

The  
**Winery** TAPAS | BAR



# Tapas

Taste our journeys

## Vegetales (Vegetables)

Padrón Peppers 	15
<i>Sea salt, togarashi</i>	
Patatas Bravas 	16
<i>Agria potatoes, bravas sauce, mayo</i>	
Charred Cauliflower 	20
<i>Romesco, basil pesto, pine nuts</i>	
Avocado & Almond Salad 	18
<i>Mesclun greens, pomegranate pearls, golden croutons, lemon vinaigrette</i>	
Burrata with Grilled Peaches	24
<i>Yellow peach, strawberries, crispy ham, balsamic glaze</i>	

## Para Picar (To Share)

Spiced Nut Selection 	10
<i>Roasted cashews, hazelnuts, macadamias, cumin, smoked paprika</i>	
House-Marinated Olives 	12
<i>Chef's selection</i>	
Tortilla Chips 	12
<i>Fresh tomato salsa</i>	

## Charcuterie & Cheese

Charcuterie Selection	18
<i>Chef's cold cuts, guindilla pepper, caperberry</i>	
Baked Camembert	22
<i>White wine honey, onion jam, green salad, sourdough</i>	
Artisan Cheese Selection	24
<i>Chef's three-cheese selection</i>	
The Winery Platter	38
<i>Three cheeses, three cold cuts</i>	
Gran Reserva Jamón Ibérico 50g	39
<i>24-month aged ham, sourdough</i>	

"Tapas invites you to share, explore, and savor—small plates crafted for communal dining, where every bite tells a story of Spanish culinary tradition."

# Tapas

Food for the soul, a warm hug

## Croquetas & Fritos

Forever Crispy Fries  14  
*Truffle mayo*

Mushroom Croquetas 16  
*Truffle mayo*

Baby Cuttlefish 16  
*Mint mayo*

Mala Baby Cuttlefish 16  
*Chipotle mayo*

Crab Croquetas 18  
*Chipotle mayo*

Chicken Wings 18  
*Free-range wings, house sambal*

Spam Fries 22  
*Chipotle mayo*

## Warm Plates

Huevos Estrallados 20  
*Fried eggs, jamón, potatoes, caramelized onion*

Polpette Marinara 18  
*Pork meatballs, tomato sauce*

Gambas al Ajilo 28  
*Tiger prawns, olive oil, chili, garlic, sourdough*

## Tacos & Sandwiches

Jamón Bikini 16  
*Ibérico ham, dashi béchamel, grilled sandwich*

Suckling Pig Tacos 18  
*Suckling pig, hoisin, pickled onion*

Tuna Crudo Tacos 19  
*Sesame-soy dressing, shallot, pescaviar*

Wagyu Sliders 22  
*Caramelized onion, Dijon, Gouda*

## Crudo & Carpaccio

Seared Tuna Tataki 24  
*Mango salsa, mint mayo, balsamic reduction*

“From crispy golden croquetas to delicate crudos and sizzling gambas, our tapas celebrate contrast—warm and cool, rich and bright, familiar yet wonderfully unexpected.”



24 Burrata with Grilled Peaches  
Yellow peach, strawberries, crispy  
ham, balsamic glaze



15 Padrón Peppers  
*Sea salt, togarashi*



16 Patatas Bravas  
*Agria potatoes, bravas sauce, mayonaise*



20 Charred Cauliflower  
*Romesco, pesto, pine nuts*



22 Avocado & Almond Salad  
*Mesclun greens, pomegranate pearls, golden croutons, lemon vinaigrette*



15 Jamón Bikini  
*Ibérico ham, dashi béchamel,  
grilled sandwiches*



22 Wagyu Sliders  
*Caramelized onion, dijon, gouda*



19 Tuna Crudo Tacos  
*Sesame-soy dressing, shallot,  
pescaviar*



18 Suckling Pig Tacos  
*Suckling pig, hoisin, pickled onion*



22 Baked Camembert  
*White wine honey, onion jam,  
green salad, sourdough*





**24** Artisan Cheese Selection  
*Chef's three-cheese selection*



**39** Gran Reserva Jamón Ibérico 50g  
*24-month aged ham, sourdough*



**18** Charcuterie Selection  
*Chef's cold cuts, guindilla pepper, caperberry*



**38** The Winery Platter  
*Three cheeses, three cold cuts*



12 **Marinated Olives**  
*Chef's selection*



10 **Spiced Nuts**  
*Roasted cashews, hazelnuts,  
macadamias, cumin, smoked paprika*



12 **Tortilla Chips**  
*Fresh tomato salsa*



18 Polpette Marinara  
*Pork meatballs, tomato sauce*



22 Huevos Estrallados  
*Fried eggs, jamón, potatoes,  
caramelized onion*



28 Gambas al Ajilo  
*Tiger prawns, olive oil, chili,  
garlic, sourdough*



24 Seared Tuna Tataki  
*Mango salsa, mint mayo,  
balsamic reduction*



22 Winery Spam Fries  
*Chipotle mayo*



18 Chicken Wings  
*Free-range wings, house sambal*



14 Triple-fried Fries  
*Truffle mayo*



18 Crab Croquetas  
*Chipotle mayo*



16 Mushroom Croquetas  
*Truffle mayo*



16 Baby Cuttlefish  
*Mint mayo*



18 "Mala" Baby Cuttlefish  
*Chipotle Mayo*

# Mains

The main event, not to be missed

## Signatures

Spring Chicken 28  
*Half spring chicken, seasonal vegetables, chicken jus*

Duroc Pork Ribs 30  
*Five ribs, Guinness glaze, Romesco, almonds*

Miso Black Cod 32  
*Beurre blanc sauce, ikura, caviar*

Grilled Galician Octopus 32  
*Galician octopus, mojo verde, cherry tomatoes, piquillo, basil oil*

Galician Ribeye MB4 46  
*200g grass-fed steak, garlic chips, red wine mustard*

Braised Short Rib 48  
*Australian beef, potato purée, onion, red wine jus*

Australian Lamb Rack 48  
*Three racks, Guinness jus, potatoes, spinach*

## Handmade Pastas

Spicy Prawn Linguine 26  
*Spicy marinara & tiger prawns*

Pappardelle  24  
*Wild mushrooms, shio kombu cream, grana padano*

Scallop Cold Capellini 28  
*Hokkaido scallop, white truffle, kombu, pescavlar*

Seafood Aglio Olio 32  
*Tiger prawns, cuttlefish, mussels*

"Our mains are crafted daily using the freshest seasonal produce and premium proteins, ensuring each handmade dish delivers authentic, vibrant flavors."

# Mains

The main event, not to be missed

## Paellas

Verduras Paella  32  
*Seasonal vegetables, sofrito, aioli*

Pork Rib Paella 52  
*Duroc ribs, sofrito, aioli*

Beef Short Rib Paella 58  
*Bomba rice, braised beef, sofrito, aioli*

Signature Seafood Paella 63  
*Scallops, mussels, prawns, ikura, aioli*

## Sharing

Roasted Suckling Pig Leg 98  
*Whole suckling pig leg, padrón peppers*

Tomahawk Steak 1.2kg 168  
*Bone-in ribeye, red wine mustard, confit garlic, padrón peppers*

“From fire-kissed paellas to tender braised meats, each main dish builds layers of flavor through time-honored Spanish cooking traditions.”



28 Scallop Cold Capellini  
*Hokkaido scallop, white truffle,  
kombu, pescaviar*



32 Seafood Aglio Olio  
*Tiger prawns, cuttlefish, mussels*



**48** Australian Lamb Rack  
*Three racks, Guinness jus,  
potatoes, spinach*




**46** Galician Ribeye MB4  
*200g grass-fed steak, garlic chips, red  
wine mustard*



**30** Duroc Pork Ribs  
*Five ribs, Guinness glaze, romesco,  
almonds*

32 Miso Black Cod  
*Beurre blanc sauce, ikura, caviar*





168 Tomahawk Steak 1.2kg  
*Bone-in ribeye, red wine mustard,  
confit garlic, padrón peppers*

A half-roasted spring chicken is the centerpiece, served on a white oval plate. The chicken is glistening with a dark, rich peri sauce. It is surrounded by fresh seasonal vegetables, including vibrant green broccoli florets and sliced red bell peppers. A silver ladle is positioned above the chicken, pouring a thick, dark brown peri sauce over it. The background features a rustic wooden crate filled with fresh produce like carrots and potatoes, and a small white bowl containing a mix of colorful peppercorns. The entire scene is set on a light-colored, textured cloth over a wooden surface, with fresh thyme sprigs scattered around. The lighting is warm and focused, highlighting the textures of the food.

28 Spring Chicken  
*Half spring chicken, seasonal  
vegetables, peri sauce*



98 Roasted Suckling Pig Leg  
*Whole suckling pig leg, padrón peppers*



48 Braised Short Rib  
*Australian beef, potato purée, onion,  
red wine jus*



**32** Venduras Paella  
*Seasonal vegetables, sofrito, aioli*



**52** Pork Rib Paella  
*Duroc ribs, sofrito, aioli*



**58** Beef Short Rib Paella  
*Bomba rice, braised beef, sofrito, aioli*

63 Signature Seafood Paella  
*Scallops, mussels, prawns, ikura, aioli*





26 Pappardelle Cremoso al Kombu  
*Wild mushrooms, shio kombu cream, grana padano*



24 Spicy Prawn Linguine  
*Spicy marinara & tiger prawns*

The  
**Winery**  
TAPAS | BAR

# Dessert

Sweet, sugar, candyman

## Authentic

### Torrijas

*Brioche, chocolate praline,  
almond crumble, stracciatella*

16

### Churros

*Five pieces, cinnamon sugar,  
chocolate sauce*

16

## Signatures

### Burnt Basque Cheesecake

*Stracciatella gelato, almond  
crumble*

18

### Valrhona Chocolate Composition

*Brownie, chocolate crumble,  
strawberry, chocolate gelato*

16

Each dessert is handcrafted with premium ingredients like Valrhona chocolate and fresh brioche, creating indulgent finishes that linger on the palate.





18 Burnt Basque Cheesecake  
*Stracciatella gelato, almond crumble*



16 Torrijas  
*Brioche, chocolate praline, almond  
crumble, stracciatella*

16 Churros  
*Five pieces, cinnamon sugar, chocolate sauce*





16 Valrhona Chocolate Composition  
*Brownie, chocolate crumble, strawberry,  
chocolate gelato*