



# estado puro

## COLD BEGINNINGS



- 01 | **5J JAMÓN IBÉRICO DE BELLOTA** 🍷 40g **288** / 80g **468**  
Spain's National Treasure Since 1879  
100% ibérico pata negra pig, 100% free range acorn fed pig
- 02 | **MEDITERRANEAN COLD CUT SELECTION** **198**  
Chorizo, prosciutto, salami
- 03 | **INTERNATIONAL CHEESE BOARD** 🍷 **168**  
Manchego, rosemary aged cheese, truffle brie, mahón
- 04 | **FRESH BURRATA CHEESE WITH BABY SPINACH** **138**  
Lemon dressing, roasted walnuts
- 05 | **PARFAIT DE FOIE GRAS** **108**  
Foie gras parfait, wine jelly, lychee

## TAPAS EN ESTADO PURO

- 06 | **BOQUERONES EN VINAGRE** 🍷 ..... **68**  
Marinated spanish anchovies, green olives, corn chips
- 07 | **GILDA** 🍷 ..... **38**  
Marinated olives, pickled baby onion, pickled chili
- 08 | **PATATAS BRAVAS & AIOLI** 🍷 ..... **58**  
Bravas & aioli potato combo
- 09 | **GAMBAS AL AJILLO** 🍷 ..... **78**  
Garlic prawns
- 10 | **ALBÓNDIGAS EN ESTADO PURO** 🍷 ..... **58**  
Chef's meatballs
- 11 | **TORTILLA DE PATATA** 🍷 ..... **58**  
Spanish potato omelette
- 12 | **PULPO A LA PARRILLA** ..... **108**  
Octopus, potato, smoked paprika, olive oil
- 13 | **TOSTADA DE FOIE CON PIPERRADA** ..... extra pc **58** / 2 pcs **98**  
Seared foie gras on toast, roasted peppers
- 14 | **VIEIRAS CON ESPÁRRAGOS** 🍷 ..... **98**  
Scallop, crab, asparagus, yellow chili sauce
- 15 | **TXIPIRONES FRITOS A LA LIMA** ..... **78**  
Fried baby squids, aioli, lime
- 16 | **CARRILLERA DE TERNERA CON APIONABO** ..... **88**  
Confit beef cheek, celeriac puree, apricot chutney
- 17 | **ALITAS DE POLLO CON NUESTRO AJILIMOJILI** 🍷 ..... **68**  
Chicken wing, "ajilimojili" dip
- 18 | **TOSTADA DE JAMÓN Y QUESO MANCHEGO** 🍷 ..... **78**  
Ham, manchego cheese toast, mushroom, pesto
- 19 | **CROQUETAS DE JAMÓN (3 PCS)** 🍷 ..... **38**  
Ham croquette
- 20 | **ALMEJAS CON CHORIZO** 🍷 ..... **88**  
Manila clams, chorizo
- 21 | **BERENJENA ASADA CON TOMATES Y QUESO FETA** 🌱 ..... **58**  
Roasted eggplant, vine tomatoes, feta cheese, pine nuts
- 22 | **MINI HAMBURGUESAS DE TERNERA (3 PCS)** 🍷 ..... **78**  
Mini beef burger
- 23 | **CESTA DE PAN & ACEITE DE OLIVA** 🌱 ..... **28**  
Rustic bread basket, spanish olive oil

## GARDENS

- 24 | **GRILLED PRAWN SALAD & SUN DRIED TOMATO PESTO DRESSING** ..... **88**  
Romaine salad, avocado, cucumber, parmesan cheese
- 25 | **INDIAN SEA TUNA SALAD & ASIAN DRESSING** ..... **78**  
Black quinoa, watercress, mango aioli, nori togarashi
- 26 | **MIXED TOMATO SALAD** ..... **58**  
Shallots, sunflower sprouts, pesto, oregano, basil
- 27 | **LECHUGA Y CEBOLLA CON VINAGRETA DE TRUFA** ..... **48**  
Mixed lettuce, shallots, olive oil, black truffle dressing

## FROM OUR CHARCOAL OVEN

\* Perfect for sharing

- 28 | **WHOLE ROASTED SEABASS MEDITERRANEAN STYLE** **188**
- 29 | **1/2 DOZEN ROASTED KING PRAWN CHERMOULA** **188**
- 30 | **36 HOURS SOUS-VIDE USDA BEEF SHORT RIBS (800G)** 🍷 **488**
- 31 | **AUSTRALIAN PRIME BONE-IN RIB EYE 1KG (3-4 PAX)** **888**  
Includes a choice of 3 sides
- 32 | **1/4 TRADITIONAL SPANISH ROASTED SUCKLING PIG** **248**
- 33 | **WHOLE ROASTED TRADITIONAL SUCKLING PIG (10 PAX)** 🍷 **988**  
Two days advance booking
- 34 | **AUSTRALIAN ANGUS M3 SIRLOIN 270 DAYS 300G** **308**

## RICE & PASTA

- 35 | **PAELLA MIXTA** 🍷 ..... **248**  
Seafood & chicken paella
- 36 | **BLACK TRUFFLE MUSHROOM RISOTTO** 🌱 ..... **118**  
Shitake, parmesan cheese
- 37 | **ARROZ CALDOSO DE HONGOS Y POLLO** ..... **158**  
Chicken, porcini juicy rice, truffle oil
- 38 | **SEAFOOD INK PASTA** 🍷 ..... **158**  
Prawns, green olive, fresh tomato sauce
- 39 | **RICOTTA & SPINACH CANNELLONI** ..... **118**  
Tarragon white sauce, lemon aroma, parmesan cheese

## SIDES

- 40 | **FRENCH FRIES** 🌱 ..... **28**
- 41 | **MASHED POTATO** ..... **32**
- 42 | **ROASTED MIXED VEGETABLES** 🌱 ..... **28**
- 43 | **GRILLED ASPARAGUS** 🌱 ..... **32**

## SWEET ENDINGS

- 44 | **CHEESE CAKE IN GLASS** **48**  
Cheese cake cream, berries sauce, almond crumble
- 45 | **BIZCOCHO DE ACEITE DE OLIVA & SOPA CHOCOLATE BLANCO** **48**  
Olive oil sponge, white chocolate soup, berries
- 46 | **DESSERT PLATTER** **48**
- 47 | **TARTA DE LIMÓN Y MERENGUE** **48**  
lemon tart & meringue with basil

(🍷 : Signature dishes    🌱 : Vegetable)

\* WE DO NOT ADD ANY SERVICE CHARGE. THIS IS ENTIRELY AT OUR GUEST DISCRETION



## COLD BEGINNINGS



01 | 100% 伊比利亚火腿, 喂食橡树果 40g 288 / 80g 468

始于1879, 西班牙国家珍宝

取材于100%伊比利亚黑脚猪, 100%橡果喂养自由放养猪

02 | 地中海火腿拼盘 198

赤肉肠, 火腿, 萨拉米香肠

03 | 芝士拼盘 168

04 | 新鲜水牛芝士 138

小菠菜, 柠檬汁, 榛果

05 | 鹅肝酱 108

甜酒冻, 荔枝

## TAPAS EN ESTADO PURO

- 06 | 西班牙腌鳀鱼及橄榄 绿橄榄, 薯片 68
- 07 | 西班牙腌橄榄 酸黄瓜, 酸小洋葱, 酸辣椒 38
- 08 | 招牌土豆双拼 鱼籽酱阿里油土豆, 香辣土豆 58
- 09 | 蒜香大虾 微辣 78
- 10 | 主厨推荐肉球 58
- 11 | 传统西班牙土豆蛋饼 58
- 12 | 碳烤八爪鱼 小土豆, 橄榄油 108
- 13 | 微煎鹅肝吐司 烤辣椒, 茴香 extra pc 58 / 2 pcs 98
- 14 | 烤带子 蟹肉, 芦笋, 黄椒酱 98
- 15 | 炸鱿鱼 青柠, 蛋黄酱 78
- 16 | 嫩汁牛面颊肉配芹菜泥 88
- 17 | 蒜香鸡中翅 阿西里摩西里酱 68
- 18 | 火腿和乳酪吐司 菌菇, 曼彻格芝士, 罗勒酱 78
- 19 | 炸火腿薯球 (3个) 38
- 20 | 炒蛤蜊配自制西班牙辣肉肠 88
- 21 | 烤茄子, 番茄, 羊乳酪芝士 58
- 22 | 牛肉迷你汉堡 (3个) 78
- 23 | 手工面包 西班牙橄榄油 28

## GARDENS

- 24 | 烤明虾罗马生菜沙拉 88  
牛油果, 黄瓜, 干番茄香菇, 帕玛森芝士
- 25 | 金枪鱼沙拉 78  
黑藜麦, 豆瓣菜, 芒果蛋黄酱, 海苔
- 26 | 罗马番茄沙拉 58  
小洋葱, 向日葵, 罗勒叶
- 27 | 西班牙夏季特色沙拉 48  
小洋葱, 橄榄油红醋

## FROM OUR CHARCOAL OVEN

perfect for sharing

- 28 | 烤地中海式海鲈鱼 188
- 29 | 烤明虾配南美烧烤酱 (半打) 188
- 30 | 36小时慢炖美国牛肋排 (800g, 供2-3人分享) 488
- 31 | 澳大利亚肉眼牛排 (1kg, 供3-4人分享) 888  
选择三份配菜
- 32 | 传统西班牙烤乳猪 (1/4只) 248
- 33 | 整只传统西班牙烤乳猪 (供10人分享) 988  
需要提前两天预定
- 34 | 澳大利亚安格斯西冷牛排 (270天/M3/300g) 308

## RICE & PASTA

- 35 | 传统西班牙烩饭 海鲜鸡肉 248
- 36 | 黑松露菌菇烩饭 香菇, 帕玛森芝士 118
- 37 | 鸡肉汁饭 野生蘑菇, 黑松露汁 158
- 38 | 海鲜墨鱼面 虾, 绿橄榄, 新鲜番茄酱 158
- 39 | 菠菜芝士面卷 龙蒿白奶油, 帕玛森芝士 118

## SIDES

- 40 | 炸薯条 28
- 41 | 土豆泥 32
- 42 | 烤混合蔬菜 28
- 43 | 烤芦笋 32

## SWEET ENDINGS

- 44 | 芝士蛋糕 奈梅酱 48
- 46 | 甜品拼盘 48
- 45 | 橄榄油蛋糕 白巧克力泡沫 48
- 47 | 柠檬脆蛋白塔 48

[👉]: 招牌菜 [🌿]: 蔬菜

\* 不收取服务费, 小费由客人决定。