

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



[@tapas24sg](https://www.instagram.com/tapas24sg)



[Tapas 24 Singapore](https://www.facebook.com/Tapas24Singapore)



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*

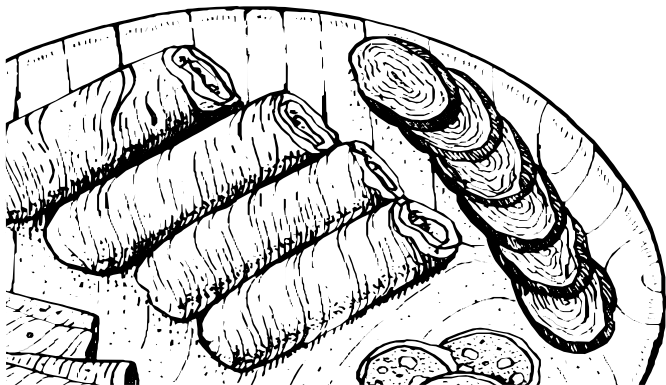
Spanish pasteurized sheep's milk cheese, aged 6 months

\$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

**Please note that 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.*

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 4 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 Vinaigrette

\$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

\$57

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*

VEGETARIANA 🌿🌿

**contains mushrooms*

Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables

\$40

**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*

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



VEGETARIAN



VEGAN



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GLUTEN-FREE



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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, \$6
CAPPUCCINO, MOCHA

EXTRA SHOT \$1

PREMIUM TEA

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

PERFECT POUR

DIY FUSTA BOARD

Combo board with multiple items, Go-To Pairing Options

SPARKLING

PARES BALTA CAVA BRUT NATURE

Crisp, dry, perfect with Jamón & salty cheeses.

ROSÉ

CHIVITE NAVARRA LAS FINCAS ROSADO

Bright, fruity, matches all cured meats.

WHITE

MENGOBA BIERZO GODELLO

Versatile with cheeses and lighter meats.

RED

MATILDA NIEVES RIBEIRA SACRA MENCÍA

Balanced acidity for mixed boards.

SHERRY

TIO PEPE FINO

Classic with Jamón and Manchego.

CLASSIC TAPAS

OLIVES MARINADAS

Marinated Spanish olives in herbs and citrus.

Pair: Itsasmendi 7 Txakolina – crisp Basque white with citrus and salinity.

ANDALUSIAN GAZPACHO

Chilled tomato, cucumber and pepper soup with sherry vinegar.

Pair: Tio Pepe Fino – dry and saline, echoes Andalusian roots.

ENSALADILLA DE BARCELONA & “DANISH CAVIAR”

Creamy potato salad with tuna, olives, and lumpfish roe.

Pair: Castillo Perelada Cava – lively bubbles cleanse the palate.

PAN CON TOMATE

Toasted rustic bread with ripe tomato, olive oil, and sea salt.

Pair: Chivite Rosado – dry, fruity, enhances the tomato's acidity.

JAMÓN CROQUETAS

Creamy ham-filled croquettes with a crisp crust.

Pair: Finca Allende Rioja Blanco – dry, nutty, cuts through béchamel.

BIKINI

Toasted sandwich with black truffle and Ibérico ham.

Pair: Bordon Rioja Gran Reserva – elegant red with earthy depth.

GAMBAS AL AJILLO

Sautéed prawns with garlic, chili, and olive oil.

Pair: Vinos de Terunos Albariño – zesty and saline.

PUNTILLITAS FRITAS

Crispy baby squid with paprika mayo and lime.

Pair: El Grifo Malvasia – round, fruity white classic with fried seafood.

SPANISH TORTILLA

Soft-centred potato and egg omelette.

Pair: Mengoba Godello – textured, mineral white.

PATATAS BRAVAS

Crispy potatoes with spicy Bravas sauce and aioli.

Pair: Zorzal Navarra Tinto – juicy Garnacha that handles the spice.

PADRÓN PEPPERS

Lightly fried Spanish green peppers with sea salt.

Pair: Perelada Stars Cava – refreshing bubbles for anything salty.

POLLO FRITO CON PADRÓN

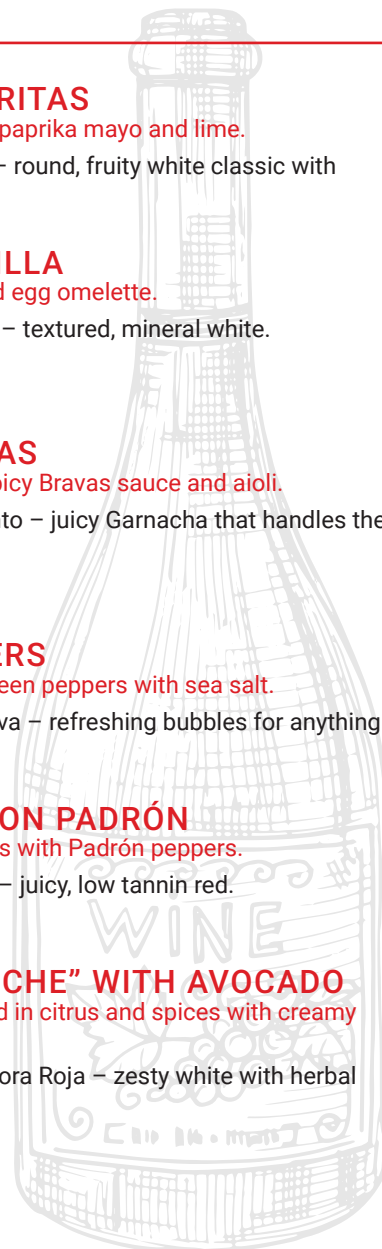
Spicy fried chicken bites with Padrón peppers.

Pair: Biurko Gorri Rioja – juicy, low tannin red.

SCALLOP “CEVICHE” WITH AVOCADO

Raw scallops marinated in citrus and spices with creamy avocado.

Pair: Pares Balta Amphora Roja – zesty white with herbal lift.



PAELLAS

PAELLA MAR Y MONTAÑA

Traditional seafood and chicken rice.

Pair: Parés Baltà Radix Rosé – structured, dry.

BABY SCALLOPS

With kimchi mayo and capsicum vinaigrette.

Pair: Javier Sanz Verdejo – crisp, fresh acidity.

MEDITERRANEAN SEABASS

Garlic, tomato concassé, piparras pepper sauce.

Pair: Mas d'En Gil Priorat White – round, citrusy.

MEAT DISHES

TXULETON

GRILLED BLACK ANGUS OP RIB,
INTENSELY MARBLED.

Pair: Oráculo Ribera del Duero – powerful, dark fruit and spice.

TXULETA

MARINATED IBÉRICO PORK
TOMAHAWK, RICHLY FATTY.

Pair: Canopy Mentrída Garnacha – juicy, ripe red fruit.

RIBEYE

BLACK ANGUS RIBEYE GRILLED TO
PERFECTION.

Pair: Bodega 202 Rioja Ansa – bold and floral with acidity to cut the fat.

FIRE ROASTED “SECRETO” CUT
GRILLED IBÉRICO PORK, JUICY AND
TENDER.

Pair: Alvaro Palacios Pétalos del Bierzo – medium-bodied, herbal, red fruit.

SLOW-COOKED IBÉRICO SPARE RIBS
STICKY ADOBO BBQ-MARINATED PORK
RIBS.

Pair: Creencia Jumilla Monastrell – deep, ripe, spicy red.

OCTOPUS “A LA BRASA”

GRILLED GALICIAN OCTOPUS WITH
CREAMY POTATO AND CHIMICHURRI.

Pair: Palacios Remondo Placet Valtomelloso – creamy white with citrus lift.

SKEWERS

LAMB SKEWERS

Grilled Australian lamb with Mediterranean spices.

Pair: Gratavinum Priorat – peppery, full-bodied.

PORK SKEWERS

Marinated Ibérico pork collar grilled over coals.

Pair: Castell d'Encus Quest – classic Bordeaux blend with firm tannins.

CHORIZO

Grilled Ibérico spiced sausage with smoky paprika.

Pair: Camino Romano Ribera del Duero – bold, juicy red.

SIDES

SEASONAL VEGETABLES A LA PARRILLA

osper-grilled veg with Mojo Rojo sauce.

Pair: Ramon do Casar Ribeiro – herbal, citrusy white.



SALADS

AVOCADO & ROASTED PUMPKIN SALAD

Mozzarella, harissa chili, and honey vinaigrette.

Pair: Vinos de Terunos Albariño – aromatic, balances creaminess and spice.

GREEN VEGETABLES SALAD

Mahón cheese, crispy bacon, tarragon vinaigrette.

Pair: Javier Sanz Verdejo – herbal, fresh, grassy.

PLANCHA & STOVE SPECIALTIES

CLAMS IN SHERRY

Flambéed with Sherry, garlic, asparagus, Ibérico ham.

Pair: Tio Pepe Fino – nutty and dry.

MEDITERRANEAN SEABASS

Garlic, tomato concassé, piparras pepper sauce.

Pair: Mas d'En Gil Priorat White – round, citrusy.

BABY SCALLOPS

With kimchi mayo and capsicum vinaigrette.

Pair: Javier Sanz Verdejo – crisp, fresh acidity.

DESSERTS

BASQUE CHEESECAKE

Creamy and rich, signature style.

Pair: Mestres Cava La Coqueta Semi Sec – lightly sweet, floral.

DESSERT WINES

Javier Sanz Dulce de Invierno (Moscatel) – honeyed, fresh acidity.

González Byass Cristina Medium – rich, raisiny, nutty.

