

BREADS & DIPS

BREADS	
BAGUETTE	250
SOURDOUGH	250
FOCACCIA	250
DIPS	
BRAVA SAUCE	
TOMATO AND GARLIC	
MOJO VERDE	
choose 2 dips	

CHARCUTERIE & CHEESE

JAMON IBERICO	990
CHORIZO BELLOTA	550
CHORIZO SALCHICHON	550
FUET	600
MANCHEGO CHEESE	680
IDIAZABAL CHEESE	700
MAHON CHEESE	660
CUEVA AZUL	650
SELECTION OF CHEESE AND CURED MEATS	1,800
homemade breads, quince jam, fig compote olives, pickled chilis, tomato garlic dip	

SALADS

WARM GOAT CHEESE SALAD	600
soft poached egg, olives, red onion cherry tomato, cucumber, salad leaves	
ENDIVE SALAD	780
poached pear, gorgonzola, walnuts mustard dressing	

SOUP

SOPA DE AJO	300
garlic, sourdough croutons, paprika, cage free egg	
SALMOREJO	390
tomato, jamon iberico, cage free egg	

Delicate,
Expressive,
Meant to
Share.

SMALL PLATES

SAUTÉED MUSHROOM	400
garlic, pickled chili	
CHEESE CROQUETAS	490
basil aioli, quince jam	
TORTILLA DE PATATA	420
tomato garlic dip, sourdough or baguette bread	
TOMATO AND BURRATA RIGATONI	600
san marzano tomato, basil	
BAKED CAMEMBERT	1,950
palawan honey, baguette, figs, walnuts	
FRESHLY SHUCKED GALLAGHER OYSTER	1,870
cava dressing, red onion	
GRILLED OCTOPUS	870
romesco sauce, potato, chimichurri	
GAMBAS AL AJILLO	1,285
king prawns, garlic, paprika, lemon	
JAMON IBERICO CROQUETAS	490
tomato chutney	
TORTILLA DE PATATA, JAMON IBERICO	750
tomato garlic dip, sourdough or baguette bread	
SAUTEED CHORIZO AND BLOOD SAUSAGE	660
white bean stew, cage free egg	
CHORIZO RIGATONI	840
mahon cheese, sobrassada	

Character
Served
at the Center
of the Table

PAELLA

SEAFOOD	1,655
prawns, mussels, clams, chicken chorizo, saffron, paprika	
CHICKEN AND CHORIZO	1,360
peppers, saffron, paprika, lemon	
ARROZ MELOSO (CREAMY PAELLA)	1,380
octopus, sobrassada, chorizo, mahon cheese	

Handcrafted
desserts,
that Hit
the Mark.

MAIN COURSE

GRILLED BARRAMUNDI	810
potato, squid, saffron, peas, chimichurri	
BASQUE SEAFOOD STEW	1,600
catch of the day, mussels, clams, prawns sofrito, saffron	
GRILLED PATAGONIAN TOOTHFISH	2,990
pil pil sauce, potato confit, basque chili	
ROTISSERIE CHICKEN	775
sourdough bread, mojo verde	
GRILLED IBERICO PLUMA	3,300
roasted piquillo peppers homemade pickled vegetables, sea salt	
SLOW-ROASTED SPANISH SUCKLING PIG	3,900
45 MINUTES COOKING TIME (ADVANCE ORDER IS RECOMMENDED) garden greens, homemade pickled vegetables liver sauce, apple sauce	
GRASS-FED MULWARRA RIB EYE	2,190
sauteed wild mushroom, cage free egg yolk custard pedro ximenez jus	

DESSERT

SEASONAL FRESH FRUITS	405
CHURROS	405
chocolate sauce, vanilla ice cream	
CREMA CATALAN	405
baked Spanish custard	
TORRIJA	405
brioche bread, orange zest, vanilla ice cream dark chocolate sauce	

Please advise our associates if you have any food allergies or special dietary requirements.
All prices are quoted in Philippine Peso, inclusive of government taxes and subject to 10% service charge.
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.