (Cabernet Sauvignon, Tempranillo, Garnacha, Merlot) Costers Del Segre	110	2015 ALION (Tempranillo) Ribera del Duero	225
2011 BODEGAS LAN, GRAN RESERVA (Tempranillo, Mazuela) Rioja	115	2015 TORRES, MAS LA PLANA (Cabernet Sauvignon) Penedes	230
2012 TELMO RODRIGUEZ, LANZAGA (Tempranillo, Graciano, Garnacha) Rioja	115	2006 CLOS MOGADOR (Syrah, Cabernet Sauvignon, Grenache, Carignan) Priorat	330
2017 PAGO DE LOS CAPELLANES, CRIANZA (Tempranillo) Ribera del Duero	120	2010 BENJAMIN ROMEO, LA VINA DE ANDRES ROMEO (Tempranillo) Rioja	345
2014 CVNE CONTINO GRAN RESERVA (Tempranillo, Graciano, Grenache) Rioja	130	2015 TERROIR AL LIMIT, LES TOSSES (Cariñena) Priorat	455
2012 SIERRA CANTABRIA, RESERVA (Tempranillo) Riojaz	130	VEGA-SICILIA, UNICO, RESERVA ESPECIAL (90, '91, '94) BOTTLED IN 2007 (Tempranillo, Cabernet Sauvignon) Ribera del Duero	730



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