

TAPAS




NIBBLES

- 101 **SPANISH SPHERE OLIVES**   240
The famous olives from 'El Bulli' restaurant
- 102 **MARCONA ALMONDS**  240
Fried and salted almonds, the Queen of the almonds
- 103 **TRUFFLED POTATO CHIPS**  190
- 104 **PA AMB TOMÀQUET**   150
Crystal bread with tomato, garlic, EVOO Arbequina
- 105 **UNO MAS BREAD BASKET** 150
Olive crystal bread, bell pepper brioche & baguette




SOUP & SALAD

- 301 **SALMOREJO**   450
Chilled dense tomato soup with Iberico ham
- 302 **AJO BLANCO**  350
Chilled almond & bread soup "white gazpacho"
- 303 **UNO MAS SALAD**   690
Joselito ham, Tou dels Til-lers cheese, steamed vegetables
- 304 **COGOLLOS DE TUDELA** 690
Smoked salmon and 'Calle Laurel' vinaigrette
- 305 **BABY SPINACH SALAD**  490
Catalan style, pine nuts, raisins and truffle Manchego

SEAFOOD TAPAS

- 501 **DON BOCARTE ANCHOVIES**  850
From the Cantabrian sea, served with crystal bread
- 502 **TXIPIRONES** 490
Fried baby squid with black ink aioli and lemon
- 503 **GAMBAS 'AL PIL PIL'**  690
Tiger prawns, garlic, paprika and Cayenne sizzling in olive oil
- 504 **BOQUERONES** 490
White anchovies in vinegar
- 505 **LOBSTER CEVICHE** 1,490
Ceviche with aji amarillo
- 506 **EL CANGREJO** 690
Alaskan King crab tartare
- 507 **EL PULPO**  750
Grilled Galician octopus, chipotle, green mojo and black ink aioli sauce

SIGNATURE TAPAS

- 401 **COD LIVER CONFIT** 520
Rustic grilled bread, butter
- 402 **WILD PORCINI MUSHROOM CROQUETTES**  250
Foie gras sauce
- 403 **CARABINEROS 'AL AJILLO'** 1,250
Spanish red prawns, garlic, Cayenne, sizzling in olive oil
- 404 **TXANGURRO** 890
Baked spider crab from the Basque country
- 405 **FOIE GRAS** 590
Pan seared, Pedro Ximénez sherry wine sauce, fig texture, kikos corn nut cookie
- 406 **SUCKLING LAMB FROM THE PYRENEES 'AGNEI IBÉRICO'** 820
Charred lamb chops grilled in the Jospier oven, pumpkin purée, lamb jus
- 407 **CATALAN CANNELONI**  620
Rubia Gallega beef, Pluma pork, foie gras and truffle cannelloni
- 408 **RUBIA GALLEGA BEEF RIB-EYE 250G** 1,550
Charcoal roasted, sea salt and Padrones peppers
- 409 **IBÉRICO PRESA PORK**  820
Black ink paella crusted, carrot purée, grilled baby carrots, pork jus

JOSELITO®

BEST CURED HAM IN THE WORLD

- 201 **JOSELITO JAMÓN IBÉRICO GRAN RESERVA**   50g 990
Cured for 36 months
- 202 **A SELECTION OF JOSELITO COLD CUTS**  80g 990
Jamón, lomo, salchichón, chorizo

MEAT TAPAS

- 601 **JOSELITO HAM CROQUETTES**   290
Aioli mayonnaise
- 602 **HUEVOS ROTOS**  290
Confit potato, quail eggs, Piquillo peppers & So-brasada sausage
- 603 **ALBÓNDIGAS**  490
Spanish meatballs, Txogitxu beef and Pluma pork in tomato stew
- 604 **TXISTORRA TXOGITXU**   450
Basque style grilled chorizo sausages
- 605 **THE BIKINI**  590
Toasted jamón Ibérico sandwich with Manchego cheese & truffle
- 606 **CRISPY BONELESS SUCKLING PIG TAPA** 590
Quince paste, apple gel and pork jus

VEGETARIAN TAPAS & CHEESE

- 701 **PADRONES**  450
Deep fried peppers from Galicia with sea salt
- 702 **UNO MAS BRAVAS**  190
Potatoes soft and crisp, spicy tomato sauce, aioli mayonnaise
- 703 **TORTA DEL CASAR 'LA ANTIGUA'** 990
Baked raw sheep milk cheese
- 704 **MANCHEGO** *Hard cheese from La Mancha  190
- 705 **TRIO OF MANCHEGO** *Anejo, rosemary and black pepper   550
- 706 **SAN SIMAI** *Semi soft cheese from Galicia  190
- 707 **TETILLA** *Soft cheese from Galicia  190
- 708 **MAHON** *Semi soft cheese from Menorca  190
- 709 **IDIAZABAL** *Hard smoked cheese from the Basque country  190
- 710 **GARROTXA** *Semi soft Catalan's cheese  190
- 711 **TOU DELS TIL-LERS** *Soft cheese from Catalunya  190
- 712 **MURCIA AL VINO** *Fatty milk cheese washed with wine from Murcia  190
- 713 **PICON BEJES TREVISO** *Semi soft blue cheese from Asturias    190
- 714 **SELECTION OF THREE** 550
- 715 **SELECTION OF FIVE** 900
- 716 **SELECTION OF SEVEN** 1,250
- 717 **BASQUE COUNTRY TRADITIONAL CHEESECAKE** 320
Pungent cheesecake, Canary Islands fig jam

 = Contains pork  = Contains cow  = Contains goat  = Contains sheep  = Chef recommended  = Vegetarian

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



For further information call dining reservation 02 100 6255 Email : diningcgw@chr.co.th
 UNOMASBANGKOK UNOMAS_BANGKOK @ONTOPOFTHEWORLD
 54th Floor, Centara Grand at CentralWorld, 999/99 Rama 1 Rd., Pathumwan, Bangkok 10330 Thailand

PAELLA & FIDEUA

Please allow 30 minutes.

Preparation time for the paellas



- | | |
|----------------------------------------------------------------------------------------------------|-------------|
| 801 UNO MAS PAELLA | 3-4p/1-2p |
| Free range yellow spring chicken and seafood | 1,750/1,450 |
| 802 PAELLA DELS PIRINEUS | 1,950/1,650 |
| Pyrenees wild mushrooms, Iberico Secreto pork, Catalan sausage Botifarra and winter black truffles | |
| 803 PAELLA DE CANGREJO | 1,950/1,650 |
| Spider crab like in the Basque country 'Txangurro' and crispy soft shell crab | |
| 804 PAELLA DE MARISCOS | 3,200/2,950 |
| Creamy Bomba rice with Maine lobster, Carabineros and Tiger prawns | |
| 805 FIDEUA DE BOGAVANTE | 1,650/1,450 |
| Angel hair pasta cooked Paella style with a whole Maine lobster and Cayenne chili | |

SIGNATURE MAIN COURSES

- | | |
|---------------------------------------------------------------------------------|-------|
| 901 BAKED MAINE LOBSTER | 1,490 |
| Confit porcini, Amontillado sherry wine aioli, baby spinach salad Catalan style | |
| 902 "CHULETON" RUBIA GALLEGA +/- 1KG. | 4,990 |
| Charcoal oven grilled Rubia Gallega bone-in Rib-eye, Padrones peppers | |

- | | |
|-------------------------------------------------------------------------------------------------------------|-------|
| 903 SPANISH 'COCHINILLO' ASADO | 1,990 |
| Half roasted suckling pig Segovian style served with green Mojo sauce, gravy and nam jim jaew (2-4 persons) | |

- | | |
|-----------------------------------------------------------------------------------|-------|
| 904 CHARCOAL OVEN ROASTED SPANISH SUCKLING GOAT LEG 'CHOTO LECHAL' (500GR) | 1,990 |
| Rosemary baked baby potatoes, baby spinach, green Mojo sauce and red wine jus | |

MAIN COURSES

- | | |
|----------------------------------------------------------------------------------------------------------------------------------|-------|
| 905 MEDITERRANEAN WILD DOVER SOLE | 1,650 |
| Josper oven grilled, potato mille-feuille, Manchego cheese and Canary Island's mojo sauce | |
| 906 ATLANTIC SNOWFISH | 1,290 |
| Tapenade black olive crust, 'Pil Pil' sauce and winter root vegetables | |
| 907 EL POLLO LOCO | 990 |
| Grilled baby free range yellow chicken, chimichurri sauce | |
| 908 GRILLED RUBIA GALLEGA BEEF RIB EYE (500GR) | 2,650 |
| Spanish beef served with Piquillo peppers, selection of sauces (ideal for 2 persons) | |
| 909 PRESA IBERICA DE BELLOTA (400GR) | 1,990 |
| Grilled boneless shoulder from the legendary black-footed Ibérico pigs of Spain served with Piquillo peppers and mashed potatoes | |

= Contains pork = Contains cow = Contains goat = Contains sheep = Chef recommended = Vegetarian

CHEF'S SEASONAL TASTING MENU

HEN EGG

Organic egg yolk - truffle - porcini flavours

THB 270++

Cava Duran Gran Reserva Brut, Ramon Canals, Penedès 2014 Macabeo/Xarel-lo/Parellada

EGGPLANT

Eggplant cream - tuna belly - grilled onion - beetroot oil

THB 610++

Txomin Etxaniz, Txakoli de Getaria, País Vasco 2016 Hondarrabi Zuri/Hondarrabi Beltza

SALMON TROUT

Fresh salmon trout - charcoal aroma - Burrata cheese - endive

pomegranate dressing - olive oil caviar - citric air

THB 680++

Gaba do Xil, Telmo Rodriguez, Valdeorras, 2015 Godello

JOHN DORY

Plancha roasted John Dory - vanilla potato cream - beetroot oil - asparagus

Marcona almonds - carrot - lemon powder

THB 1,400++

Baluarte Rosado, Gran Feudo, Navarra 2016 Garnacha

PYRENEES DUCK

Roasted duck breast - porcini - duck foie gras - grain mustard - porcini purée - duck reduction

THB 1,750++

8 Vents, Altan & Artisan, Mallorca 2015 Merlot/Cabernet/Manto Negro/Callet

APRICOTS

Caramelized puff pastry - apricot comfit - honey cream - saffron ice cream

THB 390++

Sherry Bodegas Gutiérrez Colosia Moscatel, Cádiz

TASTING MENU 1,950++

WINE PAIRING 1,290++

ONE GLASS OF EACH WINE



For further information call dining reservation 02 100 6255 Email : diningcgcw@chr.co.th

UNOMASBANGKOK UNOMAS_BANGKOK @ONTOPOFTHEWORLD

54th Floor, Centara Grand at CentralWorld, 999/99 Rama 1 Rd., Pathumwan, Bangkok 10330 Thailand

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