

SMALL BITES

- GILDAS** 250
Guindilla peppers, olives, anchovies
- MIXED OLIVES** D G V H 190
- TOMATO BREAD** 150
- "PA AMB TOMAQUET"** ☁ V S
Tomato, garlic, olive oil
- ARTISAN BREAD BASKET** V 130
Olive oil bread, bell pepper brioche mini baguette

SOUPS & SALADS

- "AJO BLANCO"** D C S V H 210
Chilled almond and garlic soup
- "SALMOREJO"** ☁ ☁ H 210
Chilled tomato soup, boiled egg, Iberico ham
- UNO MAS SALAD** ☁ ☁ D G C ☁ 590
Iberico ham, Tou dels Til-lers cheese steamed vegetables
- SMOKED SALMON MILLE FEUILLE** D 480
Avocado aioli
- SPINACH SALAD** G V C ☁ 410
Catalan style, pine nuts, raisins, truffle Manchego
- SALTED ANCHOVIES** G 440
- AND BOQUERONES**
On roasted red capsicum salad
- STRAWBERRY, TOMATO** 250
- AND BEETROOT SALAD**
Smoked sardine tartare

FRITURAS DEEP FRIED

- DEEP FRIED CALAMARI** 450
Squid with black ink aioli, lemon
- DEEP FRIED WHITEBAITS** 450
Silver fish and aioli
- HAM CROQUETTES** ☁ ☁ 270
Aioli mayonnaise
- MUSHROOM CROQUETTES** V 270
Aioli mayonnaise

TAPAS

- PAN FRIED ARTICHOKE** V G H 1,100
Arbequina olive oil, almonds
- BOLETUS** 750
Porcini mushrooms, truffled Manchego cheese
- KOKOTXA, HAKE JOWLS** G D 700
Bone marrow, caviar, soft boiled egg
- MUSSELS** S G 490
Marinara tomato sauce
- SWEET PEPPERS** 490
- "PADRONES"** ☁ D G V
Deep fried, sea salt
- TORTILLA ESPAÑOLA** ☁ S V G 220
Spanish potato and onion omelette
- UNO MAS BRAVAS POTATOES** ☁ V 210
Soft and crisp, spicy tomato sauce, aioli

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 tomato bread
(Ideal for 2 people to share)

EMBUTIDOS PATA NEGRA COLD CUTS

- COLD CUTS** ☁ D G 80g 790
Jamón, lomo, salchichón, chorizo
- CURED HAM BLÁZQUEZ** ☁ D G 50g 790
Jamón Iberico de Bellota cured for 48 months
- CURED HAM MARCIAL** ☁ D G 50g 590
Jamón Iberico cured for 24 months
- HALF & HALF CURED HAM** ☁ D G 50g 690
Jamón Iberico Blázquez and Marcial

PAELLAS

- UNO MAS** ☁ 1,490
Free range yellow spring chicken and seafood
- SEAFOOD "MARISCOS"** ☁ 3,200
Creamy "Bomba" rice, Maine lobster, tiger prawns
- LOBSTER** 2,490
Wild Canadian lobster
- HALF & HALF** ☁ ☁ 2,350
Half portion of each lobster and Pyrenees paella
- PYRENEES** ☁ 1,950
Wild mushrooms, Ibérico Secreto pork Catalan sausage "Botifarra", black winter truffle

MEAT TAPAS

- CREAMY RICE** ☁ G S 1200
Scampi and pig trotters
- FOIE DEL BAR SPORT** 910
A la plancha beef tenderloin, foie gras raspberry sauce
- "RABO DE TORO"** S 850
Oxtail stew, cured egg yolk, shiitake chutney
- IBERICO "PRESA" PORK** ☁ G D 840
Black ink crust, carrot purée
- GRILLED BABY CARROT, PORK JUS** 820
- BAKED CANNELONI** ☁ 820
Beef, pork and foie gras cannelloni béchamel sauce, cheese
- WAGYU HANGING** 640
- TENDERLOIN STEAK** D G 540
Grilled steak, chimichurri sauce, "piquillo" peppers
- "CUCHIFRITO"** ☁ G 460
Suckling pig, rocket-orange salad
- BASQUE "TXISTORRA"** 460
- SAUSAGES** ☁ ☁ J G 280
Grilled with pumpkin purée, poached egg
- OXTAIL "BOCADILLO"** S D 280
Chipotle mayonnaise, fresh herbs



(40 mins)
2 people and more



seafood tapas

- PAN SEARED SCALLOPS** ☁ S G D 900
Mashed peas, crispy chorizo
- OCTOPUS** S G 890
Paprika mousseline
- "TXANGURRO"** S G D 820
Spider crab in shiso leaves, citrus caviar
- GAMBAS "PIL PIL"** ☁ J D G 720
Tiger prawns, garlic, paprika, Cayenne sizzling in olive oil
- TUNA TARTARE** H 510
Mayonnaise, ginger, wasabi, soya sauce
- SEARED TUNA LOIN** G H 500
Tomato jam
- RAZOR CLAMS** S G H 450
Salsa refrito sauce, lemon foam
- BROXTETA DE GAMBAS** ☁ 270
Prawn skewers a la plancha, mushrooms, bacon

MAINS

- DOVER SOLE** ☁ D G 1,800
Iberico ham cream, sautéed snow peas
- WAGYU BEEF RIB-EYE** D G 1,750
- DARLING DOWNS (250G)**
Charcoal roasted rib-eye, sea salt "padrones" peppers
- PAN SEARED SNOW FISH** D G 1,590
Lemon and parsley sauce
- LAMB** D G 1,190
Charred lamb chops grilled in the Jospo oven
- PAN SEARED HAKE** G S 850
Asparagus, clams, quail egg saffron sauce

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, 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)

- BEEF CHULETON 1 KG** D G 5,300
- SPANISH OR AUSTRALIAN**
Mashed potatoes and deep fried padrones peppers
- WAGYU BEEF RIB-EYE** 3,350
- DARLING DOWNS (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)
- ARTICHOKE AND COCKLES** G S 1450
White wine sauce
- BABY CHICKEN "EL POLLO LOCO"** ☁ 880
Grilled baby free range chicken, baked potatoes chimichurri sauce (Ideal for 2 people)

THESELECTION

- SELECTION** D V 550
- OF THREE**
- TRIO OF MANCHEGO** D V 550
Anejo, rosemary and black pepper ☁ ☁
- MANCHEGO** ☁ D V 210
Hard cheese from La Mancha
- MAHON** ☁ D V 190
Semi soft cheese from Menorca
- PICON BEJES TREVISIO** D V 190
Semi soft blue cheese from Asturias ☁ ☁ ☁

UNO MAS MENU



UNO MAS DRINK LIST



D FOR DIABETICS C LOW CALORIES S LOW SODIUM V VEGETARIAN G GLUTEN FREE H HEART FRIENDLY J MILD SPICY ☁ CONTAINS PORK ☁ CONTAINS COW MILK ☁ CONTAINS GOAT MILK ☁ CONTAINS SHEEP MILK ☁ CHEF RECOMMENDED ☁ SPA CENVAREE RECOMMENDED

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



DESSERTS

	Price
CREMA CATALANA 👉 Our contemporary version of the traditional Catalan cream with salted caramel icecream	350
ARROZ CON LECHE Rice and milk pudding	350
CHURROS 👉 Classic Spanish fried doughnuts with Valrhona chocolate dipping sauce	350
UNO MAS CHEESECAKE "TARTA DE QUESO" Basque cheesecake	350
TORRIJAS SPANISH STYLE FRENCH TOAST Vanilla ice cream and caramel sauce	350
BRAZO GITANO 👉 Sponge cake, frozen Canary Islands cream, lemon syrup and fig compote	350
CHOCOLATE DELIRIUM Chocolate ganache with white chocolate foam, matcha tea sponge, blondie, coffee cream and grapefruit iced marshmallow	350
ICE CREAMS "HELADOS" Vanilla, yogurt, lemon sorbet, raspberry sorbet, chocolate olive oil	155

