

SMALL BITES

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

SOUPS & SALADS

"AJO BLANCO" G N V	210
Chilled almond and garlic soup	
"GAZPACHO ANDALUZ" G P N	290
Traditional tomato and raw vegetable cold soup	
"ZARZUELA" SEAFOOD SOUP S	550
Clear fragrant seafood broth with scallops, clams lobster, tiger prawn	
UNO MAS SALAD L P	590
Iberico ham, tou dels tillers cheese, steamed vegetables	
SMOKED SALMON MILLE FEUILLE G L S	480
Avocado aioli	
SPINACH SALAD L N V	410
Catalan style, pine nuts, raisins, truffle Manchego	
SALTED ANCHOVIES AND S	440
BOQUERONES	
Roasted red capsicum salad with boquerones and anchovies	
STRAWBERRY AND TOMATO SALAD L V	250
Beetroot and walnuts	

FRITURAS DEEP FRIED

DEEP FRIED CALAMARI G S	450
Squid with black ink aioli, lemon	
IBERICO HAM CROQUETTES G L P	270
Aioli mayonnaise	
MUSHROOM CROQUETTES G L V	270
Aioli mayonnaise	
"PIPAS DE MAR" G S	550
Deep fried blue Mediterranean prawns	

TAPAS

PAN FRIED ARTICHOKE N V	1,100
Arbequina olive oil, almonds	
SAUTEÉD PORCINI L V	750
Sauteéd porcini, grated manchego cheese	
KOKOTXAS DONOSTIERRAS	1,200
Pan seared cod cheeks with garlic and white wine	
SEARED MUSSELS S G	490
Marinara tomato sauce	
SWEET PEPPERS "PADRONES" V	490
Deep fried, sea salt	
TORTILLA ESPAÑOLA V	220
Spanish potato and onion omelette	
UNO MAS BRAVAS POTATOES V	210
Soft and crisp, spicy tomato sauce, aioli	

2 FEET OF TAPAS G L S P	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)	

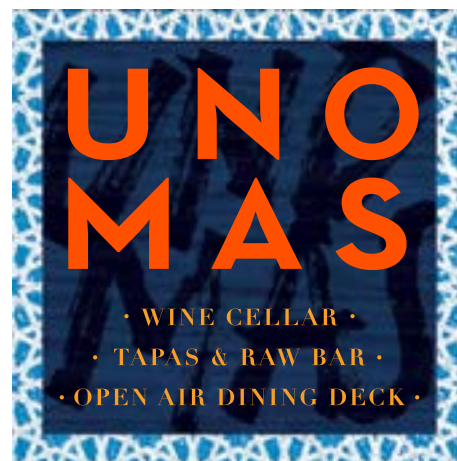
WILD MUSHROOMS CREAMY RICE G S	1,250
Morels, asparagus, foie gras	
FOIE DEL BAR SPORT	1,050
A la plancha beef tenderloin, foie gras raspberry sauce	
IBERICO "PRESA" PORK S P	840
Black ink crust, carrot purée grilled baby carrot, pork jus	
BAKED CANNELONI G L P	420
Beef, pork and foie gras cannelloni béchamel sauce, cheese	
WAGYU HANGING TENDERLOIN STEAK	640
Grilled steak, chimichurri sauce, "piquillo" peppers	
UNO MAS SUCKLING PIG G P	540
Crispy baby suckling pig with orange and rocket salad, passion fruit sauce	
CUTTLEFISH PAPPARDELLE	850
Garlic, pasley and cayenne	
BASQUE "TXISTORRA"	460
SAUSAGES G L P	
Grilled with pumpkin purée, poached egg	

EMBUTIDOS PATA NEGRA COLD CUTS

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

PAELLAS (40 mins) 2 people and more

UNO MAS S	1,490
Free range yellow spring chicken and seafood	
SEAFOOD "MARISCOS" S	1,800
Mussels, prawns, squid, clams, scallops, capsicums, tomatoes	
LOBSTER S	2,490
Wild Canadian lobster	
HALF & HALF S P	2,350
Half portion of each lobster and Pyrenees paella	
PYRENEES P	1,950
Wild mushrooms, Ibérico Secreto pork Catalan sausage "Botifarra", black winter truffle	
SEAFOOD FIDEUA G S	1,300
Toasted angel hair, mixed seafood and aioli	



MAINS

PAN SEARED SEA BASS S L	990
Cauliflower purée and ajada de pimentón	
DOVER SOLE ROLLS S P	1,800
Iberico ham cream, sautéed snow peas	
WAGYU BEEF RIB-EYE (250G)	1,750
Charcoal roasted rib-eye, sea salt "padrones" peppers	
PAN SEARED SNOW FISH L S	1,590
Lemon and parsley sauce	
JOSPER OVEN CHARRED LAMB CHOPS L	1,190
Potato mousseline, lamb jus	
ARTICHOKE AND COCKLES S	1,450
White wine sauce	

UNO MAS MENU



UNO MAS
DRINK LIST



SIGNATURE TO SHARE

EL CAPRICO EXPERIENCE



Renowned among connoisseurs as the finest steak in the world.
Dried aged, firm, juicy & intense

SET MENUS AT **G S** 9,990

- A bottle of Discolo Uva Tinta de Toro 2018
- 48 months cure beef cecina
- Beef tartare, bone marrow, Imperial Oscietra caviar
- Beef tartare summer truffle
- 1Kg El Capricho beef chuleton
- Golden salt and soufflé potatoes, summer truffle
- Modern Catalan cream

GIANT SEAFOOD PLATTER (30 MINS)

"MARISCOS A LA PARRILLA" **G L** 5,990

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)

EL CAPRICO CHULETON 1KG 6,900

Mashed potatoes and deep fried padrones peppers

BEEF AUSTRALIAN 1 KG 5,300

CHULETON

Mashed potatoes and deep fried padrones peppers

WAGYU BEEF RIB-EYE (500GR) 3,350

Grilled rib-eye with "piquillo" peppers gravy green mojo sauce and nam jim jaew (Ideal for 2 people)

SUCKLING PIG "COCHINILLO" **P** 1,990

Half roasted Segovian style with green mojo sauce, gravy and nam jim jaew (Ideal for 2 - 4 people)

COSTILLA ASADA GALLEGA 1,650

Roasted wagyu beef rib, mashed potatoes

Padrones peppers

BABY CHICKEN "EL POLLO LOCO" **V** 880

Grilled baby free range chicken, baked potatoes chimichurri sauce (Ideal for 2 people)

