

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 grilled baby carrot pork jus	

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	
TRIO OF MANCHEGO G	550
Anejo, rosemary and black pepper	
SELECTION OF THREE G	550
Mahon, Anejo and Picon Bejes-Treviso	

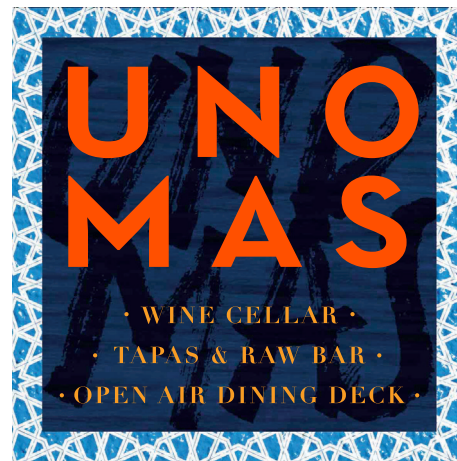
UNO MAS SEAFOOD MIRROR S	2,190
Deep fried blue prawns, Carabineros croquettes, crab txangurro in shiso leaves razor clams, tuna tartare, oysters, snow fish lemon parsley	

EMBUTIDOS 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	



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	

UNO MAS MENU



UNO MAS DRINK LIST



G CONTAINS GLUTEN **L** CONTAINS LACTOSE **S** CONTAINS SEAFOOD, CRUSTACEAN OR MOLLUSCS **P** CONTAINS PORK **N** CONTAINS NUTS **V** VEGETARIAN **M** MILD SPICY **C** CHEF RECOMMENDED **SP** SPA CENVAAREE RECOMMENDED

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

