SMALL BITES

TOMATO BREAD 150
"PAN AMB TOMAQUET" V S
Tomato, garlic, olive oil

ARTISAN BREAD BASKET V 120
Olive bread, bell pepper brioche, mini baguette

MIXED OLIVES D G V H 90

TRUFFLED POTATO CHIPS G V 90

WHITE ANCHOVIES 350
"BOQUERONES" G C H D
Roasted vegetables "escalivada", extra virgin olive oil

SOUP & SALADS

CHILLED TOMATO SOUP 190
"SALMOREJO" H
Hard boiled egg, "Ibérico" ham

UNO MAS SALAD D G C 590
Iberian ham, Tou dels Til-lers cheese, steamed vegetables

SMOKED SALMON 490
"COGOLLOS DE TUDELLA" D G
Baby lettuce, tuna caper mayonnaise

SPINACH SALAD G V C 390
Catalan style, pine nuts, raisins, truffle Manchego

FRITURAS
DEEP FRIED

SQUID "TXIPIRONES" 450
Squid with black ink aioli, lemon

HAM CROQUETTES 250
Aioli mayonnaise

MUSHROOM CROQUETTES 250
Foie gras sauce

CROQUETTES "BUÑUELOS" 250
Salted cod fish croquettes, aioli

CHORIZO CROQUETTES 250
Cured pork sausage, aioli

TAPAS

UNO MAS BRAVAS POTATOES V 190
Soft and crisp, spicy tomato sauce, aioli

SWEET PEPPERS 490
"PADRONES" D G V
Deep fried, sea salt

POTATO TORTILLA S V G 190
Spanish potato omelette, tomato bread

CAULIFLOWER D G V S 190
Gratinated, béchamel sauce , extra virgin olive oil

FOIE GRAS D G 590
Pan seared, Pedro Ximénez sherry wine sauce, fig texture, kiko corn nut cookie

2 FEET OF TAPAS 1,990
Mushroom croquettes, salmon salad, white anchovies, fried baby squids, grilled octopus, Spanish meatballs, "padrones" peppers, bravas, tortilla, gambas "pil pil", cured ham
(Ideal for 2 people to share)

EMBUTIDOS
PATA NEGRA COLD CUTS

CURED HAM D G 50g 790
Best ham in the world
Jamón Blázquez cured for 48 months

COLD CUTS D G 80g 790
Jamón, lomo, salchichón, chorizo

PAELLAS

(45 mins)
2 people and more

HALF & HALF 1,190
Half portion of each lobster and Pyrenees paella

UNO MAS 1,290
Free range yellow spring chicken and seafood

LOBSTER 1,950
Wild Canadian lobster

PYRENEES 1,950
Wild mushrooms, Ibérico Secreto pork, Catalan sausage "Botifarra", black winter truffle

SEAFOOD "MARISCOS" 3,200
Creamy "Bomba" rice with Maine lobster, Carabineros tiger prawns

MEAT TAPAS

GRILLED SKEWERS "PINTXOS MORUNOS" 290
Marinated pork skewers on toast

BAKED CANNELLONI 390
Beef, pork and chicken cannelloni béchamel sauce, cheese

MEATBALLS D G 490
Spanish "Albondigas", Wagyu beef and Pluma pork in tomato stew

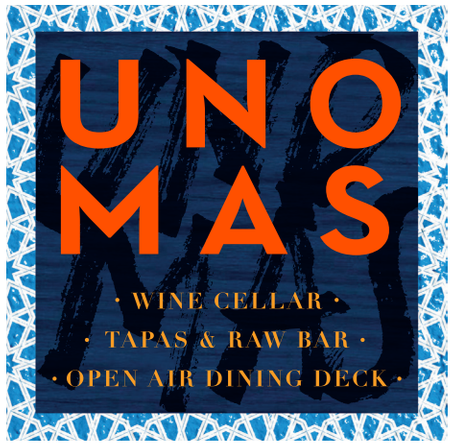
BASQUE "TXISTORRA" SAUSAGES G 450
Grilled with mashed potaoes, egg

BIKINI SANDWICH 490
Toasted jamón Ibérico sandwich, truffle Manchego cheese

SUCKLING PIG G D 590
Quince paste, apple gel, pork jus

IBERICO "PRESA" PORK G D 820
Black ink crust, carrot purée, grilled baby carrot, pork jus

WAGYU HANGING TENDERLOIN STEAK D G 590
Grilled steak, chimichurri sauce



seafood tapas

ANCHOVIES C H 790
From the Cantabrian sea, crystal bread

GAMBAS "PIL PIL" D G 690
Tiger prawns, garlic, paprika, Cayenne sizzling in olive oil

CARABINEROS "AL AJILLO" D G 990
Premium spanish red prawns, garlic, Cayenne, sizzling in olive oil

OCTOPUS D G C H S 850
Grilled Galician octopus "pulpo", chipotle, green mojo, black ink aioli sauce

TUNA TARTARE G S D 590
Yellowfin tuna and avocado

CRAB "TXANGURRO" 890
Gratinated crab Basque style with vegetables

STEAMED BLACK MUSSELS 390
Rosemary, thyme, lemon, white wine

MAINS

BEEF RIB-EYE RUBIA GALLEGA (250G) D G 1,550
Charcoal roasted rib-eye, sea salt, "padrones" peppers

LAMB D G 820
Charred lamb chops grilled in the Josper oven, potato mousseline, lamb jus

SNOW FISH D G C H 1,290
Black olive crust tapenade, 'Pil Pil' sauce, winter root vegetables

LOBSTER "BOGAVANTE" D G 1,490
Confit porcini, Amontillado sherry wine aioli, baby spinach salad Catalan style



SIGNATURE
TO SHARE

GIANT SEAFOOD PLATTER (30 MINS) 5,990
"MARISCOS A LA PARRILLA" G
Finest Galician and Mediterranean seafood includes: Galician octopus, Atlantic lobster, Denia prawns, Diver scallops, langoustines, Atlantic oysters, Palamós calamari, black mussels and seasonal fresh fish served with baby potatoes, "padrones" peppers and aioli sauce
(Ideal for 2 - 4 people)

BABY CHICKEN "EL POLLO LOCO" 990
Grilled baby free range chicken, sauteed potatoes chimichurri sauce (Ideal for 2 people)

BEEF RIB-EYE RUBIA GALLEGA (500GR) D G 2,950
Grilled rib-eye with Piquillo peppers, gravy green Mojo sauce and nam jim jaew
(ideal for 2 people)

SUCKLING PIG "COCHINILLO" D G 1,990
Half roasted Segovian style with green Mojo sauce gravy and nam jim jaew (Ideal for 2 - 4 people)

BEEF RIB-EYE RUBIA GALLEGA TOMAHAWK "CHULETON" (1 KG) D G 4,990
Served charcoal oven grilled with "padrones" peppers (Ideal for 2 - 4 people)

SHEETU

MAHON D V 190
Semi soft cheese from Menorca

MANCHEGO D V 190
Hard cheese from La Mancha

TRIO OF MANCHEGO D V 550
Anejo, rosemary and black pepper

PICON BEJES TREVISO D V 190
Semi soft blue cheese from Asturias

SELECTION OF THREE D V 550

UNO MAS Menu

UNO MAS Wine & Drink List

D Diabetics C Low calories S Low sodium V Vegetarian G Gluten free H Heart friendly Mild spicy Contains pork Contains cow Contains goat Contains sheep Chef recommended

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

DESSERTS

	Price
CREMA CATALANA 🤘 **Our new version of the traditional Catalan cream with salted caramel ice cream**	**290**
CHURROS 🤘 **Spanish fried doughnuts with Valrhona chocolate dipping sauce**	**290**
UNO MAS TARTA DE QUESO **Chocolate cheesecake, raspberry sauce, lemon gel**	**290**
CHOCOLATE **42% Congo, 58% Nicaragua, 77% Peru**	**290**
BRAZO GITANO 🤘 **Sponge cake, frozen Canary Islands cream, lemon syrup and fig compote**	**290**
HELADOS **Chocolate, vanilla, Morello cherry, yogurt, lemon sorbet, raspberry sorbet**	**155**

D Diabetics C Low calories S Low sodium V Vegetarian G Gluten free H Heart friendly

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DRINK LIST

CLASSIC APERITIFS

	Glass
Campari	230
Pernod, Ricard, Dubonnet, Aperol	

SPIRITS

GIN

Beefeater 24	280
Xoriguer	290
Xoriguer Canet	340
Siderit	350
Bombay Sapphire	390
Hendrick's	390
ValXerit	390
Gin Mare	430

VODKA

Absolut Citron, Mandrin, Vanilia, Raspberri	230
Absolut ELYX	380
Grey Goose	400

RUM

Havana Club 3 years, Bacardi light	250
Havana Club 7 years, Captain Morgan Dictador Claro Gosling Black Seal	
Ron Zacapa 23 years	370
Dictador XO	450

TEQUILA

Jose Cuervo Especial	230
Jose Cuervo Especial Reposado Olmeca Gold	
Don Julio	390

WHISKIES

BLENDED SCOTCH

	Glass
Ballantine's Finest	230
Chivas Regal 12 years	290
Chivas Extra	320
Ballantine's 12 years	340
Chivas Regal XV	490
Chivas Regal 18 years	
Chivas Royal Salute 21 years	990
Chivas Regal 25 years	1,390

SINGLE MALT

HIGHLAND

Glenmorangie 10 years	250
Glenmorangie 12 years	390
Glengoyne 21 years	790

SPEYSIDE

Glenfarclas 12 years	650

IRISH

Jameson	290

BOURBON # CANADIAN

Maker's Mark, Jack Daniel's, Canadian Club	290

COGNAC (45ml)

Martell VSOP	420
Martell Noblige	550
Martell Cordon Bleu	1,200
Martell XO	1,350
Moyet Borderies XO	1,290

DRINK LIST

ARMAGNAC

	Glass
Château de Laubade XO	640

BRANDY

Amerigo Vespucci	280
Ysabel Regina	590

CALVADOS

Domaine Dupont réserve "Pays d' Auge"	230

SPANISH LIQUEURS

Flor de Vent Xoriguer	230
Hierbas Xoriguer	

LIQUEURS

Baileys, Cointreau, Drambuie, Kahlua, Malibu, Sambuca, Limoncello, Grand Marnier	230
Amaretto di Mombaruzzo	
Brandy e Caffe, Villa Zarri	
Nocino Liquore, Villa Zarri	
Cherry Brandy, Villa Zarri	

PORTS

	Glass
Graham's late bottled vintage 2013	390
Dow's vintage 1994	890
Graham's limited edition for the birth of HRH Prince George of Cambridge 1982	1,250

EAUX DE VIE

Gabriel Boudier, Poire William	230
Gabriel Boudier, Vieille Prune	
Gabriel Boudier, Framboise	
Gabriel Boudier, Kirsch	

VERMOUTH

Izaguirre Dry	250
Izaguirre Reserva	

BITTERS

Jägermeister, Fernet Branca	230
Amaro Averna	230

ICE CIDER (6 cl)

Valveran	345

DRINK LIST

MOCKTAILS

VIRGIN SANGRIA
Glass 190

Red grape juice,fresh diced fruits

TWO RIVERS
Glass 240

Homemade virgin colada mixed with raspberry and fresh lime juice

AMBER ROOF TOP

Fresh pineapple juice mixed passion fruit and fresh lime juice

TEA BERRY

English breakfast tea mixed with raspberry purée and fresh lemon juice

GREEN PUNCH

Green apple, rock melon, orange juice and mint

UNO MAS SUNSET

Sweet and sour, apple juice, pomegranate juice and raspberry syrup

ONE MORE

Watermelon, pineapple juice, mint leaves, fresh lime juice and syrup

GREEN PEACE

Cucumber, lime juice, apple juice and mint

BEER

	Bottle
Heineken 0.0	190

SOFT DRINKS

Glass 180

Coca cola, coke zero, sprite, fanta orange, ginger ale, tonic water, soda water

WATERS

	Small	*Large*
Solan de Cabras, Spain, still	180	290
Acqua Panna, Italy, still		
San Pellegrino, Italy, sparkling		

DRINK LIST

SHERRY COCKTAILS

Glass 390

SHERRY MOJITO
Colosia Manzanilla, lime juice, mint leaves, sprite

SHERRY PASSIONATE
Beefeater 24, Colosia Manzanilla, honey, lemon juice, fresh passion fruit

SHERRY COOLER
Colosia Manzanilla, Colosia Pedro Ximénez, orange bitter, Fentimas bitter lemonade, syrup, yellow lemon, orange, pineapple

SHEERY COBBLER
Colosia Manzanilla, Colosia Pedro Ximénez, syrup, orange wheel

COCKTAILS

Glass 390

EL CHAPO
Chilli infused tequila, mango purée, lime juice, syrup

LIMA
Ginger, coriander, chilli infused Pisco, lime juice, syrup and egg white

CHEFCHAOUEN
Gin, carrot juice, coconut cream, lime juice and syrup, curry

CADAQUES
Gin Mare, pineapple juice, lime juice, syrup

UNO MAS G+T
Xoriguer gin and Fever Tree tonic

FLOR DEL CIELO
Xoriguer gin, Bitter Truth violet, Bitter Truth elderflower, Apple juice and East Imperial tonic

PEPPERBERRY
Havana 7 years, Cointreau, sherry vinegar syrup, apple juice and strawberry

Glass 390

WHITE SANGRIA
Havana 7 years, spice syrup, dry white wine and soda water

CHUBBY CHECKER
Olmeca gold, pomegranate soda, vanilla salt

BOLERO
Xoriguer gin, Limoncello and Calpis

PISCO SOUR
Barsol Pisco, bitter, lime juice, syrup and egg white

GRAPEFRUIT NEGRONI
Xoriguer gin , Campari, Antica Formula and fino sherry

ORANGE BITTER MARTINI
Absolut, orange bitter and orange oil

SORBETTO
Aperol, citrus sorbet and Cava

GRILLED PINEAPPLE COOLER
Havana 7 years, Bitter Truth falernum, fresh lime, Angostura bitter topped with ginger beer

LAVENDER MULE
Xoriguer gin, lavender syrup, fresh lime topped with ginger beer

OSCURO
Martell VSOP, espresso, créme de cacao, vanilla syrup, chocolate bitter beer

UNO MAS HIGHBALL
Absolut Elyx, orange juice, Campari, vanilla syrup, lime, ginger cube

LIRIO DE CAMPO
Beefeater 24, chrysanthemum syrup, aromatics, hot water

PINEAPPLE NEGRONI
Beefeater 24, sweet vermouth, Campari, aged pineapple

DRINK LIST BY BOTTLE

GIN

	Bottle
Xoriguer	4,800
Xoriguer Canet	5,700
Beefeater 24	5,800
ValXerit	6,900
Siderit	6,900
Gin Mare	6,900
Bombay Sapphire	6,900
Hendrick's	6,900

RUM

Sailor Jerry	5,800
Havana 3 yrs	5,800
Malibu	5,800
Havana 7 yrs	5,800
Dictador Claro	5,800
Gosling's Black Seal	5,800
Mount Gay XO	5,800
Zacapa 23 yrs	9,900
Dictador XO Insolent	11,000

VODKA

Absolut, Absolut Flavor Citron, Mandrin, Vanilia, Raspberri	5,800
Absolut ELYX	6,900
Grey Goose	8,600

TEQUILA

Jose Cuervo Especial	5,800
Don Julio Reposado	8,500

JAPANESE WHISKY

Suntory Kakubin	5,800

SCOTCH

	Bottle
Ballentine's Finest	5,800
Ballentine's 12 yrs	5,800
Johnnie Walker Black Label	6,300
Chivas Regal 12 yrs	5,800
Chivas Regal XV	6,900
Chivas Regal 18 yrs	9,600
Chivas Regal 21 yrs Royal Salute	21,000
Chivas Regal 25 yrs	28,000

SINGLE MALT

Glenmorangie 10 yrs	5,800
AnCnoc 12 yrs	7,800
Old Pulteney 12 yrs	7,800
Glenfarclas 12 yrs	9,600
Glenmorangie 12 yrs	9,900
Laphroiag 10 yrs	10,500
Glengoyne 21 yrs	22,000

BOURBON

Jim Beam	5,800
Wild Turkey 81 proof	5,800
Jack Daniel's	5,800
Maker's Mark	6,000

COGNAC

Martell VSOP	6,300
Martell Noblige	7,900
Martell Cordon Bleu	18,000
Martell XO	20,000
Rémy Martin Louis XIII	190,000

LIQUEURS

Amaretto Luxardo	5,700
Jägermeister	5,700
Kahlua	5,700
Baileys	5,700
Sambuca	5,700
Absinthe Prado	5,800

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