

SMALL BITES

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

SOUPS & SALADS

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

Frituras DEEP FRIED

"PIPAS DE MAR" G S	550
Deep fried blue Mediterranean prawns	
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	

TAPAS

WILD MUSHROOMS CREAMY RICE L	1,250
Morels, asparagus, foie gras	
KOKOTXAS DONOSTIANA S	1,200
Pan seared cod cheeks with garlic and white wine	
PAN FRIED ARTICHOKE N V	1,100
Arbequina olive oil, almonds	
FOIE DEL BAR SPORT G L	1,050
A la plancha beef tenderloin, foie gras raspberry sauce	
PAN SEARED SCALLOPS L S	900
Mashed peas, crispy chorizo	
GRILLED OCTOPUS L S	890
Paprika mousseline	
IBERICO "PRESA" PORK S P	840
Black ink crust, carrot purée	
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)	

"TXANGURRO" CRAB S	820
Spider crab in shiso leaves, citrus caviar	
SAUTEÉD BOLETUS L V	750
Sauteéd porcini, grated manchego cheese	
GAMBAS "PIL PIL" G S	720
Tiger prawns, garlic, paprika, Cayenne sizzling in olive oil	
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	
TUNA TARTARE S	510
Avocado, kikos, pickled shallots	
SEARED MUSSELS S G	490
Marinara tomato sauce	
SWEET PEPPERS "PADRONES" G V	490
Deep fried, sea salt	
BIKINI SANDWICH G L P	490
Iberico ham, truffled Manchego cheese	

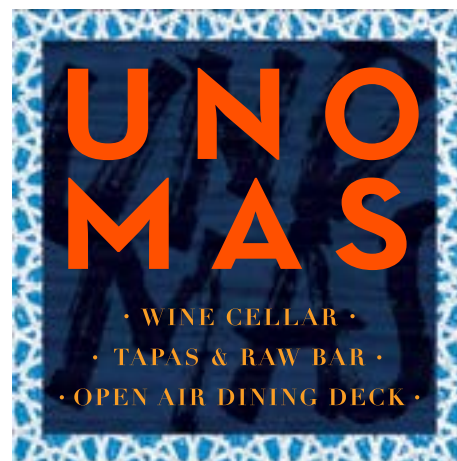
BASQUE "TXISTORRA" SAUSAGES G L P	460
Grilled with pumpkin purée, poached egg	
RAZOR CLAMS S	450
Salsa refrito sauce, lemon foam	
BAKED CANNELONI G L P	420
Beef, pork and foie gras cannelloni béchamel sauce, cheese	
TORTILLA ESPAÑOLA G V	220
Spanish potato and onion omelette	
UNO MAS BRAVAS POTATOES G V	210
Soft and crisp, spicy tomato sauce, aioli grilled baby carrot, pork jus	
TRIO OF MANCHEGO G	550
Anejo, rosemary and black pepper	
SELECTION OF THREE G	550
Mahon, Anejo and Picon Bejes-Treviso	
UNO MAS SEAFOOD MIRROR S	2,190
Deep fried blue prawns, Carabineros croquettes, crab txangurro in shiso leaves razor clams, tuna tartare, oysters, snow fish lemon parsley	

AMBUTIDOS PATA NEGRA COLD CUTS

CURED HAM MALDONADO 50g P	890
Jamón Iberico de Bellota cured for 48 months	
COLD CUTS 80g P	790
Jamón, lomo, salchichón, chorizo	
MIXED CURED HAM 50g P	740
Combine between Maldonado and Macial	
CURED HAM MARCIAL 50g P	590
Jamón Iberico cured for 24 months	

PAELLAS (40 mins) 2 people and more

UNO MAS G S	1,490
Free range yellow spring chicken and seafood	
LOBSTER S	2,390
Wild Canadian lobster	
HALF & HALF G S P	2,150
Half portion of each lobster and Pyrenees paella	
PYRENEES P	1,950
Wild mushrooms, Ibérico Secreto pork Catalan sausage "Botifarra", black winter truffle	
SEAFOOD "MARISCOS" G S	1,800
Mussels, prawns, squid, clams, scallops, capsicums, tomatoes	
SEAFOOD FIDEUA G S	1,300
Toasted angel hair, mixed seafood and aioli	



MAINS

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	
ARTICHOKE AND COCKLES S	1,450
White wine sauce	
JOSPER OVEN CHARRED LAMB CHOPS L	1,190
Potato mousseline, lamb jus	
PAN SEARED SEA BASS S L	990
Cauliflower purée and ajada de pimentón	

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 9,999

- 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)

WHOLE GRILLED TURBOT 1 KG 3,100

(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" G 880

Grilled baby free range chicken, baked potatoes

