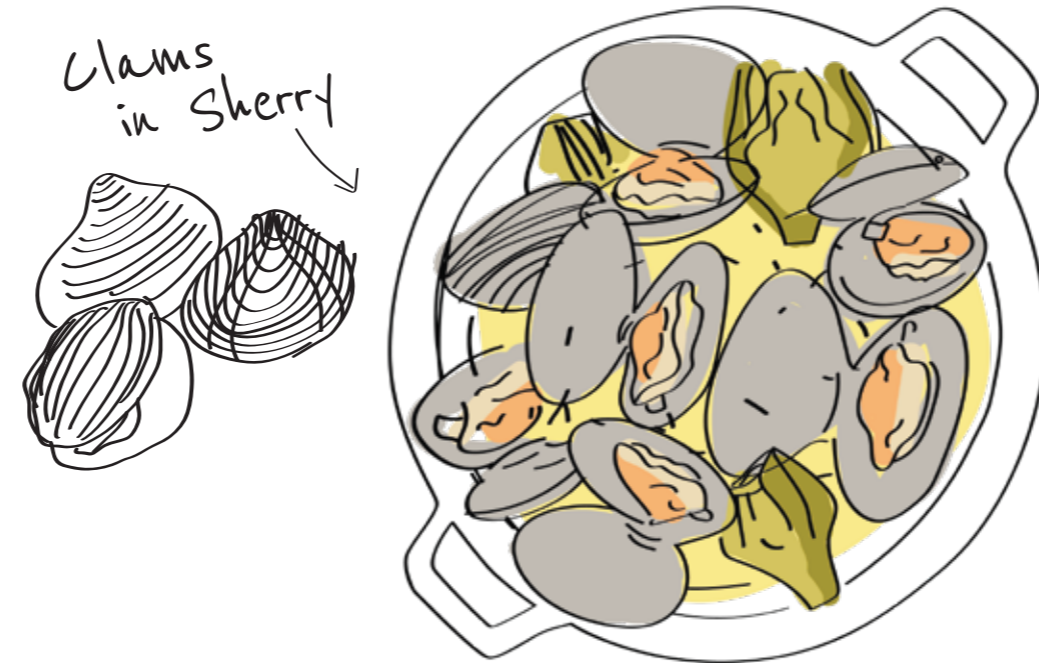


# TO START

<b>ANDALUSIAN GAZPACHO</b> 	
<i>Cold refreshing soup of Roma tomatoes, capsicum and olive oil. Served with summer salsa</i>	15
<b>OLIVE MARINADAS</b> 	
<i>Marinated olives with citrus and chili. Served hot!</i>	12
<b>JAMÓN IBÉRICO DE BELLOTA</b> 	
<i>Spain's treasure, silky and intensely flavoured</i>	24
<b>PAN CON TOMATE</b> 	
<i>Toasted Catalan Coca bread, fresh Roma tomatoes spread, extra virgin olive oil and salt</i>	8
<b>PIMIENTOS DEL PADRÓN</b> 	
<i>Padrón peppers deep fried and lightly salted</i>	14
<b>ENSALADILLA RUSA WITH OLIVES</b>   <small>GLUTEN-FREE VERSION AVAILABLE</small>	
<i>Award winning "Russian Salad" by Chef Carles Abellán. Generous servings of potatoes, with tuna and olives</i>	15
<b>MATÓ CON TOMATE</b>    <small>GLUTEN-FREE &amp; NUT FREE VERSION AVAILABLE</small>	
<i>Home-made fresh "Mató" cheese topped with anchovies, black olive tapenade, sundried tomatoes and pine nuts</i>	18
<b>PATATAS BRAVAS</b>   <small>VEGAN VERSION AVAILABLE</small>	
<i>Home-made quarter potatoes with "Bravas" sauce and All i Oli. Slightly spicy</i>	13
<b>CROQUETAS DE JAMÓN</b>   	
<i>Ibérico ham in home-made velouté, lightly breaded and deep fried</i>	10
<b>BARCELONETA'S BOMBA</b>   	
<i>Deep-fried breaded ball of potatoes with pork and beef filling, topped with "Bravas" sauce and All i Oli. Slightly spicy</i>	8
<b>"TAPAS 24" BIKINI SANDWICH</b>   	
<i>Toasted sandwich with black truffles, Ibérico ham and buffalo mozzarella</i>	18
<b>SPANISH TORTILLA "MALLORCAN STYLE"</b>  <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Spanish omelette with a creamy centre, confit potatoes, caramelised onions and chorizo</i>	15
<b>PUNTILLITAS FRITAS</b>  	
<i>Crispy baby squid breaded with semolina</i>	16

# ¿Una TAPA?



# TAPAS, 24

de **CARLES ABELLAN**

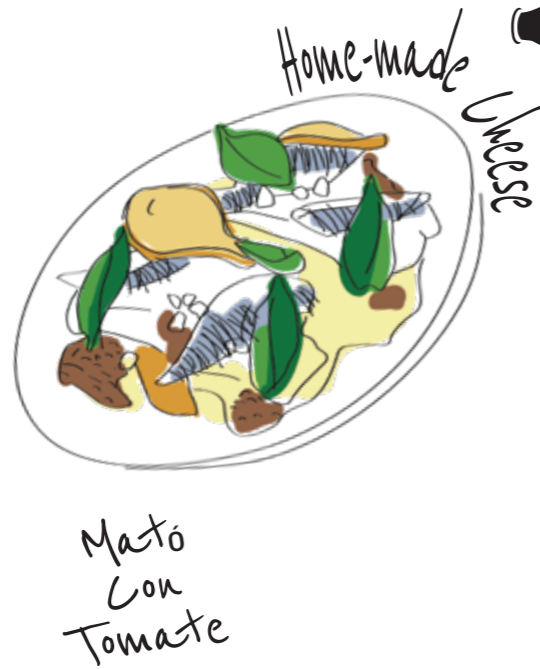
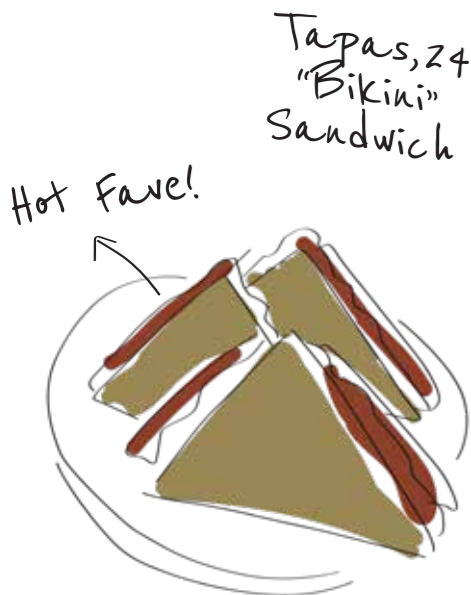
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## CHEF'S SELECTION



<b>GAMBAS AL AJILLO</b> 	
<i>Sautéed prawns with garlic, chilli and extra virgin olive oil</i>	20
<b>OCTOPUS CON ALUBIAS BLANCAS Y PIMENTÓN</b> 	
<i>Josper grilled octopus, white beans puree, dressed with olive oil and "De la Vera" smoked Paprika</i>	34
<b>CLAMS IN SHERRY</b>  	
<i>Fresh clams flambéed in sherry wine with garlic, fresh artichoke and Ibérico ham</i>	36
<b>MUSSELS "MARINERA"</b> 	
<i>Black mussels, tomatoes, onions and Mediterranean herbs sauce</i>	26
<b>MCFOIE-GRAS BURGER</b>   	
<i>Foie patty in Brioche buns, served with foie gras mousse</i>	16
<b>AVOCADO CON PESTO</b>   	
<i>Josper grilled avocado with pesto sauce. Topped with feta cheese and pine nuts</i>	18
<b>ROASTED EGGPLANT</b>	
<b>ESCALIVADA WITH SOBRASADA</b>   <small>PORK-FREE &amp; LACTOSE-FREE VERSION AVAILABLE</small>	
<i>Josper roasted eggplant with cured sausage from Balearic Islands. Topped with Parmigiano-Reggiano, honey and pumpkin seeds</i>	14
<b>SEASONAL VEGETABLES</b>	
<b>A LA PARRILLA CON SALSA ROMESCU</b>   	
<i>Josper grilled seasonal vegetables with rich nutty Romesco sauce</i>	19
<b>BOCADOS DE POLLO FRITO</b> 	
<i>Crispy boneless chicken coated in 9 spices. Served with Adobo sauce and honey mustard mayonnaise</i>	18
<b>HUEVOS ESTRELLADOS WITH THICK CUT CHIPS</b>  <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Hearty Spanish dish of fried eggs and home-made thick cut chips</i>	22
<b>IBÉRICO HAM OR CHORIZO &amp; PADRÓN PEPPERS</b>	22








## GREAT DISHES TO SHARE












<b>"LA FUSTA" OF SPANISH SAUSAGES &amp; CHEESES</b>    <small>GLUTEN-FREE &amp; NUT FREE VERSION AVAILABLE</small>	
<i>Sharing platter of air-flown sausages, ham and cheeses from Spain</i>	60
<b>PLUMA IBÉRICA CON CHIMICHURRI</b> 	
<i>Josper grilled "Pluma" cut of the Ibérico pork. With chimichurri sauce</i>	34
<b>"IMPOSSIBLE" MANDONGUILLAS CON SAMFAINA</b> 	
<i>Home-made plant-based meatballs in Catalan Ratatouille</i>	28
<b>FILETE DE "RIBEYE"</b> 	
<i>Josper grilled 300g Ribeye with Pommery mustard and pinch of sea salt</i>	54
<b>PAELLA DE MARISCO</b>  <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish staple of rice and assorted seafood</i>	40
<b>PAELLA DE ARROZ NEGRO</b>  <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish staple of rice in squid ink and slivers of cuttlefish</i>	38
<b>PAELLA VEGETARIANA</b>  <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish staple of rice, seasonal vegetables and mushrooms</i>	38

## SWEET ENDING



<b>BRIE CHEESECAKE (SERVES 2)</b>  	
<i>Creamy cheese served on buttered wholemeal crust</i>	18
<b>TROPICAL FLAN</b>	
<i>Coconut, passion fruit and mango cream caramel</i>	12
<b>PAN CON CHOCOLATE</b>   <small>GLUTEN-FREE VERSION AVAILABLE</small>	
<i>Rich chocolate &amp; bread with olive oil and seasalt</i>	12
<b>CHURROS</b>   <small>DAIRY-FREE VERSION AVAILABLE</small>	
<i>Served with choice of 2 sauces (Chocolate/Coffee Toffee/Mango &amp; Passionfruit)</i>	14
<b>ICE CREAM</b> 	
<i>Chocolate, Vanilla or Mix flavours in Cup or Cone</i>	5/6

### ALLERGEN INFORMATION

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

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.

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