



RESTAURANT MENU

TAPAS

VERMOUTH

MARINATED PICKLES \$9

Vegetables with an exotic touch.

MARINATED OLIVES \$8

Spanish olives enriched with flavourful herbs and spices.

SPHERICAL OLIVES \$3 each

A distinctive approach to Spanish olives. Have them in one bite and watch out for the pit!

PA AMB TOMÀQUET \$10

Have it with jamon, anchovies or simply on its own!

BREAD \$6

IBERICOS

JAMÓN IBÉRICO \$55

Flamenco is to passion what jamon is to Spain, this cured Iberico ham is a must-try!

PALETILLA IBÉRICA \$30

If it's not Jamon, it's Paletilla. Leg or Shoulder?

It is up to you!

LOMO IBÉRICO \$45

This noble cured pork sirloin has a smoked pepper hint that gives it an exceptional taste.

TAPAS

CANTABRIAN ANCHOVIES \$18

A salty tapa of anchovies marinated in olive oil.

COD FISH "ESQUEIXADA" \$14

Every Spanish grandma has this recipe that is named after breaking the cod in smaller pieces.

CATALUNYA TARTAR \$20

This tartar has a trick up its sleeve, give it a taste and guess what is in it.

FOIE GRAS AND EEL "ESCALIBADA" \$20

Grilled vegetables, foie-gras and eel, this combination gives a gentle smokey kick.

TUNA TOMATO SALAD \$18

Selection of the freshest tomatoes paired with a Spanish tuna confit.

WHITE ASPARAGUS \$18

For Herbivores, this special asparagus is flown-in, steamed and topped with tarragon mayonnaise.

BOMBAS DE LA BARCELONETA 3PCS \$15

A Cova Fumada creation, Catalunya presents to Singapore this meat and potato concoction with brava sauce.

CROQUETAS DE JAMON 4PCS \$15

How to put a Spaniard to the test? Ask for croquetas and decide who is the best?

CALAMARES \$18

Only the best at Catalunya, try our fresh Spanish squids fried up in Singapore.

PATATAS BRAVAS WITH "ALL I OLI" \$10

Brave enough to try these fried potatoes with two special catalan sauces?

COD FRITTERS \$12

A tribute to one of the most popular Catalan bites.

THE OTHER SPANISH TORTILLA \$16

A modern twist to the most famous Spanish tapa.

"CHORIZO Y ESTRELLADOS" \$18

Fried egg with chorizo on a potato bed.

TORTILLA DE TRAMPO \$18

Also called the "Sin Tortilla", this is a perfect example of lust in gastronomy. Yummy....

BIKINI \$20

You're not getting a swimsuit! This ham, cheese and truffle sandwich will transport you right to Catalunya.

"MARINERA" MUSSELS \$14

A typical Spanish bite, one of our sailors favourites.

AVOCADO BATTERED ROLL \$20

A vegetarian delight, this tantalising roll is filled with crab, avocado, vegetables and mayonnaise.

CRISPY PAELLA \$16

Never seen a Paella tapa? We will make it just for you.

OCTOPUS "A FEIRA" \$24

This smooth and spicy Galician tapa is finished with an extra touch of pork dewlap.

ROASTED MEAT CANELÓN \$19

Succulent beef and chicken wrapped in a delicious crepe covered in a sinful cheese sauce.

SUCKLING PIG TAPA \$22

Don't feel like having a whole suckling pig? Have the same pleasure in two bites instead.

MEAT

TRADITIONAL SUCKLING PIG "SEGOVIAN STYLE" 2-3 PAX \$135

A Signature dish roasted Segovian style and served in a special way.

ROASTED VEAL SHANK 2-3 PAX \$138

Go big! This tender meat masterpiece is the perfect option to share with your partner.

LAMB RIBS \$55

A tasty option for lamb lovers especially with its delicious gravy.

AUSTRALIAN TXULETA \$80

Luscious tender meat that melts in your mouth.

TASMANIAN TXULETA \$100

Decadent and full-flavoured cured Tasmanian meat.

CATALAN VEAL RAGOUT \$55

Typical Catalan "estofado" with a delicate texture and savoury mushrooms.

SEAFOOD AND FISH

CATCH OF THE DAY \$45

The best choice of the freshest fish captured by our chef's eagle eye.

"SUQUET DE PEIX" \$50

Our sailors daily meal with our catch-of-the-day grilled fresh and stewed with potatoes.

LOBSTER RICE \$80

The brother of our beloved Paella, this time with the amazing flavour of fresh grilled Lobster.

MEDITERRANEAN RED PRAWN \$85

It's your call: Salted, Grilled, Boiled. You choose the style, we give the flavour.

SIDE DISHES

CHARCOAL GRILLED CABBAGE \$15

PIQUILLOS "BABY RED PEPPERS" \$15

GRILLED AUBERGINE UNDER MISO SPRINKLE \$12

STAR ANISE & CINNAMON ROASTED PINEAPPLE \$12

SMOKED MASHED POTATO \$10

GLAZED SPRING ONION-ORANGE FLAVOURED \$15

VEGETABLE FEAST WITH ROMESCO SAUCE \$12

PAN-FRIED PIMIENTOS DEL PADRON "BABY GREEN PEPPERS" \$16

PAELLA

(ONLY SATURDAYS AND SUNDAYS LUNCH)

PAELLA (MIN. 2PAX)

Served in a sarten paella and topped with seafood.

\$55 per person

BLACK PAELLA WITH SQUID (MIN. 2PAX)

A tasty paella that gets its colour from being cooked with squid ink.

\$45 per person

CALDERETA DE LLAGOSTA

A rich and flavourful stew packed with lobster.

market price

Paella, together with all tapas, is the most typical and well-known dish in the Spanish kitchen.

It is a rice dish with seafood that is cooked slowly for 25 minutes and served in a pan specially for the recipe called “Sarten Paella” which is where the name of the dish comes from.

DESSERTS

RICE AND MILK \$12

CHEESE FLAN COVERED BY BERRIES AND CRUMBLE \$12

CHOCOLATE IN DIFFERENT TEXTURES \$16

CATALUNYA FRUIT SALAD \$12

WARM CREAMY ALMOND SPONGE CAKE \$15

Minimum preparation time: 15 mins

“TORRIJA” WITH SMOKED MILK ICE-CREAM \$14

LEMON ZESTY PIE \$12