



CHARCUTERÍA & TAPAS FRÍAS

Cured Bites & Cold Tapas

Tabla de embutidos **G L P** ibéricos

Chorizo, salchichón, lomo y jamón
Spain's finest cold cuts on one board

Jamón 100% ibérico de bellota (50g.)

The king of hams, acorn-fed hand-carved to perfection

Tabla de quesos artesanos **G L V**

Manchego, Mahón y Cabrales
Spain's boldest cheeses

Pan con tomate **G V**

Toasted bread with crushed tomato & olive oil

Tostada de anchoas con mantequilla ahumada **G L S**

Cantabrian anchovies, smoked butter
toasted bread – small bite, big flavour

Matrimonio de anchoas **G S**

White & black anchovies – the perfect couple

Gilda de atún ahumado **S**

Classic Basque skewered smoked tuna
with guindilla pepper, anchovy & boquerones

Ensaladilla rusa con ventresca de atún

Creamy potato salad with silky tuna belly

Gazpacho Andaluz **G V**

Chilled tomato soup, olive oil
& garden-fresh veggies

Cogollos de Tudela, salmón ahumado alcaparras y vinagreta de limón **S L**

Baby romaine hearts, smoked salmon,
capers & lemon vinaigrette

Ensalada UNO MAS **L P N**

Our house salad - Ibérico ham, Manchego,
red apple, steamed veggies, cured yolk,
toasted almonds

CRUDO BAR

Raw & Refreshing

Las ostras del chef (2 piezas) **S**

Two Chef's special oysters, dressed to impress

Tartar de atún con salmorejo **G S**

Diced tuna tartare on a Córdoba style creamy
tomato purée

Tiradito de salmon **S N**

Thinly sliced salmon, citrus dressing sauce

Hamachi aguachile **S**

Yellowtail in spicy green aguachile – bold, zesty,
unforgettable



EL TAPEO

Classic Spanish Tapas

850	Bravas UNO MAS V	260
	Our new take on patatas bravas – crispy, spicy, addictive	
	Pimientos de Padrón V	510
	Blistered padrón peppers with sea salt – one in ten bites back!	
890	Croquetas de jamón G L P	270
	Iberian ham croquettes – golden, creamy bites	
	Croquetas de Bogavante G L S	290
550	Lobster croquettes	
	Calamares fritos G S	390
	Fried squid, lemon & Alioli	
170	Frito de Cádiz G S	690
	Mixed Andalusian-style fried mixed seafood seaside snack attack	
360	Pulpo a la gallega S	890
	Galician-style octopus, smoked paprika & olive oil	
	Gambas's Pil Pil S G	720
330	Tiger prawns, garlic, paprika, Cayenne sizzling in olive oil	
	Presas ibérica con guarnición G P N	840
330	Grilled Ibérico pork shoulder – juicy, rich, reimagined garnish	
350	Tortilla de patatas V	240
	Classic Spanish potato omelette	
290	Tortilla de patatas P	290
	con sobrasada	
	Potato omelette with spicy Balearic sausage	
590	El bikini ibérico G L P	520
	Grilled Iberian ham & cheese sandwich – bite-sized indulgence	
590	Vieiras al Fino de Jerez S	650
	Seared scallop with sherry creamy sauce	
1,350	Carrilleras de la Mari G L	1,350
	Slow-braised beef cheeks – rich fall-apart tender, mashed potatoes	
	Parillada de verdura V N	590
	grilled seasonal vegetables	
	Albóndigas ibéricas G L P	490
	Presas ibérica and pork secreto meatballs caramelised onion, rustic sauce	
370	Tabla de Tapas G L S P	1,990
	Tapas Board	
590	Lobster croquettes, anchovy toast, white anchovy, grilled octopus, Spanish omelette, padrón peppers, Spanish meatballs, sizzling garlic shrimps, Ibérico de bellota ham, fried calamari	

ARROCES

Paella & Rice Dishes

	Paella Valenciana	1,390
	Traditional recipe with chicken, green beans	
	Paella de marisco (Del Senyoret) S	1,790
	Seafood paella – no shells, all flavour	
	Paella negra S G	1,790
	Black rice with squid ink, snow fish & baby calamari – rich and dramatic	
	Arroz caldoso de bogavante S G	2,850
	Lobster rice stew – deep, brothy, luxurious	
	Arroz de secreto ibérico P	1,650
	Smoky rice with tender cuts of Iberian pork	

LA PARRILLA DE UNO MAS

The UNO MAS Grill

DEL MAR

From the Sea

	1kg. Lubina S	2,700
	(a la parrilla / frita)	
	Sea bass – grilled, or fried your way	
	Rodaballo a la parrilla S	2,990
	Whole turbot grilled over fire – flaky and full of flavours	
	Parrillada de mariscos S	2,850
	Grilled seafood platter - scampi, lobster scallop, fresh oysters, squid, blue belly shrimps	
	Bogavante (a la parrilla / frito) G L S	2,650
	Lobster – grilled or fried to perfection	
	Merluza negra chilena	1,790
	a la marinera S	
	Buttery snow fish in traditional fisherman's sauce	

DE LA TIERRA

From the Land

	Ribeye (250g. / 500g.)	1,890/3,450
	Australian Wagyu 6/7 prime ribeye, grilled to order – bold and beefy	
	Chuletón (1kg.) L	3,990
	Massive – made for sharing (or not) Japanese Kamimura ribeye	
	Costilla de vaca L	1,490
	Slow-cooked Wagyu beef short rib – charred and tender	
	Pollo al ast	690
	Spanish-style rotisserie chicken – juicy with crispy skin	
	Paletilla de cordero lechal L	1,790
	de Burgos al horno (2 personas)	
	Oven-roasted Spanish baby lamb shoulder – a feast for two	
	Cochinillo a la segoviana P	2,100/740
	(medio / porción)	
	Traditional Segovia-style suckling pig – half or by the portion	

G Contains Gluten **L** Contains Lactose **S** Contains Seafood, Crustacean or Molluscs
P Contains Pork **N** Contains Nuts **V** Vegetarian

All prices are subject to 10% service charge and 7% government tax.