



MY little SPANISH place

JAMON Y QUESO



Tabla de la Casa 138

Perfect for sharing, generous house platter featuring a selection of three Spanish hams, three artisanal cheeses, & two traditional cured embutidos

Joselito 38

Jamón Ibérico Bellota, 48 months aging

Montaraz 26

Jamón Ibérico, 24 months aging

Fermin 22

Jamón Serrano, 18 months aging

Tabla de Jamones 82

Premium platter showcasing our three signature Spanish hams, picos & bread

Tabla de Quesos 30

Sharing platter of three Spanish cheeses, offering a variety of textures & flavours

Manchego 11

Sheep cheese, La Mancha region

Mahón 11

Cow cheese, Menorca region

Murcia al Vino 11

Goat cheese, Murcia region

Per serving per type : Jamón - 40g | Cheese - 50g | Embutidos - 40g

TAPAS



Gambas al Ajillo 28

Prawns cooked in olive oil, garlic, chili & our secret sauce

Sardinas 26

Grilled sardine fillets, with piquillo peppers & garlic paprika oil

Almejas en Salsa Verde 22

Clams in a fragrant sauce of garlic, olive oil, white wine, & parsley

Anchoas 24

Cantabrian anchovies with piquillo peppers and olive oil, served with toasted coca bread

Vieras 26

Grilled baby Galician scallops with roe, cooked a la plancha with garlic, butter, and fresh herbs | 4pcs



Tuetano al Horno 34

Slow roasted bone marrow, rich & buttery, with roasted peppers & garlic, served with sourdough

Albóndigas 18

Homemade beef & pork meatballs, simmered in a rich spiced tomato sauce | 4pcs

Croquetas de Jamón 18

Golden croquettes filled with a creamy blend of Spanish jamón | 4pcs

Chistorra con Queso Derretido 22

Grilled chistorra sausage over a molten blend of mozzarella & cheddar, served with warm bread for dipping

Bravas Caseras con Manchego 16

Crispy potatoes with our special spicy sauce & manchego cheese



Flor de Alcachofa 18

Grilled Spanish artichoke confited in olive oil, grilled a la plancha, with crispy chorizo bits, & a lemon yogurt sauce



Brócolini al Romesco 18

Grilled broccolini served with bold, smoky romesco sauce & topped with toasted almond shavings

Tortilla de Patata con Pescaviar 18

Spanish potato & egg omelette, topped with luxurious pescaviar avruga & a touch of creamy alioli



Pimientos del Padrón 18

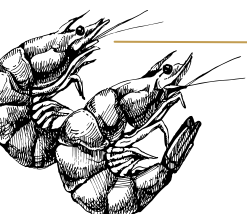
Pan-fried Galician green peppers, finished with sea salt flakes



Croquetas de Hongos 18

Golden croquettes filled with a creamy mixture of wild mushrooms | 4pcs

Prices subject to 10% service charge & prevailing government taxes



PAELLAS



Paella de la Casa (S) 56 / (L) 98

Our signature house paella, cooked in a flavorful seafood broth with sofrito, & packed with prawns, baby squid, fish, chicken, & chorizo

Arroz Negro (S) 52 / (L) 92

Spanish black rice cooked in rich seafood broth & cuttlefish ink, featuring tender prawns & baby squid

Arroz con Tuétano al Horno (S) 60 / (L) 110

Rich & indulgent Spanish-inspired rice dish, slow-baked in the oven with infused saffron beef stock, sofrito, & smoked paprika. Topped with roasted bone marrow & seared steak slices



Paella de Verduras (S) 52 / (L) 92

Vibrant vegetarian paella made with rice simmered in vegetable broth, sofrito, & seasonal vegetables

Please note there is a 40 - 45 min
waiting time for Paellas

SIDES

Ensalada de Burrata Y Tomates 23

Creamy burrata paired with cherry tomatoes & mixed salad, drizzled with evoo & balsamic vinegar



Aceitunas Marinadas 10

Juicy olives in herbs. watch out for the pit!



Pan de la Casa 12

Warm sourdough & baguette with Spanish olive oil & balsamic vinegar



Pan con Tomate 10

Toasted coca bread topped with fresh tomato and garlic purée, a pinch of sea salt, and a drizzle of olive oil.
Best enjoyed crispy



Pan de Ajo 10

Homemade garlic bread

Pan de Ajo con Manchego 12

Homemade garlic bread with melted Manchego cheese



ESPECIALES



Secreto Iberico 39

Prized cut of marbled Ibérico pork, grilled to perfection & served tender & juicy, accompanied by romesco sauce, piquillo peppers, & crispy shaved potatoes



Pulpo 39

Grilled octopus leg served with saffron potato puree, romesco, finished with parsley & paprika oil

Tapa de Entrecot 49

250g Grilled Black Angus ribeye, tender and juicy seared, served with potato purée, broccolini & veal jus

Cochinillo Iberico Asado (Q) 108 / (H) 188

Spanish Iberico suckling pig
[1-week advanced pre-order only]



POSTRES

Churros con Chocolate 16

Traditional Spanish churros tossed in cinnamon & sugar, served with warm chocolate sauce & artisan vanilla ice cream

Tarta de Queso 16

Light & creamy Basque burnt cheesecake with a speculoos crust, finished with a vibrant raspberry coulis

Tabla de Quesos 30

Sharing platter of three Spanish cheeses, offering a variety of textures and flavours

Café con Helado 10

A classic pairing of creamy vanilla ice with crunchy biscotti crumble & freshly brewed hot espresso
Add-on: Pedro Ximénez Sherry +5



Vegetarian



Chef's Recommendation

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