



CHARCUTERÍA & TAPAS FRÍAS

Cured Bites & Cold Tapas

Tabla de embutidos **G L P** ibéricos

Chorizo, salchichón, lomo y jamón
Spain's finest cold cuts on one board

Jamón 100% ibérico de bellota (50g.)

The king of hams, acorn-fed
hand-carved to perfection

Tabla de quesos artesanos **G L V**

Manchego, Mahón y Cabrales
Spain's boldest cheeses

Pan con tomate **G V**

Toasted bread with crushed tomato & olive oil

Tostada de anchoas con mantequilla ahumada **G L S**

Cantabrian anchovies, smoked butter
toasted bread – small bite, big flavour

Matrimonio de anchoas **G S**

White & black anchovies – the perfect couple

Gilda de atún ahumado **S**

Classic Basque skewered smoked tuna
with guindilla pepper, anchovy & boquerones

Ensaladilla rusa con ventresca de atún

Creamy potato salad with silky tuna belly

Gazpacho Andaluz **G V**

Chilled tomato soup, olive oil
& garden-fresh veggies

Cogollos de Tudela, salmón ahumado alcaparras y vinagreta de limón **S L**

Baby romaine hearts, smoked salmon,
capers & lemon vinaigrette

Ensalada UNO MAS **L P N**

Our house salad - Ibérico ham, Manchego,
red apple, steamed veggies, cured yolk,
toasted almonds

CRUDO BAR

Raw & Refreshing

Ostras frescas (6 piezas) **S**

½ Dozen of Fines de Claire oysters No.2
on ice, served with mignonette

Las ostras del chef (2 piezas) **S**

Two Chef's special oysters, dressed to impress

Carpaccio de ventresca de atún **S N**

Tuna belly carpaccio, delicate and buttery

Tartar de atún con salmorejo **G S**

Diced tuna tartare on a Córdoba style creamy
tomato purée

Tiradito de salmon **S N**

Thinly sliced salmon, citrus dressing sauce

Hamachi aguachile **S**

Yellowtail in spicy green aguachile – bold, zesty,
unforgettable



EL TAPEO

Classic Spanish Tapas

Bravas UNO MAS **V**

Our new take on patatas bravas – crispy, spicy,
addictive

Pimientos de Padrón **V**

Blistered padrón peppers
with sea salt – one in ten bites back!

Croquetas de jamón **G L P**

Iberian ham croquettes – golden, creamy bites

Croquetas de chipirón **G L S**

Squid ink croquettes

Calamares fritos **G S**

Fried squid, lemon & Alioli

Frito de Cádiz **G S**

Mixed Andalusian-style fried mixed seafood
seaside snack attack

El sando de UNO MAS **G**

Mini steak sandwich – beef tenderloin, foie gras,
umami explosion

Pulpo a la gallega **S**

Galician-style octopus, smoked paprika & olive oil

Gambas al ajillo **S G**

Sizzling garlic shrimps – pure Spanish soul

Presa ibérica con guarnición **G P N**

Grilled Ibérico pork shoulder – juicy, rich,
reimagined garnish

Tortilla de patatas **V**

Classic Spanish potato omelette

Tortilla de patatas **P**

con sobrasada

El bikini ibérico **G L P**

Potato omelette with spicy Balearic sausage

El bikini ibérico **G L P**

Grilled Iberian ham & cheese sandwich – bite-sized
indulgence

Vieiras al Fino de Jerez **S**

Seared scallop with sherry creamy sauce

Oreja de cerdo frita **L P**

Crispy pork ear – crunchy, salty,
perfect with a drink

Carrilleras de la Mari **G L**

Slow-braised beef cheeks – rich, fall-apart tender

Escalopín, huevo poché con trufa y pimientos de piquillo **G**

breaded beef tenderloin escalope, truffle poached
egg & piquillo peppers

Parillada de verdura **V N**

grilled seasonal vegetables

Albóndigas ibéricas **G L P**

Pork secreto, presa ibérica, caramelised onion,
rustic sauce

Tabla de Tapas **G L S P**

Tapas Board

Iberian ham croquettes, squid ink croquettes, anchovy
toast, white anchovy, grilled octopus, Spanish
omelette, padrón peppers, Spanish meatballs, sizzling
garlic shrimps, Ibérico de bellota ham, fried calamari

ARROCES

Paella & Rice Dishes

Paella Valenciana

Traditional recipe with chicken, green beans

Paella de marisco (Del Senyoret) **S**

Seafood paella – no shells, all flavour

Paella negra **S G**

Black rice with squid ink, snow fish & baby calamari
– rich and dramatic

Arroz caldoso de bogavante **S G**

Lobster rice stew – deep, brothy, luxurious

Arroz de secreto ibérico **P**

Smoky rice with tender cuts of Iberian pork

LA PARRILLA DE UNO MAS

The UNO MAS Grill

DEL MAR

From the Sea

1kg. Lubina **S**

(a la parrilla / frita)

Sea bass – grilled, or fried your way

Rodaballo a la parrilla **S**

Whole turbot grilled over fire – flaky and full
of flavours

Parrillada de mariscos **S**

Grilled seafood platter - scampi, lobster
scallop, fresh oysters, squid, blue belly shrimps

Bogavante (a la parrilla / frito) **G L S**

Lobster – grilled or fried to perfection

Merluza negra chilena

a la marinera **S**

Buttery snow fish in traditional fisherman's sauce

DE LA TIERRA

From the Land

Ribeye (250g. / 500g.)

Australian Wagyu 6/7 prime ribeye, grilled
to order – bold and beefy

Chuletón (1kg.) **L**

Massive – made for sharing (or not)
Japanese Kamimura ribeye

Costilla de vaca **L**

Slow-cooked Wagyu beef short rib – charred
and tender

Parrillada ibérica **P**

Iberian mixed grill – chistorra sausage, morcilla
(Black pudding), secreto pork, presa pork,
padrón peppers & potatoes

Pollo al ast

Spanish-style rotisserie chicken –
juicy with crispy skin

Paletilla de cordero lechal **L**

de Burgos al horno (2 personas)

Oven-roasted Spanish baby lamb shoulder – a feast
for two

Cochinillo a la segoviana **P**

(medio / porción)

Traditional Segovia-style suckling pig – half
or by the portion

G Contains Gluten **L** Contains Lactose **S** Contains Seafood, Crustacean or Molluscs
P Contains Pork **N** Contains Nuts **V** Vegetarian

All prices are subject to 10% service charge and 7% government tax.



DESSERTS

- CREMA CATALANA**  **G L N V** **350**
Our contemporary version of the traditional Catalan cream with salted caramel icecream
- ARROZ CON LECHE** **L V** **350**
Rice and milk pudding
- CHURROS**  **G L V** **350**
Classic Spanish fried doughnuts with Valrhona chocolate dipping sauce
- UNO MAS CHEESECAKE “TARTA DE QUESO”** **G L V** **350**
Basque cheesecake
- TORRIJAS SPANISH STYLE FRENCH TOAST** **G L V** **350**
Vanilla ice cream and caramel sauce
- BRAZO GITANO**  **G L V** **350**
Sponge cake, frozen Canary Islands cream, lemon syrup and fig compote
- CHOCOLATE DELIRIUM** **G L V** **350**
Chocolate ganache with white chocolate foam, matcha tea sponge, blondie, coffe cream and grapefruit iced marshmallow
- ICE CREAMS “HELADOS”** **G L V** **155**
Vanilla, yoghurt, lemon sorbet, raspberry sorbet, chocolate olive oil
- PANTXINETA PUFF PASTRY** **G L N V** **350**
Cream, toasted nuts

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