

SMALL BITES

TOMATO BREAD	150
"PA 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 TUDELA" 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

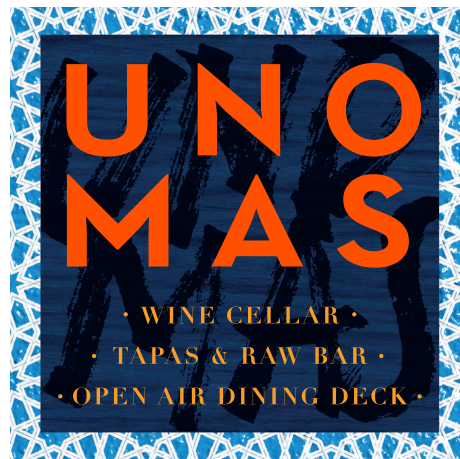
CURED HAM 🍴 D G 50g	790
Best ham in the world	
Jamón Blázquez cured for 48 months	
COLD CUTS 🍴 D G 80g	790
Jamón, lomo, salchichón, chorizo	

PAELLAS

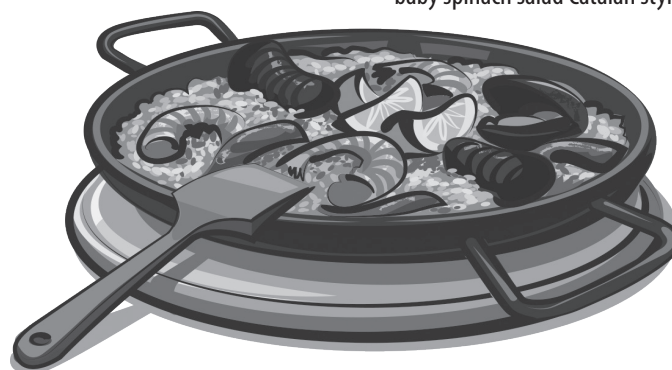
HALF & HALF 🍴 🍴	1,190
Half portion of each lobster and Pyrenees paella	
UNO MAS 🍴	1,290
Free range yellow spring chicken and seafood	
LOBSTER	1,950
Wild Canadian lobster	
PYRENEES 🍴	1,950
Wild mushrooms, Ibérico Secreto pork	
Catalan sausage "Botifarra" black winter truffle	
SEAFOOD "MARISCOS" 🍴	3,200
Creamy "Bomba" rice, Maine lobster, Carabineros	
tiger prawns	

MEAT TAPAS

GRILLED SKEWERS	290
"PINTXOS MORUNOS" 🍴	
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"	450
SAUSAGES 🍴 🍴 G	
Grilled with mashed potatoes, 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	590
TENDERLOIN STEAK D G	
Grilled steak, chimichurri sauce, "piquillo" peppers	



(45 mins)
2 people and more



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" D G	890
Gratinated crab Basque style with onions	
STEAMED BLACK MUSSELS D G C H	390
Rosemary, thyme, lemon, white wine	

MAINS

BEEF RIB-EYE D G	1,550
RUBIA GALLEGA (250G)	
Charcoal roasted rib-eye, sea salt	
"padrones" peppers	
LAMB D G	820
Charred lamb chops grilled in the Jospier 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, baked potatoes	
chimichurri sauce (Ideal for 2 people)	
BEEF RIB-EYE RUBIA GALLEGA	2,950
(500GR) D G	
Grilled rib-eye with "piquillo" peppers, gravy	
green mojo sauce and nam jim jaew	
(ideal for 2 people)	
SUCKLING PIG	1,990
"COCHINILLO" 🍴 D G	
Half roasted Segovian style with green mojo sauce	
gravy and nam jim jaew (Ideal for 2 - 4 people)	
BEEF RIB-EYE RUBIA GALLEGA	4,990
TOMAHAWK "CHULETON" (1 KG) D G	
Served charcoal oven grilled with	
"padrones" peppers (Ideal for 2 - 4 people)	

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 TREVISIO D V	190
Semi soft blue cheese	
from Asturias 🍴 🍴 🍴	
SELECTION D V	550
OF THREE	

UNO MAS MENU



UNO MAS
DRINK LIST

