

A tribute to Barcelona's laidback counter-culture, Tapas 24 brings an energetic atmosphere, unfussy service, and sublime Spanish comfort food.

Our food menu celebrates authentic flavors from Spain. From hearty paellas and signature tapas to seasonal specialties crafted with premium Spanish ingredients.

With breezy alfresco dining and cozy indoor spaces, Tapas 24 is a social dining destination, perfect for group gatherings, intimate date nights, or leisurely afternoons that transport you straight to Barcelona.

**BARCELONA**



[www.tapas24.sg](http://www.tapas24.sg)



@tapas24sg



Tapas 24 Singapore



**SINGAPORE**

# DIY FUSTA BOARD

*\*Gluten-free and nut-free requests available*

Build your own Spanish Charcuterie board!  
Choose from a variety of Spanish cured meats and aged cheeses.

## COMBO PRICINGS

*\*Duplicate selections is not applicable in combo*

**150G** (Any 3 Selections)

**\$42**

**200G** (Any 4 Selections)

**\$48**

**250G** (Any 5 Selections)

**\$55**

### HAND CUT JAMÓN (50G) 🐷 🥜

Cured 48 months, 100% acorn-fed bone-in Ibérico Ham, hand cut by knife

**\$26 (+\$5 when added to combo)**

### IBÉRICO PALETA (50G) 🐷 🥜

Cured 36 months, 100% acorn-fed Ibérico Shoulder

**\$21**

### IBÉRICO CHORIZO (50G) 🐷 🥜

Cured Spanish sausage seasoned with paprika

**\$12**

### IDIAZÁBAL CHEESE 🥜 🧀 🌿

*\*contains dairy*

Spanish unpasteurized sheep's milk cheese, aged 6 months

**\$16**

### IBÉRICO SALCHICHÓN (50G) 🐷 🥜

Dry-Cured Spanish summer sausage

**\$12**

### MANCHEGO CHEESE 🥜 🧀 🌿

*\*contains dairy*

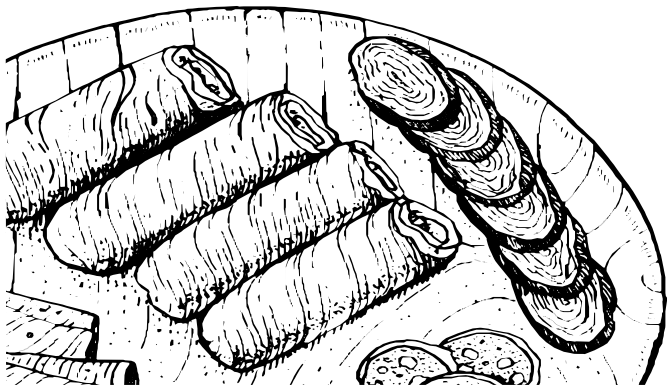
Spanish pasteurized sheep's milk cheese, aged 6 months

**\$13**

### IBERICO LOMO (50G) 🐷 🥜

Cured 6 months pork loin

**\$15**



CONTAINS PORK



VEGETARIAN



CONTAINS DAIRY



CONTAINS BEEF



VEGAN



GLUTEN-FREE



CONTAINS SEAFOOD



CONTAINS EGG



CONTAINS NUTS

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# VIVA LAS TAPAS

## OLIVES MARINADAS 🌿🥗

Cold Served Assorted Spanish Olives

\$10

## ANDALUSIAN GAZPACHO 🌿

Cold Refreshing Soup of Roma Tomatoes, Capsicums, Cucumber, with a Dash of Sherry Vinegar and Extra Virgin Olive Oil

\$9

## PAN CON TOMATE 🌿

Spanish Toasted Bread with fresh Roma Tomato spread, Mallafré Extra Virgin Olive Oil and Sea Salt

\$9

## JAMÓN CROQUETAS (4PCS) 🐷🥗🥗

Ibérico Ham in homemade Bachemel, lightly breaded and deep fried

\$13

## BIKINI 🐷🥗

*\*contains mushrooms*

Toasted Sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella

\$20

## PADRÓN PEPPERS 🌿

Lightly Deep-Fried Spanish Peppers from Padrón

\$15

## SCALLOP "CEVICHE" 🐷🥗 WITH AVOCADO

Raw Scallop marinated in Citrus and Spices, with Avocado

\$30

## ENSALADILLA DE BARCELONA 🐷🥗 & "DANISH CAVIAR"

Award Winning "Barcelona Salad". Russet Potatoes, Mediterranean Tuna, Gordal Olives, Lumpfish Caviar and Extra Virgin Olive Oil

\$14

## PATATAS BRAVAS 🌿🌶️

Home-made quarter potatoes with "Bravas" sauce and All i Oli. Slightly Spicy

\$14

## GAMBAS AL AJILLO 🐷🌶️

Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil

\$25

## PUNTILLITAS FRITAS 🐷

Fried Baby Squid served with Spicy Paprika Mayo

\$16

## SPANISH TORTILLA 🥗

Spanish Omelette with a creamy centre. Comes in 3 different flavours:

CLASSIC 🌶️🥗

\$16

TRUFFLE 🌶️🥗

\$21

CHORIZO 🐷🥗

\$20

## POLLO FRITO CON PIMENTOS DE PADRON 🥗🌶️

Spicy Fried Chicken Bites served with All i Oli. and Padron Peppers

\$28

# BOWL'D & BEAUTIFUL

## AVOCADO & ROASTED PUMPKIN SALAD 🌿🥗

*\*contains dairy*

Avocado and Roasted Pumpkin Salad with Mozzarella Cheese, Chilli Flakes and Honey Vinagrette

\$24

## GREEN VEGETABLES SALAD 🐷🥗

Mediterranean Green Vegetables Salad with Mahón Cheese, Crispy Bacon and Tarragon Vinaigrette

\$23 *\*Pork Free Vegetarian Option available for \$20*

# CHARCOAL GRILLED JOSPER

The Josper Oven, associated with Spanish cuisine and techniques, is a high-quality charcoal oven grill used in professional kitchen worldwide. A product of the Josper company based in Pineda de Mar, Barcelona Spain.

Taste the essence of Spain with our Josper oven delights. Cooked with Spanish flair, our charcoal-fired oven adds a unique smoky flavor to every bite. From juicy meats to fresh seafood and flavorful vegetables, experience authentic Spanish cuisine here at Tapas,24!

## GRILLS & THRILLS

*\*served with Padron Peppers and Fries*

### TXULETON (1KG) 🐷🌿

*\*30 minutes preparation required*

Grilled Black Angus OP Ribs, 150 days grain fed

**\$154**

### RIBEYE (300G) 🐷🌿

Grilled Black Angus Ribeye, 150 days grain fed

**\$60 / \$110**

### IBERICO PLATTER 🐷🌿

*Secreto (300g), Txuleta (300G), Pork Skewers (300G), Chorizo (200G), Chimichurri (100G)*

Served with Fries, Padron Peppers and Lemon Wedges

**\$149**

### TXULETA (300G) 🐷🌿

Grilled Marinated Fatty Marbled

Ibérico Pork Tomahawk

**\$45**

### SLOW-COOKED IBÉRICO SPARE RIBS (500G) 🐷🌿

Grilled Adobo Barbeque Sauce Marinated Pork Ribs

**\$57**

### FIRE ROASTED "SECRETO" CUT (300G) 🐷🌿

Grilled Ibérico "Secreto" Pork

**\$47**

## SKEW IT UP!

### LAMB SKEWERS 🐷🌿

Grilled Marinated Australian Lamb Leg

**SINGLE (150G) - \$23**

**DOUBLE (300G) - \$39**

### CHORIZO (2/4PCS) 🐷🌿

Grilled Ibérico Spiced Pork Sausage

**\$22 / \$40**

### PORK SKEWER 🐷🌿

Grilled Marinated Ibérico Pork Collar Skewers

**SINGLE (150G) - \$23**

**DOUBLE (300G) - \$39**

## SIDEKICKS

### BAGUETTE (3PCS)

**\$5**

### FRIES

**\$10**

### TRUFFLE FRIES

**\$16**

### SEASONAL VEGETABLES A LA PARRILLA

Josper Grilled Seasonal Vegetables, Rich Mojo Rojo Sauce and Extra Virgin Olive Oil

**\$15**

# OLA! SEAFOOD

## CLAMS IN SHERRY 🐚🐚🐚

*\*pork-free option available*

Fresh Clams Flambéed in Sherry Wine with Garlic, Asparagus and Ibérico Ham

**\$42**

## OCTOPUS "A LA BRASA" 🐙🌿

Grilled Galician Octopus with Potato Parmentier and Chimichurri

**\$39**

## MEDITERRANEAN SEABASS 🐟🌿

Seabass Fillet with Garlic, Concassé Tomato and Piparras Pepper Sauce

**\$43**

# PAELLA PERFECTA

*\*Eggs present in all i oli sauce*

## MAR Y MONTAÑA 🐟🌿

Surf and Turf Rich Spanish Staple of Rice with Mixed Seafood and Chicken

**\$42**

*\*30 minutes preparation required*

## ARROZ NEGRO 🐙🌿

Squid Ink Rich Spanish Staple of Rice with Squid Ink and Sauteed Firefly Squid

**\$44**

*\*30 minutes preparation required*

## IBÉRICO PORK PAELLA 🐷

Smoky chorizo, tender Ibérico abanico, adobo mayo, and rich house-made pork broth.

**\$52**

*\*30 minutes preparation required*

## VEGETARIANA 🌿🌿

*\*contains mushrooms*

Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables

**\$40**

*\*30 minutes preparation required*

### ADD-ONS INGREDIENTS FOR PAELLA

**PRAWN 4PCS / 6PCS**

**\$6 / \$8**

**FLOWER CLAMS 100G**

**\$5**

**MUSSELS 6PC**

**\$5**

**CHORIZO 100G**

**\$9**

# KIDDIE FIESTA

## MAC & CHEESE 🍷

Macaroni Pasta, Cheddar Cheese

**\$10**

## CHICKEN BURGER 🍷

Homemade chicken patty burger with cheese & fries on the side

**\$12**



CONTAINS PORK



CONTAINS BEEF



CONTAINS SEAFOOD



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# CHURROS & AMIGOS

*\*Desserts may contain gluten and dairy*

## CHURROS 🍰

*\*dairy-free version available*

Served with choice of 2 sauces:  
Chocolate / Coffee

\$17

## PAN CON CHOCOLATE 🍰

Rich chocolate & bread with olive oil and seasalt

\$14

## TROPICAL FLAN 🍰 🌿

Coconut, passionfruit and  
mango cream caramel

\$14



# BASQUE CHEESECAKE BY TAPAS,24

Basque cheesecake, also known as “burnt cheesecake”, originated from San Sebastián, Spain, in the late 20th century discovered almost by chance. It features a creamy, custard-like interior with a charred, caramelized top.

The cake gained popularity for its unique texture and flavor, blending the richness of traditional cheesecake with a rustic appearance, making it a favourite in both Spain and beyond.

## BRIE CHEESECAKE (FOR 2) 🍰

Creamy cheese served on buttered  
wholemeal crust

\$21

## CLASSIC BURNT CHEESECAKE 🍰 🌿

Classic Vanilla Cheesecake Slice

\$10

## CHOCOLATE BURNT CHEESECAKE 🍰 🌿

70% Cocoa Chocolate Cheesecake Slice

\$11

## MANCHEGO BURNT CHEESECAKE 🍰 🌿

Tangy Cheesy Manchego Cheesecake Slice

\$12

## ASSORTED THREE CHEESECAKE 🍰 🌿

*\*Available while stocks last*

A platter of three cheesecake slices (Classic, Chocolate & Manchego)

\$30

# COFFEE & TEA

## COFFEE

*\*Decaf coffee available*

ESPRESSO, AMERICANO \$5

FLAT WHITE, LATTE,  
CAPPUCCINO, MOCHA \$6

EXTRA SHOT \$1

## PREMIUM TEA

ENGLISH BREAKFAST, EARL GREY,  
MINT, CHAMOMILE, GREEN \$7