

IBERIAN GRAND PILGRIMAGE

STAGE ONE

TREE OF LIFE

Pata Negra "Bikini" – Cod "Buñuelo" – Potato Rioja
Sherry Colosía Amontillado, Jerez **OR**
2015 Pazo de Senõrans, Albariño, Rias Baixas

OYSTER

Dried Octopus - Potato Foam
2014 Cava Duran Gran Reserva Brut, Ramon Canals, Penedès

STAGE TWO

SQUID

Palamós Squid - Cauliflower - Artichoke
2016 Bancal Del Bosc, Garnacha Blanca, Monsant

PRAWN

Denia Red Prawn Pil Pil "Traditional"
2016 Bancal Del Bosc, Vinyes Doménech, Garnacha Blanca, Monsant

MALLORCAN PAELLA

Red Mullet - Lobster - "Caldoso" Rice - "Balandra" Sauce
2016 Baluarte Rosado, Grand Feudo, Garnacha, Navarra

SCALLOP

Clotted Milk - Scallop - Morel
2015 Adega Ponte da Boga, Mencia, Ribeira Sacra

LAMB

Pyrenees Suckling Lamb - Chanterelles
2013 Viña Pomal, Bodegas Bilbainas, Rioja

BEEF

120 Hour Roasted Wagyu - Endive - Crispy Pulled Beef
2015 Almirez, Teso La Monja, Tempranillo, Toro

FINAL STAGE

ALMOND

Turrón - Cream - Nitrogen
Sherry Solera 1847 Cream, Jerez

CHOCOLATE

42% Congo - 85% Nicaragua - 77% Peru

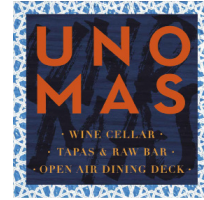
A Spanish cheese and bread selection can be added THB 190++

6-Plates - choose 2 courses from Stage 2
THB 2,555 Menu THB 1,555 wine Pairing

8-Plates - choose 4 courses from Stage 2
THB 2,955 Menu THB 1,755 wine Pairing

10-Plates - Choose 6 courses from Stage 2
THB 3,255 Menu THB 1,955 wine Pairing

All prices are subject to 10% service charge and 7% government tax.



Spanish Executive Chef Sandro Aguilera and the Uno Mas Team are excited to present a new culinary journey that takes you through different regions of Spain, right here in Bangkok.

Chef Sandro has made a name for himself working at a number of luxury hotels worldwide, including Michelin star restaurants in Barcelona.

He has drafted this menu, which highlights his talent, knowledge and expertise when it comes to Spanish cuisine.

Each dish made with ingredients carefully selected to give you the most delicious and authentic Spanish flavors, with a focus on taste and aromas from the mountains to the sea.

We suggest going for the "Iberian Grand Pilgrimage", an incredible 10-course menu priced at THB 3,255++ with our optional Sommelier wine pairing selection at THB 1,955++

You can also opt for the "Iberian Pilgrimage", a 8-course menu priced at THB 2,955++ that gives you the choice to select four dishes from "Stage Two" of the menu with our optional Sommelier wine pairing selection at THB 1,755++ or

Our "Mini Pilgrimage", a 6-course menu priced at THB 2,555++ that gives you the choice to select two dishes from "Stage Two" of the menu with our optional Sommelier wine pairing selection at THB 1,555++

We are looking forward to seeing you here at

UNO MAS restaurant soon!

!!!BUEN PROVECHO!!!