

**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**



**SINGAPORE**



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



@tapas24sg



Tapas 24 Singapore

# DIY FUSTA BOARDS

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



## IBERICO 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**  
de CARLES ABELLAN

## OLIVES MARINADAS - \$10

Cold Served Assorted Spanish Olives



## JAMÓN CROQUETAS (4PCS) - \$15

Ibérico Ham in homemade Bachemel, lightly breaded and deep fried



## GAMBAS AL AJILLO - \$27

Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil



## POLLO FRITO CON PIMENTOS DE PADRON - \$29

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



## ANDALUSIAN GAZPACHO - \$9

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



## BIKINI - \$21

Toasted Sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella



\*contains mushrooms

## PUNTILLITAS FRITAS - \$18

Fried Baby Squid served with Spicy Paprika Mayo



## SEASONAL VEGETABLES A LA PARRILLA - \$15

Josper Grilled Seasonal Vegetables, Rich Mojo Rojo Sauce 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



## PADRÓN PEPPERS - \$16

Lightly Deep-Fried Spanish Peppers from Padrón



## PATATAS BRAVAS - \$14

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



## SPANISH TORTILLA (CLASSIC) - \$16

**CHORIZO \$21 / TRUFFLE \$22**

Spanish Omelette with a creamy centre



# BOWL'D & BEAUTIFUL

**TAPAS,24**  
de CARLES ABELLAN

## PUMPKIN AVOCADO AND ORANGE SALAD - \$18

Mesclun Salad , Roasted Pumpkins, Avocado, Toasted Oats , Orange, Sherry Vinaigrette, Toasted Almonds, Toasted Pumpkin Seeds, Grated Manchego Cheese



## SCALLOP "CEVICHE" - \$32

Raw Scallop marinated in Citrus and Spices, with Avocado



## ENSALADILLA RUSA - \$14

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



# OLA! SEAFOOD

## 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



# 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.

## GRILLS & THRILLS

### TXULETA (300G) - \$52

Grilled Marinated Fatty Marbled Ibérico Pork Tomahawk



### RIBEYE (300G) - \$60

Grilled Black Angus Ribeye, 150 days grain fed



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

Grilled Ibérico "Secreto" Pork



## 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



### IBÉRICO CHORIZO (2/4 PIECES) - \$24 / \$42

Grilled Ibérico Spiced Pork Sausage



## DO-IT-YOURSELF PLATTER

Duplicate selections not applicable for combos

Any two items from "Grills & Thrills"

Any two items from "Skew It Up!"  
(single portion)

\$140



\*Sample platter for illustration purposes only

# PAELLA PERFECTA

**TAPAS,24**  
de CARLES ABELLAN

## 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

# KIDDIE FIESTA

## MAC & CHEESE - \$10

Macaroni Pasta, Cheddar Cheese



## CHICKEN BURGER - \$13

Homemade chicken patty burger with cheese & fries on the side



# SIDEKICKS

BAGUETTE (3 PIECES) - \$5

FRIES - \$10  
TRUFFLE FRIES - \$16

# BASQUE CHEESECAKE BY TAPAS,24

**TAPAS,24**  
de CARLES ABELLAN

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.

## CLASSIC BURNT CHEESECAKE - \$13

Caramelized Basque Cheesecake served with  
homemade Almond Crumble and Fig Jam



## CHOCOLATE BURNT CHEESECAKE - \$14

70% cocoa Basque Cheesecake topped  
with Mascarpone Cream



## MANCHEGO BURNT CHEESECAKE - \$14

Aged Manchego Basque Cheesecake topped  
with Mascarpone Cream and Grated Manchego



## ASSORTED THREE CHEESECAKE - \$38

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



# CHURROS & AMIGOS

## CHURROS - \$17

Served with choice of 2 sauces:  
Chocolate / Coffee



## CREMA CATALANA - \$14

Traditional Spanish custard served with  
assorted fruits.



# COFFEE & TEA

ESPRESSO, AMERICANO - \$5

FLAT WHITE - \$6

LATTE - \$6

CAPPUCCINO - \$6

MOCHA - \$6

ENGLISH BREAKFAST - \$7

EARL GREY - \$7

MINT - \$7

CHAMOMILE - \$7

GREEN TEA - \$7

*\*decaf coffee available*



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.*