

TAPAS**PATACONES (V) \$9**

Green Plantain Crackers

**GAZPACHO (V) \$8**

Spanish cold tomato and cucumber soup

**CEVICHE CLASICO \$25**

Market Fish, White Tiger's Milk, Sweet Potato

**CEVICHE VERDE \$28**

Prawns, Calamari, Fish & Crab, Jalapeño, Lime, Herbs, Corn Tortilla Chips

**TOMATO SALAD WITH MANCHEGO & QUINOA \$13**

Red and White Quinoa, Chickpeas, Tomatoes, Lettuce, Onions, Radishes, Cucumber, Manchego Cheese, Sherry Vinegar Dressing

**SPANISH OMELETTES**

With **PORK SAUSAGE \$13**

With **FISH BRANDADE \$13**

With **VEGETABLES \$12**

**IBERICO HAM 5J \$42**

Sliced Spanish Iberico Ham, Crushed Tomato, Bread Toasts

**GAMBAS \$24**

Prawns in Roasted Garlic Oil & Dried Chilli

**PULPO \$26**

Grilled Spanish Octopus, Green Olives, Potato Pureé

**BABY CALAMARI**

Baby Squid, Yuzu Aioli, Lemon Zest, Black Pepper

**CHICHARRONES LIMEÑOS \$18**

Crispy Pork Belly, Peruvian Chilli Mayo, Sweet Potato, Criolla Salad

MAIN COURSES**PARRILLADA DE VERDURAS (V) \$19**

Roasted Spring Vegetables, Zucchini, Eggplant, Tomatoes, Romesco Sauce, Manchego Cheese

**SUDADO DE PESCADO \$24**

Peruvian Fish Stew, Onion, Tomatoes, Parsley and Potatoes

**SPANISH PORK JOWL \$26**

Roasted Spring Vegetables, Aged Balsamic Vinegar, Sun Dried Tomatoes

**POLLO A LA BRASA \$29**

Peruvian Style Roasted Half Spring Chicken, Fried Potatoes and Smoked Mayo

**LOMO SALTADO \$25**

Stir-fried Petit Tender Beef with Soy Vinegar Sauce, Tomatoes and Onion

**ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAX**

TO ORDER ONLINE : <https://bit.ly/2RylQvc>

OR WHATSSAP +65 9138 3045.

Please place your order at least an hour before delivery time or pick up time.

**Free delivery for any \$100 minimum purchase.**

SIGNATURE PAELLAS**CLASSIC PAELLA**

Spanish Rice, Saffron, Chick Peas, Garlic Aioli

**CHICKEN \$22****PORK SAUSAGE \$22****FISH \$26****SEAFOOD \$30****VEGETABLES (V) \$22****CLASSIC FIDEUA**

Traditional "Noodle" Paella, Piquillo Pepper Aioli

**CHICKEN \$24****PORK \$24****SEAFOOD \$32****FISH \$28****VEGETABLES (V) \$24****BLACK PAELLA**

Spanish Rice, Squid Ink Sauce, Chick Peas, Garlic Aioli

**FISH \$26****SEAFOOD \$30****CALAMARI \$26****BLACK FIDEUA**

Traditional "Noodle" Paella, Squid Ink Sauce, Piquillo Pepper Aioli

**FISH \$28****SEAFOOD \$32****CRISPY CALAMARI \$28****WHOLE ROASTED SPANISH SUCKLING PIG**

Pre Orders Necessary

**FAMILY BUNDLE****OLA CEVICHE**

Special Seafood of the Day Peruvian Tiger's Milk

**SPANISH OMELETTE PORK**

Soft Flour Tortilla, Marinated Chicken, Black Beans, Tomato Salsa

**OLA PAELLA**

Spanish Saffron Bomba Rice, Iberico Pork and Garlic Aioli

**TRES LECHES**

Moist Coconut Cake with Pineapple Compote

**\$68**

FOR 2 PAX

**\$120**

FOR 4 PAX

DESSERTS**SPANISH CHESECAKE \$8**

Traditional Basque Cheesecake, Lime Jelly, Almond Crumble, Milk Foam

**TRES LECHES \$8**

Moist Coconut Cake, Pineapple Compote

BEVERAGES**OLA SANGRIA (1L) \$60****BOTTLED PERONI BEER**

(6 Bottles) \$50

WHITE WINES**CUNE RUEDA VERDEJO 2018 \$60****D'ALAMEL SAUVIGNON BLANC**

2017 \$ 60

RED WINES**CUNE CRIANZA TEMPRANILLO**

2015 \$60

**D'ALAMEL CABERNET SAUVIGNON**

2016 \$60

**ANDELUNA MALBEC 2017 \$60****COTO IMAZ GRAN RESERVA**

TEMPRANILLO 2012 \$90