

TO START

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

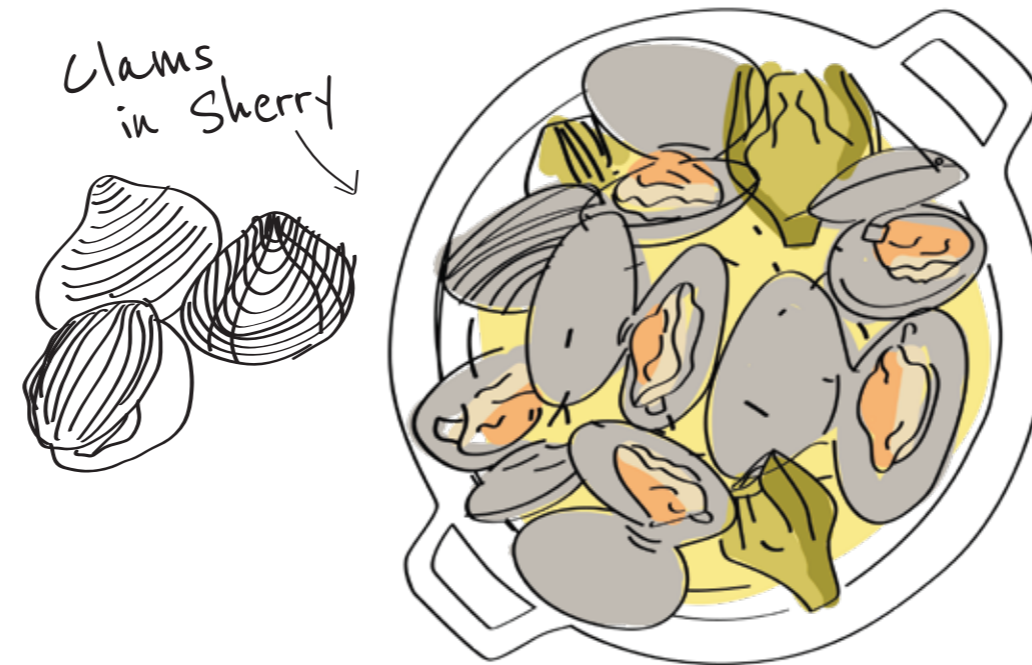
¿una TAPA?

TAPAS, 24

de **CARLES ABELLAN**

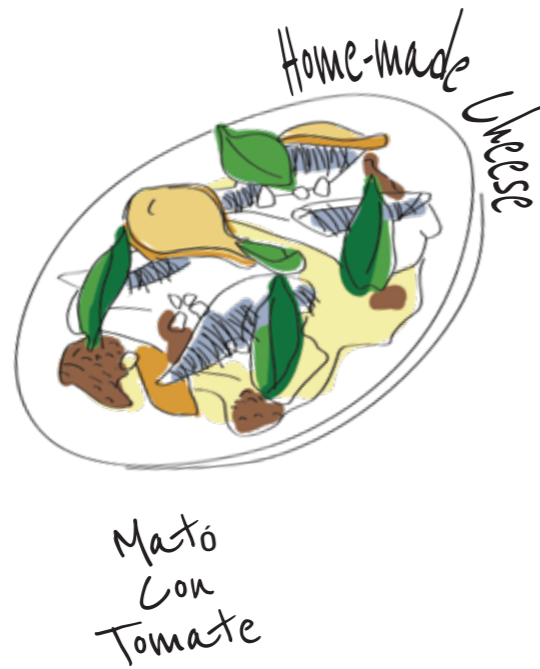
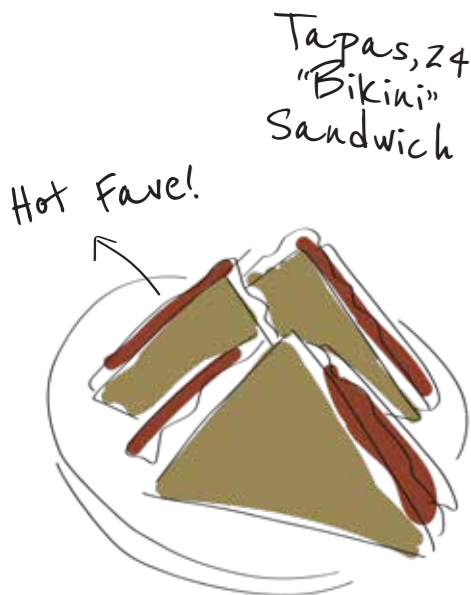
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CHEF'S SELECTION



GAMBAS AL AJILLO 🐟	
<i>Sautéed prawns with garlic, chilli and extra virgin olive oil</i>	20
OCTOPUS CON ALUBIAS BLANCAS Y PIMENTÓN 🐟	
<i>Josper grilled octopus, white beans puree, dressed with olive oil and "De la Vera" smoked Paprika</i>	34
CLAMS IN SHERRY 🐟🐷	
<i>Fresh clams flambéed in sherry wine with garlic, fresh artichoke and Ibérico ham</i>	36
MUSSELS "MARINERA" 🐟	
<i>Black mussels, tomatoes, onions and Mediterranean herbs sauce</i>	26
TOSTADA DE ESCALIVADA 🌿🌿 <small>VEGETARIAN VERSION AVAILABLE</small>	
<i>Roasted vegetables, anchovies and black olive mayonnaise on toasted Coca bread</i>	14
AVOCADO CON PESTO 🌿🌿🌿	
<i>Josper grilled avocado with pesto sauce. Topped with feta cheese and pine nuts</i>	18
ROASTED EGGPLANT	
ESCALIVADA WITH SOBRASADA 🐷🌿 <small>PORK-FREE & 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
SEASONAL VEGETABLES	
A LA PARRILLA CON SALSA ROMESCU 🌿🌿🌿	
<i>Josper grilled seasonal vegetables with rich nutty Romesco sauce</i>	19
BOCADOS DE POLLO FRITO 🌿	
<i>Crispy boneless chicken coated in 9 spices. Served with Adobo sauce and honey mustard mayonnaise</i>	18
HUEVOS ESTRELLADOS WITH THICK CUT CHIPS 🐷 <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Hearty Spanish dish of fried eggs and home-made thick cut chips</i>	22
IBÉRICO HAM OR CHORIZO & PADRÓN PEPPERS	22

GREAT DISHES TO SHARE



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

SWEET ENDING

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

ALLERGEN INFORMATION

- 🌿 VEGAN
- 🌿 CONTAINS GLUTEN
- 🐟 CONTAINS SEAFOOD
- 🐷 CONTAINS PORK
- 🌿 VEGETARIAN
- 🐟 CONTAINS CRUSTACEAN
- 🐷 CONTAINS BEEF
- 🌿 CONTAINS NUTS

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.