

## COLD TAPAS

Crispy bread with tomato and olive oil - 5 slices	7.50
Jamón Ibérico acorn-fed 60 months cured – Iberic ham pork cold cut 60g	32.00
Salmorejo soup with burrata cheese and jamón ice-cream - tomato based cold soup	17.00
Smoked salmon, avocado sauce, tomato and dill	22.00
Octopus carpaccio, paprika, apple, corn and coriander	22.00
 Duck foie gras terrine with anchovies and hazelnut sablé	25.50
 White asparagus, egg and Avruga caviar	26.00

## HOT TAPAS

Roasted chicken croquettes - 3 units	9.00
Jamón croquettes - 3 units	12.00
Mushroom croquettes - 3 units	9.00
Atlantic salted cod fritters - 5 units (salty)	15.00
Tortilla de camarones - shrimp crispy fritter	12.50
Bomba with brava sauce and all-i-oli - potato ball with spicy minced beef	15.00
Gambas all i pebre - prawns with garlic, hazelnuts and almonds creamy sauce	22.00
Pork meatballs and calamari stew	16.50
Veal tongue fricandó - veal and black trumpet mushrooms stew	20.00
 Gaig's traditional cannelloni stuffed with beef and pork - recipe from 1869	16.50

## TRUFFLE SEASON

Wild white truffle 8.00/g

 Recommended dishes

Extra bread basket 3.50

All prices are in SG\$ and subject to 10% service charge and prevailing 7% goods & service tax

## PAELLA / FIDEUÀ

Portion considered as one main for one person, with 5/6 tapas you can share it for two

Squid ink and seafood Fideuà - <i>paella made with short noodles</i>	32.50
Seafood paella with carabinero prawn - <i>2 pieces included, extra prawn: \$14.00/p</i>	42.50
▢ Creamy oxtail paella and mushrooms	32.00
Pigeon and porcini paella	52.50

## FISH / MEAT

Charcoal grilled octopus with cauliflower textures	32.50
Turbot fish with pil-pil and garlic sauce	40.00
Quail escabetx - <i>pickled quail</i>	32.00
Suckling pig with pear infused with wine and honey	42.50
Marinated presa Ibérica, carrot and coffee purée - <i>marinated pork</i>	31.50
Grilled beef tenderloin, Padrón peppers and potatoes	43.50

## CHEF'S MENU

Salmorejo cold soup

Tortilla de camarones

Bomba de la Barceloneta

Graig's traditonal cannelloni

Veal tongue fricandó

Charchoal grilled octopus with cauliflower textures

Quail escabetx

Pa amb oli i xocolata

**108.00 per person**

**(min. 2 and to be served for the entire table)**

Extra bread basket 3.50

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