

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 BOARDS

TAPAS,24
de CARLES ABELLAN

Build your own Spanish Charcuterie board!

Choose from a variety of Spanish cured meats and aged cheeses.

HAND CUT JAMÓN (50G) - \$28

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



*add \$5 when added to combo

IBÉRICO CHORIZO (50G) - \$12

Cured Spanish sausage seasoned with paprika



IBÉRICO SALCHICHÓN (50G) - \$12

Dry-Cured Spanish summer sausage



IBÉRICO LOMO (50G) - \$16

Cured 6 months pork loin



IBÉRICO PALETA (50G) - \$22

Cured 36 months, 100% acorn-fed Ibérico Shoulder



IDIAZÁBAL CHEESE - \$17

Spanish unpasteurized sheep's milk cheese, aged 6 months



MANCHEGO CHEESE - \$14

Spanish pasteurized sheep's milk cheese, aged 6 months



*contains dairy

COMBO PRICING

Duplicate selections not applicable for combos

150G (any 3 selections) - \$44

200G (any 4 selections) - \$50

250G (any 5 selections) - \$58



CONTAINS PORK



CONTAINS BEEF



CONTAINS SEAFOOD



VEGETARIAN



VEGAN



CONTAINS EGG



CONTAINS MILK



SPICY



CONTAINS NUTS



GLUTEN-FREE*

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

VIVA LAS TAPAS

TAPAS,24
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OLIVES MARINADAS - \$10

Cold Served Assorted Spanish Olives



ANDALUSIAN GAZPACHO - \$9

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



PAN CON TOMATE - \$9

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



JAMÓN CROQUETAS (4PCS) - \$15

Ibérico Ham in homemade Bachemel, lightly breaded and deep fried



BIKINI - \$21

Toasted Sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella



*contains mushrooms

PADRÓN PEPPERS - \$16

Lightly Deep-Fried Spanish Peppers from Padrón



SCALLOP "CEVICHE" - \$32

Raw Scallop marinated in Citrus and Spices, with Avocado



ENSALADILLA DE BARCELONA - \$15

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



PATATAS BRAVAS - \$14

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



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GAMBAS AL AJILLO - \$27

Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil



PUNTILLITAS FRITAS - \$18

Fried Baby Squid served with Spicy Paprika Mayo



POLLO FRITO CON PIMENTOS DE PADRON - \$29

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



SPANISH TORTILLA (CLASSIC) - \$16

Spanish Omelette with a creamy centre



SPANISH TORTILLA (CHORIZO) - \$21

Spanish Omelette with a creamy centre



SPANISH TORTILLA (TRUFFLE) - \$22

Spanish Omelette with a creamy centre



BOWL'D & BEAUTIFUL

AVOCADO & ROASTED PUMPKIN SALAD - \$25

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



GREEN VEGETABLES SALAD - \$24

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



*Pork-free vegetarian option available for \$21



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CHARCOAL GRILLED JOSPER

TAPAS,24
de CARLES ABELLAN

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.

GRILLS & THRILLS

TXULETON (1KG) - \$162

Grilled Black Angus OP Ribs, 150 days grain fed



*30 minutes preparation

RIBEYE (300G) - \$60

Grilled Black Angus Ribeye, 150 days grain fed



IBERICO PLATTER - \$149

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



Served with Fries, Padron Peppers and Lemon Wedges

TXULETA (300G) - \$52

Grilled Marinated Fatty Marbled Ibérico Pork Tomahawk



SLOW-COOKED IBÉRICO SPARE RIBS (500G) - \$59

Grilled Adobo Barbeque Sauce Marinated Pork Ribs



FIRE ROASTED "SECRETO" CUT (300G) - \$49

Grilled Ibérico "Secreto" Pork



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SKEW IT UP!

LAMB SKEWERS (150G/300G) - \$24 / \$42

Grilled Marinated Australian Lamb Leg



PORK SKEWERS (150G/300G) - \$24 / \$42

Grilled Marinated Ibérico Pork Collar Skewers



CHORIZO (2/4 PIECES) - \$23 / \$41

Grilled Ibérico Spiced Pork Sausage



SIDEKICKS

BAGUETTE (3 PIECES) - \$5



FRIES - \$10 TRUFFLE FRIES - \$16



SEASONAL VEGETABLES A LA PARRILLA - \$15

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



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OLA! SEAFOOD

TAPAS,24
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CLAM IN SHERRY - \$44

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



*pork-free option available

OCTOPUS "A LA BRASA" - \$40

Grilled Galician Octopus with Potato Parmentier and Chimichurri



MEDITERRANEAN SEABASS - \$46

Seabass Fillet with Garlic, Concassé Tomato and Piparras Pepper Sauce



PAELLA PERFECTA

MAR Y MONTAÑA - \$44

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



*30 minutes preparation required

IBÉRICO PORK PAELLA - \$54

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



*30 minutes preparation required

ARROZ NEGRO - \$48

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



*30 minutes preparation required

VEGETERIANA - \$40

Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables



*30 minutes preparation required
*Contains mushrooms

PAELLA ADD-ONS

PRAWNS (4pc/6pc) - \$6 / \$8

FLOWER CLAMS 100g - \$5

MUSSELS (6pc) - \$5

CHORIZO 100g - \$9



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KIDDIE FIESTA

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MAC & CHEESE - \$10

Macaroni Pasta, Cheddar Cheese



CHICKEN BURGER - \$13

Homemade chicken patty burger with cheese & fries on the side



CHURROS & AMIGOS

CHURROS - \$17

Served with choice of 2 sauces:
Chocolate / Coffee



PAN CON CHOCOLATE - \$15

Rich chocolate & bread with olive oil and sea salt



TROPICAL FLAN - \$15

Coconut, passionfruit and mango cream
caramel



COFFEE & TEA

ESPRESSO, AMERICANO - \$5

FLAT WHITE - \$6

LATTE - \$6

CAPPUCCINO - \$6

MOCHA - \$6

*decaf coffee available
*extra shot \$1

ENGLISH BREAKFAST - \$7

EARL GREY - \$7

MINT - \$7

CHAMOMILE - \$7

GREEN TEA - \$7



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BASQUE CHEESECAKE BY TAPAS,24

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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.

BRIE CHEESECAKE (FOR 2) - \$21

Creamy cheese served on buttered whole meal crust



CLASSIC BURNT CHEESECAKE - \$12

Classic Vanilla Cheesecake Slice



CHOCOLATE BURNT CHEESECAKE - \$12

70% Cocoa Chocolate Cheesecake Slice



MANCHEGO BURNT CHEESECAKE - \$14

Tangy Cheesy Manchego Cheesecake Slice



ASSORTED THREE CHEESECAKE - \$32

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



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