

Ibericos Iberian Cold cuts

<i>Jamon de pata negra</i>	29
Hand cut 36 months cured “jamón ibérico pata negra”, served with toasted bread and tomato puree	
<i>Extra bread</i>	3
<i>Selección de ibéricos</i>	33
Cold cuts platter, “lomo”, “salchichón”, “chorizo”, “jamón” and Cheese, served with toasted bread and tomato puree	
<i>Extra bread</i>	3

Quesos Cheese

<i>Queso Retorta</i>	32
Artisan Soft paste Sheep’s cheese, accompanied by warm country bread	
<i>Selección de manchegos</i>	29
Manchego cheese variation platter	

Pates Caseros Homemade Pates

<i>Pate de Campaña</i>	27
Homemade Country style pate and Rustic bread	
<i>“La merienda”</i>	28
Homemade Spider crab pate & Anchovies pate served with warm bread	

Para Picar To nibble

<i>Chorizo Iberico a la brasa con queso blando (4pieces)</i>	24
Iberian char grilled chorizo served with toasted bread and soft cheese	
<i>Tortilla de patatas</i>	9
Classical Spanish potato and onion omelette	
<i>Pimientos de padron</i>	14
Fried “padron” peppers served with sea salt	
<i>Croquetas binomio (4)</i>	14
Ham, chicken and boiled egg croquettes	
<i>Croquetas de queso azul (4)</i>	14
Blue cheese croquettes	
<i>Croquetas de setas (4)</i>	12
Mushrooms croquettes	
<i>Pan con tomate</i>	8
“Crystal” bread served with fresh tomato sauce	

Tapas tasting menu

*The selection is to be different and order in once, Size of one dish is recommended to be share among
2-4 pax*

5 tapas 139 Sgd (price per tasting) / 7 tapas 188 Sgd (price per tasting)
* Plus \$6 on the tasting menu

From The sea

<i>Tostadas de sardinas ahumadas (2 pieces)</i>	26
Smoked sardines on toasted country bread and fresh tomato sauce	
<i>Anchoas del cantábrico queso fresco y pimientos assados</i>	29
Salted Anchovies, fresh goat cheese and roasted capsicum salad	
<i>Tartar de atun y aguacate servido con ajo blanco</i>	27
Tuna and avocado tartar served with “ajo blanco” sauce	
<i>Tallarines de sepia</i>	29
Grilled cuttlefish strips served with “sofrito” and veal vinaigrette	
<i>Pulpo A’feira</i>	38*
Atlantic octopus “a feira style” (boiled potato, olive oil, smoked paprika , sea salt)	
<i>Gambas al ajillo</i>	27
Tiger prawns confit in olive oil and garlic, “ajillo” style	
<i>Navajas al vino blanco y ajo</i>	27
Razor clams sautee with white wine, chilli and garlic	
<i>Chopitos fritos a la riojana</i>	26
Fried baby calamari, served with chorizo & asparagus, “rioja style” potato pure and soft egg	
<i>Caballa ahumada con lechuga de mar y erizo</i>	32
Smoked mackerel and sea urchin, spelt grain and seaweed salad	

From the Earth

<i>Terrina de queso fresco</i>	25
Fresh cheese terrine blended with black truffles and chives, honey olive oil and olive bread	
<i>Menestra Alcachofas frescas</i>	26
Sautee fresh artichokes “menestra” served with “jamon” ,almonds and hardboiled egg	
<i>Menestra de brocolinis con puerros tiernos servidos con romesco</i>	25
Char grilled broccoli sprouts and baby leeks served with “romesco”	

From the Land

<i>Chuletas de cerdo iberico, gel de sidra, manzana y miel</i>	32
Grilled Iberian Pork chops , cider and honey gel, roasted cabbage	
<i>Foie a la plancha con vieiras</i>	32
Seared foie grass and scallops, glazed with sherry vinegar and brioche	
<i>Rulada de pollo al ajillo “estilo Binomio”</i>	28
Grilled marinated chicken breast , garlic pure, pork belly and duck liver jus	
<i>Chuletas de cordero con sus mollejas , higos y queso de cabra</i>	32
Grilled lamb chops (2) and lamb sweetbread accompanied by goat cheese and figs	
<i>Albondigas de carrillera de ternera</i>	28
Veal cheeks meatballs, truffle potato pure and fried spring onions	
<i>Rabo de toro estofado con tuétano</i>	29
Oxtail ragù and bone marrow served with mushrooms	

Arroces y Paellas *Paellas & Rice dishes (30 minutes prep time)*

2 persons

<i>Arroz mar y montaña</i>	
Classical chicken and seafood paella	69
<i>Arroz negro</i>	
Squid ink paella with clams and calamari	70
<i>Arroz de Bogavante</i>	
Lobster wet rice and clams	86
<i>Arroz campero</i>	
Quail, “butifarra” and broad beans paella	78
<i>Arroz de verduras</i>	
Seasonal vegetables paella	64

Cocidos de la abuela *Traditional “grandmother’s” pot*

2 persons

<i>Caldereta de pescado</i>	
Fish and seafood stew <i>From Cataluña</i>	42
<i>Fideos guisados con pulpo</i>	
Traditional wet Octopus pot <i>From Almeria</i>	42
<i>Lentejas tradicionales</i>	
Pork and chorizo lentils stew <i>From Castilla Leon</i>	42
<i>Favas con almejas</i>	42
White broad beans , clams and white wine stew <i>From Galicia</i>	
<i>Cocido Madrileño</i>	42
Cheek peas stew <i>From Madrid</i> (pork, beef, chorizo, butifarra, radish)	

Carnes *Meats (45 minutes prep time)*

<i>Jarrete de cordero</i>	
Braised lamb shank accompanied by cauliflower puree	36
<i>Cochinillo ibérico</i>	
Traditional Spanish suckling pig, “Segovia style” (slow cooked and roasted)	
¼ Pig (3-4 people portion)	135
<i>Chuleton de buey</i>	
American angus, aged beef rib eye, potato puree, parsley and garlic “persilada”	
500 Gr	79



Prices are subjected to 10% Service Charge & 7% GST