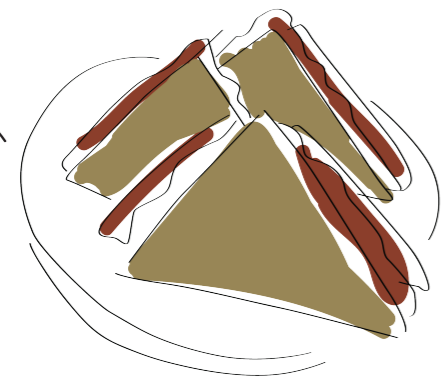


CLASSIC TAPAS

DESIGN YOUR OWN FUSTA BOARD    GLUTEN-FREE VERSION AVAILABLE
 Build your own Spanish Charcuterie board!
 Choose from a variety of Spanish cured meats and aged cheeses.
 Includes Picos Breadstick, Assorted Spanish Olives,
 Marcona Almonds and Piparra Peppers.

150g (Any 3 selections).....	39
200g (Any 4 selections).....	45
250g (Any 5 selections).....	50
Hand cut Jamón (50g).....24	
<i>Cured 48 months, 100% acorn-fed bone-in Ibérico Ham, hand cut by knife</i>	
Ibérico Chorizo (50g).....	10
Ibérico Salchichón (50g).....	10
Ibérico Lomo (50g).....	10
<i>Cured 6 months pork loin</i>	
Ibérico Paleta (50g).....	20
<i>Cured 36 months, 100% acorn-fed Ibérico Shoulder</i>	
Idiazábal Cheese.....	15
<i>Spanish unpasteurized sheep's milk cheese, aged 6 months</i>	
Manchego cheese.....	12
<i>Spanish unpasteurized sheep's milk cheese, aged 6 months</i>	
PAN CON TOMATE  	
<i>Toasted Sourdough Bread with fresh Roma Tomato spread, Mallafré Extra Virgin Olive Oil and Sea Salt.....</i>	
	8
CROQUETAS DE JAMÓN   	
<i>Ibérico Ham in homemade Bachemel, lightly breaded and deep fried (2pcs).....</i>	
	8
SPANISH TORTILLA	
<i>Spanish Omelette with a creamy centre. Comes in 4 different flavours</i>	
Classic.....	15
Truffle.....	20
Chorizo.....	19
Bravas.....	18
GAMBAS AL AJILLO 	
<i>Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil.....</i>	
	22
TOMATO TÁR TAR   <small>GLUTEN-FREE VERSION AVAILABLE</small>	
<i>Fresh Tomato "Tartare" served with side of Crostini.....</i>	
	15
"TAPAS 24" BIKINI SANDWICH   	
<i>Toasted sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella.....</i>	
	18
SCALLOP "CEVICHE" WITH AVOCADO 	
<i>Marinated in Citrus and Spices, Raw Scallop with Avocado.....</i>	
	29
PUNTILLITAS FRITAS  	
<i>Fried Baby Squid served with Spicy Paprika Mayo and Lime Zest.....</i>	
	14

Hot Fave!










Tapas, 24 "Bikini" Sandwich

¿una TAPPA?



CHARCOAL GRILLED "JOSPER"

CHULETÓN (1KG)  <small>WAITING TIME: 30 MINUTES</small>	
<i>Grilled Angus Beef OP Ribs served with Padron Peppers</i>	
<i>Choice of Fries / Salad.....</i>	155
RIBEYE (300G/600G) 	
<i>Grilled Angus Beef Ribeye served with Padron Peppers</i>	
<i>Choice of Fries / Salad.....</i>	56 / 104
FIRE ROASTED "SECRETO" CUT (300G) 	
<i>Grilled Ibérico "Secreto" Pork served with Padron Peppers</i>	
<i>Choice of Fries / Salad.....</i>	45
CHULETA (400G) 	
<i>Grilled Marinated Ibérico Pork Chops served with Padron Peppers</i>	
<i>Choice of Fries / Salad.....</i>	42
SLOW-COOKED IBERIAN SPARE RIBS (500G) 	
<i>Grilled Marinated Ibérico Pork Chops served with Padron Peppers</i>	
<i>Choice of Fries / Salad.....</i>	55
CHORIZO (3PCS) 	
<i>Grilled Ibérico Spicy Pork Sausage served with Padron Peppers</i>	
<i>Choice of Fries / Salad.....</i>	40
LAMB SKEWERS (150G / 300G)	
<i>Grilled Marinated Australian Lamb Leg.....</i>	
	19 / 34
PORK SKEWERS (150G / 300G) 	
<i>Grilled Marinated Ibérico Pork Collar Skewers.....</i>	
	20 / 36
VEGETABLE SKEWERS (SINGLE / DOUBLE) 	
<i>Grilled Zucchini, Purple Onion, Cherry Tomato, Eggplant and Capsicum.....</i>	
	12 / 22
ROASTED PINEAPPLE SKEWERS (150G / 300G) 	
<i>Grilled Pineapple, Cherry Tomato and Purple Onion in Chilli Oil.....</i>	
	14 / 26
PULPO "A LA BRASA" 	
<i>Grilled Galician Octopus with Potato Parmentier and Chimichurri.....</i>	
	36

PAELLA

MAR Y MONTANIA 	
<i>Surf and Turf Rich Spanish Staple of Rice with Mixed Seafood and Chicken.....</i>	
	39
VEGETARIANA 	
<i>Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables.....</i>	
	37
ARROZ NEGRO 	
<i>Squid Ink Rich Spanish Staple of Rice with Squid Ink and Cuttlefish.....</i>	
	38

While we are able to make some of our dishes gluten-free, however, please kindly note that they will still not be suitable if you have a very serious coeliac condition.

TAPAS, 24

de **CARLES ABELLAN**

@tapas24sg
www.tapas24.sg





SALAD

AVOCADO & ROASTED PUMPKIN SALAD 	
<i>Avocado and Roasted Pumpkin Salad with Mozzarella Cheese, Harrisa Chilli and Honey Vinaigrette.....</i>	
	22
ENSALADA MEDITERRÁNEA   <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Mediterranean Green Vegetables Salad with Mahón Cheese, Crispy Bacon and Tarragon Vinaigrette.....</i>	
	22
ENSALADAS ESPAÑOLAS 	
<i>Classic Tuna Loin Assorted Tomato Salad with Piquillos Pepper, Kalamata Olives in a Piparra Pepper Water Vinaigrette.....</i>	
	24









FLAT GRILL "PLANCHA" & STOVE

CLAMS IN SHERRY   <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Fresh Clams Flambéed in Sherry Wine with Garlic, Asparagus and Ibérico Ham.....</i>	
	38
ZAMBURIÑAS 	
<i>Spanish Baby Scallops with Kimchi Mayo and Capsicum Vinaigrette.....</i>	
	32
PRAWN AND MONKFISH SUQUET  	
<i>Catalan Seafood Stew with a Dash of Coconut Milk.....</i>	
	24
MEDITERRANEAN SEABASS 	
<i>Seabass Fillet with Garlic, Concassé Tomato and Piparras Pepper Sauce.....</i>	
	24

KIDS MENU & SIDES

MAC & CHEESE  	
<i>Macaroni pasta with Cream & Cheddar Cheese.....</i>	
	10
CHICKEN BURGER  	
<i>Homemade Chicken Patty Burger with cheese & fries on the side.....</i>	
	12
SIDES	
3 SLICES OF BAGUETTE.....	4
GLUTEN-FREE BREAD.....	4
FRIES.....	9
TRUFFLE FRIES.....	16
MAYO ALL I OLI (GARLIC).....	5
MAYO ADOBO (SMOKED PAPRIKA, OREGANO, AND TANGY VINEGAR)....	5
MAYO CHIPOTLE (SMOKY SPICY PEPPER).....	5
MOJO VERDE (CORRIANDER, CUMIN, GARLIC).....	5
MOJO ROJO (ROASTED SPANISH PEPPERS).....	5

ALLERGEN INFORMATION

 VEGAN	 VEGETARIAN	 CONTAINS NUTS
 CONTAINS GLUTEN	 CONTAINS SEAFOOD	 CONTAINS BEEF
 CONTAINS LACTOSE	 CONTAINS PORK	

Prices are in Singapore dollars and subject to 10% service charge and GST.