

MENU



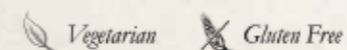
FOC

meaning fire in Catalan is a potent symbol of Michelin-starred chef Nandu Jubany's intense devotion to his craft. His goal in delivering the very essence of Catalan cuisine, is to persistently source the best produce and slow cooking...when time becomes an ally.

Nandu Jubany's gastronomical proposal at FOC is cuisine that reaffirms the most demanding traditions, bringing together authentic flavours and values in a contemporary format. Based on seasonality, the menu allows you to enjoy the most select produce of that time of year - featuring traditional Catalan dishes impeccably presented with a contemporary attitude.

This restaurant unites Catalan folk culture with modern decorative flair. The various spaces offer our guests a number of choices in which to delight in the food and atmosphere - an intimate private party, a business affair, a relax-romantic date, gathering with friends and family... It will always be our pleasure to share with you our spirit of fine food and fun dining.

Nandu Jubany is an unconditional food-lover, a benchmark in haute cuisine and quality gastronomy and has received a Michelin star for his restaurant Can Jubany in the county of Osona, Spain.



all prices are subject to service charge and GST

BCN ✈ SIN

Jamón ibérico “Joselito” con “pa amb tomàquet” <i>Iberico Spanish ham with toasted bread & grated fresh tomatoes</i>	/ 30.0
Croquetas de jamón (4 unidades) <i>Ham croquettes (4 pieces)</i>	/ 10.0
Pa amb tomàquet (5 unidades) <i>Toasted bread & grated fresh tomatoes (5 pieces)</i>	/ 6.0
Croquetas de setas (4 unidades) <i>Mushroom croquettes (4 pieces)</i>	/ 8.0
FOC Ensaladilla rusa <i>Our way to do the typical Olivier salad</i>	/ 10.0
Espárragos verdes a la brasa con salsa romesco <i>Grilled green asparagus with “romesco” sauce</i>	/ 16.0
Buñuelos de bacalao con puré de manzana (5 unidades) <i>Cod fish puff fritters with green apple puree (5 pieces)</i>	/ 10.0
Patatas bravas <i>One of the most popular Spanish preparations of deep fried potatoes, “brava” spicy sauce and garlic mayonnaise. FOC style</i>	/ 8.0
Tortilla de patatas con “pa amb tomàquet” <i>Spanish tortilla with toasted bread & grated fresh tomatoes</i>	/ 10.0
Coca de anchoas y escalivada, con queso Idiazabal <i>“Coca” with anchovies, charcoal grilled peppers, eggplant, spherical Idiazabal cheese</i>	/ 16.0
Huevos estrellados con chorizo <i>“Scramble before you eat” eggs with spanish “chorizo”</i>	/ 10.0
Gambas al ajillo <i>Prawns in rich garlic and white wine sauce</i>	/ 18.0



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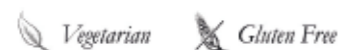
Pulpo a la gallega <i>Octopus Galician style, prepared with paprika, olive oil and potatoes</i>	/ 22.0
“Cansalada” confitada con puré de coliflor (4 unidades) <i>Confited pork belly with cauliflower puree (4 pieces)</i>	/ 14.0
Paella de arroz negro con mariscos y “all I oli” <i>Black Mediterranean “Paella” with seafood and garlic mayonnaise</i>	/ 22.0
“Arrós del senyoret” <i>Seafood Paella</i>	/ 26.0
Mini-Chuletón a la brasa con guarnición (150 gr) <i>Small “Chuleton” beef steak, charcoal grilled with garnish (150gr)</i>	/ 35.0
Chuletón de quilo a la brasa con guarnición (1 kg) <i>Big chuleton, charcoal grilled, with garnish (1 kg)</i>	/ 180.0



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BCN ✈️ WORLD

Gazpacho de sandía con helado de aceite de oliva ahumado <i>Watermelon "Gazpacho" with charcoal smoked olive oil ice cream</i>	/ 12.0
Ceviche de vieiras y guacamole <i>Scallops "Ceviche" with guacamole</i>	/ 20.0
Chipirones salteados con huevo revuelto <i>Baby squid with scrambled eggs</i>	/ 18.0
Vieiras a la brasa con caldo de bonito y caviar de soja (2 unidades) <i>Grilled scallops with bonito stock and soya caviar (2 pieces)</i>	/ 16.0
Cochifrito (2 unidades) <i>Crispy pork tacos (2 pieces)</i>	/ 14.0
Sándwich de carrillera de ternera con cebolla tierna y nuez (2 unidades) <i>Braised beef cheek with nuts and homemade grilled steam bread (2 pieces)</i>	/ 16.0
Chuletitas de cordero a la brasa con verduritas al curry <i>Grilled lamb chops with curry vegetables</i>	/ 20.0
FOC Burger <i>Chicken & Pork burger</i>	/ 18.0
Bocata de foie-gras a la brasa y shitake marinado (2 unidades) <i>Grilled foie-gras with marinated shitake and green apple (2 pieces)</i>	/ 22.0



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DESSERTS

Torrija con helado casero de vainilla <i>Spanish "French toast" with homemade vanilla ice cream</i>	/ 10.0
Baba al ron quemado con helado de nata <i>Rum baba with Chantilly ice cream</i>	/ 14.0
Tarta Tatin <i>Apple pie with ice cream</i>	/ 8.0
Espuma de Crema Catalana <i>"Crema Catalana" FOC style</i>	/ 12.0
FOC Hamburguesa de chocolate <i>FOC chocolate burger</i>	/ 12.0
Tarta de queso con fresas <i>Cheese cake with strawberries</i>	/ 10.0
Helado de vainilla casero para compartir <i>Home-made vanilla ice cream with the following toppings: chocolate sauce, freeze dried pineapple, fresh strawberries, pistachios, crumbs. Ideal for sharing</i>	/ 26.0
Pecado de chocolate con fruta de la pasión <i>FOC chocolate sin with passion fruit cream</i>	/ 12.0



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