

SANGRIA:

Spanish Summer Wine



1.Red / White Sangria

Glass / Jar (850ml).....25/126

2.Cava (Sparkling Wine) Sangria

Glass / Jar (850ml).....30/148

BEERS:



1.Carlsberg Draught

Glass / Pint.....22/29

2.Carlsberg Draught Glass Promotion

3 glasses.....52

3.Carlsberg Draught Pint Promotion

3 pints.....70

4.Carlsberg Bottle

325ml / 640ml.....22/35

5.ASAHI Bottle

325ml.....22

6.ASAHI Bucket

4 + 1 bottles.....99

7.Carlsberg Bucket

4 + 1 bottles.....99

COCKTAILS:



1.Tequila Sunrise

Tequila, Triple Sec, Orange, Grenadine.....33

2.Margarita

Tequila, Triple Sec, Homemade Lime Mix.....33

3.Sex on The Beach

Vodka, Midori, Peach Liqueur, Creme de Cassis and Cranberry Juice.....33

4.Hawaiian Volcano

Southern Comfort, Malibu, Amaretto, Orange, Pineapple Juice.....33

5.Lynchburg Lemonade (or Strawberry)

Jack Daniels, Sweet Sour Mix, Triple Sec, Lime & Soda.....33

6.Long Island

Vodka, Gin, Rhum, Triple Sec, Tequila, Sweet Sour Mix and Coke.....37

7.Singapore Sling

Gin, Cherry Brandy, Sweet and Sour Mix.....33

8.Vodka Lemon

Vodka and Bitter Lemon.....33

9.Tom Collings

Gin, Sweet and Sour Mix.....33

10.Whisky Sour

Bourbon, Sweet & Sour Mix.....33

11. Cosmopolitan

Vodka, Triple Sec, Lime Mix, Cranberry.....33

12. Mai Tai

Rum, Triple Sec, Pineapple Juice, Peach Puree, Lime Mix.....33

13.Electric Lemonde

Vodka, Sweet and Sour Mix, Blue Curacao, Sprite.....33

14.Espresso Martini

Vodka, Kahlua, Baileys, Half & Half.....33

IN HOUSE SPECIALS:

1.J'Berry

Jack Daniels, mint leaves, Lime, Cranberry.....33

2.Hurricane Lance

Southern Comfort, Rhum, Cherry mix and orange juice.....33

3.Win's Cooler

Hendricks Gin, Sour Mix, Basil, Cucumber & Sprite.....33

MOJITOS:



1.Classic Mojito

Rum, Mint leaves, Lime and Soda.....33

2.Green Apple Mojito

Added Apple Mix.....33

3.Strawberry Mojito

Added Strawberry Mix.....33

FROZEN:

1.Frozen Daiquiri Classic / Strawberry

Rhum, Triple Sec, Lime Mix.....38

2.Frozen Margarita Classic / Strawberry

Tequila, Triple Sec and Lime Mix.....38

3.Frozen Mojito

Rhum, Mint Leaves, Lime Mix & Soda.....38

4.Frozen Mudslide

Vodka, Kahlua and Baileys.....38

5. Frozen Piña Colada

Rum, Malibu, Lime Mix and Coconut Mix.....38

GIN & TONIC:

1.Gin Mare.....33

2.Siderit Hibiscus.....33

3.Grapefruit Gin Tonic Signature.....33

4.Rosella Gin Tonic.....33

5.Pineapple Gin Tonic.....33

6.Bombay Dry.....33

7.Hendricks.....33



No service charge, SST included.

RED WINE:

Per glass & bottle



1.Altanza Capitoso Rioja, Tempranillo.....25/143

2.Casa Vella d'Espiells Cabernet Sauvignon.....28/170

3.El Coto Crianza (House Wine) Rioja, Tempranillo.29/181

4.Protos Roble Ribera de Duero, Tempranillo.....30/192

5.Rolland Galarreta Tempranillo, Merlot.....30/192

Per bottle:

1.Orube Alta Expresion Rioja, Tempranillo.....346

2.Viña Muriel Rioja, Gran Reserva.....290

3.Baron de Ley Rioja, Gran Reserva.....275

4.Protos Crianza Ribera del Duero, Tempranillo.....231

WHITE WINE:

Per glass & bottle

1.El Coto Rioja, Viera, Tempranillo.....29/181

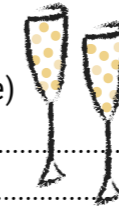
2.Vionta from Rias Baixas 100% Albariño.....30/192

3.Altanza Rioja, Sauvignon Blanc.....25/143

4.El Coto Rosado (Rose) 100% Tempranillo.....23/137

CAVA:

Per glass & bottle (sparkling wine)



1.Seguras Viduas Brut Reserva.....35/247

2.Seguras Viudas Rose.....37/258

3.Seguras Viudas Reserva Heredad Bottle.....506

4.Cava with Apples.....35

5.Cava with Strawberry.....35

4.Kir Royale.....35

SHOTS:

1.Tequila.....25

2.Sambuca (Flaming).....25

3.B52.....25

4.Jager Bomb.....25

5.Monkey Brain.....25

6.Grenade.....37

7.House Single Shot

Vodka / Gin / Rhum.....26

LIQUOR:

Glass

1.Jack Daniels.....25

2.Black / Red Label.....25

3.Patcharan.....33

4.Spanish Brandy.....33

5.Cognac.....33

6.Whiskey Glenfiddich 12.....33

7.Whiskey Macallen 18

Glass / Bottle.....63/1485

NON-ALCOHOLIC:

1.Mineral Water Still / Sparkling

500ml / 1L bottle.....13/20

2. Sodas:

Coca Cola, Coke Zero, Sprite, Fanta Orange, Bitter Lemon, Tonic or Soda.....10

SMOOTHIES & JUICES:

1.Fruit Smoothie Single or Double Mix

Strawberry, Passion Fruit, Peach, Mango, Raspberry.....18

2. Chocolate.....18

3.Fresh Fruit Juice Single, Double or Triple Mix

Orange, Green Apple, Lemon.....16

MOCKTAILS:

1.Ice Lemon Tea.....14

2.Lemonade.....14

3.Passion Peach Ice Tea.....14

4.Strawberry Lychee Ice Tea.....16

5.Raspberry Ice Tea.....16

6.Virgin Mojito Ice Tea.....18

7.Virgin Green Apple Mojito Tea.....18

8.Virgin Piña Colada.....18

COFFEE & TEA:



1.Espresso Single / Double.....9/10

2.Macchiato.....10

3.Latte Single / Double.....14/16

4.Iced Latte Single / Double.....14/16

5.Long Black / Americano.....10

6.Coffee Shaken with Ice.....15

7.Coffee Shaken with Vanilla Ice Cream.....21

8. Mocca Coffee Single / Double.....17/20

9. Hot Chocolate.....17

10. Chocolate on The Rocks.....18

11. Irish Coffee.....33

12. Tea Hearney & Sons

English Breakfast, Green Tea, Green Tea with Mint, Early Grey Chamomile.....12

TAPAS:



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| 1.Olives <i>Aceitunas</i> Manzanilla olives marinated in oil, fresh coriander and garlic..... | 18 |
| 2.Spanish Anchovies in Vinegar <i>Boquerones en Vinagre</i> Anchovies marinated in vinegar, garlic, parsley and olive oil..... | 29 |
| 3.Aubergine Tempura with Hummus <i>Hummus con Tempura de Berengena</i> Creamy chickpea dip served with battered and fried eggplant..... | 29 |
| 4.Spicy Potatoes <i>Patatas Bravas</i> Soft deep-fried potatoes served with our home-made alioli and spicy tomato sauce..... | 20 |
| 5.Spanish Omelette <i>Tortilla de Patatas</i> Caramalised onions, potatoes and eggs in extra virgin olive oil..... | 24 |
| 6.Spanish Omelette with Chorizo <i>Tortilla de Patatas con Chorizo</i> The classic Spanish Omelette enhanced with chorizo..... | 29 |
| 7.Broken Eggs with Minced Pork <i>Huevos Rotos con Chichas</i> Sunny-side kampung eggs served on a bed of fried potatoes chips and topped with marinated iberico pork..... | 29 |
| 8.Garlic & Lemon Mushrooms <i>Champiñones al Ajillo</i> Pan fried mushrooms seasoned with garlic and lemon..... | 23 |
| 9.Iberico Ham & Garlic Mushrooms <i>Champiñones con Jamon Iberico</i> Pan fried mushrooms seasoned with garlic and iberico ham..... | 28 |
| 10.Roasted & Marinated Vegetables <i>Escalibada</i> Roasted peppers, eggplant and onion marinated in balsamic vinegar and extra virgin olive oil..... | 25 |
| 11.Iberico Pork Cheeks <i>Carrilleras de Cerdo Iberico</i> Pork cheeks stewed in red wine..... | 43 |
| 12.Beef Meatballs <i>Albondigas</i> Juicy meatballs served in a deep red tomato sauce..... | 29 |
| 13.Pork Loin filled with Manchego & Iberico Ham <i>San Jacobo</i> Pork lion filled with iberico ham and Manchego cheese, breaded and fried..... | 30 |
| 14.Ham Croquetas <i>Croquetas de Jamon</i> Breaded and deep fried bechamel sauce..... | 25 |
| 15.Chicken & Mushroom Croquetas <i>Croquetas de Pollo y Champiñones</i> Breaded and deep fried bechamel sauce..... | 23 |
| 16.Deep Fried Squid <i>Calamares a La Romana</i> Deep fried squid served with home-made alioli sauce..... | 27 |

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| 17.Chili & Garlic Prawns <i>Gambas al Ajillo</i> Chili, garlic and prawns fried in plenty extra virgin olive oil..... | 31 |
| 18.Grilled Prawns <i>Gambas a La Plancha</i> Tiger prawns grilled in olive oil, garlic and lemon..... | 59 |
| 19.Pulled Iberico Pork Mini Burgers <i>Mini Hamburguesas de Cerdo Iberico</i> Slow cooked and pulled iberico pork on home-made buns..... | 29 |
| 20.Galician Style Octopus <i>Pulpo a La Gallega</i> Octopus served on mashed potatoes, dusted with pimenton..... | 49 |
| 21.Fish & Chips <i>Merluza Rebozada con Patatas Chips Caseras</i> Fried hake served on potato chips and squid ink alioli..... | 38 |

TOSTAS:

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| 1.Roasted Capsicum with Pesto <i>Tosta de Piminetos Asados con Pesto</i> Garlic bread served with roasted peppers and pesto..... | 28 |
| 2.Tomato, Basil & Manchego Cheese <i>Tosta de tomate con Albahaca y Queso Manchego</i> Garlic bread served with tomato, basil and manchego cheese..... | 28 |
| 3.Anchovies & Roasted Peppers <i>Tosta de Anchoas y Pimientos Asados</i> Garlic bread served with roasted peppers topped with anchovies..... | 30 |

PLATTERS:

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| 1.Serrano Ham with Bread & Tomato <i>Jamon Serrano con Pan y Tomate</i> Serrano ham served with toasted bread and grated tomato..... | 28 |
| 2.Iberico Ham with Bread & Tomato <i>Jamon Iberico con Pan y Tomate</i> Iberico ham served with toasted bread and grated tomato..... | 45 |
| 3.Iberico Cold Cuts & Manchego Cheese <i>Seleccion de Ibericos y Queso Manchego</i> Selection of iberian cuts and Manchego cheese..... | 73 |
| 4.Iberico Loin with Bread & Tomato <i>Lomo Iberico con Pan y Tomate</i> Cured Iberico sirloin marinated in pimenton..... | 49 |
| 5.Manchego Cheese <i>Queso Manchego</i> Manchego cheese served with a reduction of wine grapes..... | 29 |

SALADS:

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| 1.Tomato Carpaccio with Pesto <i>Carpaccio de Tomate con Pesto</i> | 25 |
| 2.Serrano Ham Salad <i>Ensalada de Jamon Serrano</i> Greens, serrano ham, roasted tomatoes and grape reduction..... | 29 |
| 3.Smoked Salmon Salad <i>Ensalada de Salmon Ahumado</i> Greens, orange, grapefruit, smoked salmon and olive oil..... | 35 |



PAELLA:

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| 1.Valenciana Paella <i>Paella Valenciana</i> Chicken, seafood, rice cooked in a seafood broth..... | 40 |
| 2.Squid Ink Paella <i>Arroz Negro</i> Squid, squid ink, rice cooked in a seafood broth..... | 40 |
| 3.Iberico Pork Paella <i>Paella de Cerdo Iberico</i> Meat and rice cooked in a pork broth..... | 40 |
| 4.Vegetarian Paella <i>Paella Vegetariana</i> Mixed vegetables and rice cooked in a vegetable broth..... | 38 |

Min. order 2 portion of the same type

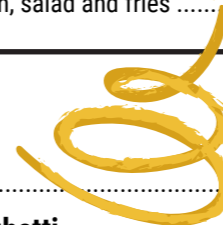


BIG PLATES:

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| 1.Iberico Pork Ribs <i>Costillas de Cerdo Iberico</i> Half Rack / Full Rack..... | 99/198 |
| 2.Beef Tenderloin Cubes <i>Solomillo de Ternera</i> 250g/500g..... | 126/247 |
| 3.Iberico "Cachopo" XXL <i>Iberico Cachopo Iberico XXL</i> Iberico pork filled with iberico ham and Truffle Cheese..... | 129 |
| 4."Tabla Mixta" (4-6pax) <i>Tabla Mixta</i> Large platter filled with Iberico pork, lamb chops, beef sirloin calamari, tiger prawns iberico ham, salad and fries | 418 |

PASTA:

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| 1.Chicken & Pesto Penne <i>Penne con Pollo y Pesto</i> | 36 |
| 2.Meatballs & Cheese Spaghetti <i>Pasta con Albondigas y Queso</i> | 39 |
| 3.Seafood Spaghetti <i>Pasta con Gambas y Calamares</i> | 41 |
| 4.Mushroom & Cream Spaghetti <i>Pasta con Champiñones y Nata</i> | 34 |
| 5.Tomato & Cheese <i>Pasta con Tomate y Queso</i> | 27 |



SANDWICHES:

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| 1.Iberico Pork Burger <i>Hamburguesa de Cerdo Iberico</i> Home-made patty and buns, served with fries..... | 35 |
| 2.Beef Sandwich <i>Pepito de Ternera</i> Beef, caramelised onions, cheese, served with fries..... | 29 |
| 3.Iberico Sobraasada & Honey Panini <i>Panini de Sobraasada Iberica con Miel</i> | 26 |

No service charge, SST included.



SET MENUS:

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| 1.Tapas for One <i>Tapas para Uno</i> A mini-portion assortment of our singature tapas: Spicy Potatoes, San Jacobo, Croquetas, Escalibada & Serrano Ham..... | 67 |
| 2.Selection of Tapas (2-3pax) <i>Seleccion de Tapas</i> A full portion selection of our signature atapas: Escalibada, Serrano Ham Platter, Spicy Potatoes, Deep Fried Squid, Chicken & Mushroom Croquetas, Chili Garlic Prawns, Spanish Omelette, Churros with Chocolate...218 | 218 |
| 3.La Fiesta Dinner (4-6pax) <i>Cena La Fiesta</i> Two Paellas of your choice, one Selection of Tapas, one Half Rack Ribs & one Grand Dessert..... | 456 |

CHURROS:

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| 1.Plain Churros <i>Churros</i> | 14 |
| 2.Churros with Chocolate <i>Churros con Chocolate</i> | 20 |
| 3.Churros with Choco-Caramel <i>Churros con Choco-Caramel</i> | 20 |
| 4.Churros with Vanilla Ice-Cream & Caramelised Apple sauce <i>Churros con Helado de Vanilla y Salsa de Manzana Caramelizada</i> | 20 |
| 5.Churros Fondue with Strawberries & Marshmallows <i>Fondue de Churros conFresas y Marshmallows</i> | 40 |

DESSERTS:

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| 1.Catalan Cream <i>Crema Catalana</i> | 16 |
| 2.Almond Cake <i>Tarta de Santiago</i> | 17 |
| 3.Ice-Cream Scoop Vanilla or Strawberry, Coconut, Macademia or Hazelnut | 13 |
| 4.Basque Burnt Cheesecake Slice / Whole Cake | 19/187 |
| 5.Grand Dessert Churros with Chocolate, Almond Cake, Ice-Cream and Strawberries & Cream..... | 66 |