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
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

(45 mins)
2 people and more

MEAT TAPAS

GRILLED SKEWERS "PINTXOS MORUNOS" 290
Marinated pork and chicken 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

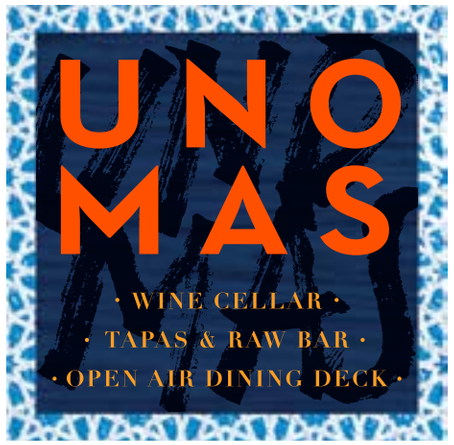
BASQUE "TXISTORRA" SAUSAGES G 450
Grilled with mashed potaoes, egg

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," piquillo" peppers



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 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, baked 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)

QUESO
SELECTION

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 DRINK LIST

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

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