

NIBBLES

ALMONDS 🥜	240
<i>Fried and salted almonds, the Queen of the almonds</i>	
PA AMB TOMÀQUET 🍅👨🍳	150
<i>Crystal bread with tomato, garlic and olive oil</i>	
BREAD BASKET	150
<i>Olive bread, bell pepper brioche and mini baguette</i>	
MIXED OLIVES 🥙	240

SOUP & SALAD

CARROT GAZPACHO 🥕	210
<i>Chilled soup, goat cheese, kadaif</i>	
AJO BLANCO 🥜	350
<i>Chilled almond & bread soup "white gazpacho"</i>	
UNO MAS SALAD 🐷👨🍳	690
<i>Joselito ham, Tou dels Til-lers cheese, steamed vegetables</i>	
COGOLLOS DE TUDELA	690
<i>Smoked salmon, baby lettuce</i>	
SPINACH 🥬	490
<i>Catalan style, pine nuts, raisins and truffle Manchego</i>	
RUSSIAN SALAD	490
<i>Piquillo pepper, Ortiz EVOO tuna loin, stuffed olives, baby carrot, green bean, confit potatoes, fried quail egg, mayonnaise</i>	

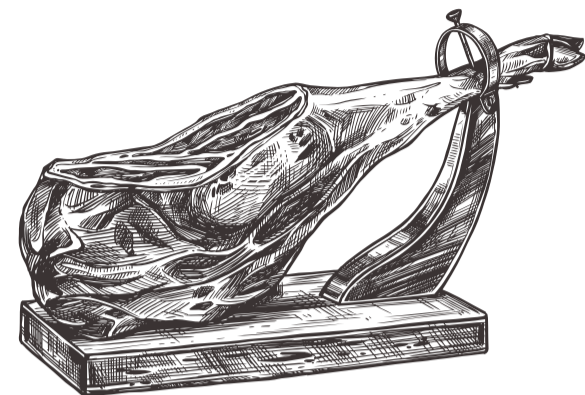
SEAFOOD TAPAS

OYSTER	220
<i>Dried octopus, potato foam</i>	
SCALLOP	500
<i>Clotted milk, scallop, morel</i>	
SQUID	250
<i>Palamós squid, cauliflower, artichoke</i>	
ANCHOVIES 🐟	850
<i>From the Cantabrian sea, served with crystal bread</i>	
TXIPIRONES	490
<i>Fried baby squid with black ink aioli and lemon</i>	
GAMBAS 🦐	690
<i>Tiger prawns, garlic, paprika and Cayenne sizzling in olive oil</i>	
BOQUERONES	490
<i>White anchovies in vinegar</i>	
EL PULPO 🐙	850
<i>Grilled Galician octopus, chipotle, green mojo and black ink aioli sauce</i>	
SEAFOOD NIKKEI CEVICHE	750
<i>Prawn, scallop, potato, avocado, black corn, crackers</i>	

TAPAS

SIGNATURE TAPAS

BOMBA DE LA BARCELONETA	190
<i>Wagyu beef croquette</i>	
COD LIVER	520
<i>Rustic grilled bread, butter</i>	
MUSHROOM CROQUETTES 🍄	250
<i>Foie gras sauce</i>	
CARABINEROS	1,250
<i>Spanish red prawns, garlic, Cayenne, sizzling in olive oil</i>	
TXANGURRO	890
<i>Baked spider crab from the Basque country</i>	
FOIE GRAS	590
<i>Pan seared, Pedro Ximénez sherry wine sauce, fig texture, kikos corn nut cookie</i>	
LAMB	820
<i>Charred lamb chops grilled in the Jospier oven, pumpkin purée, lamb jus</i>	
CANNELLONI 🍝	620
<i>Wagyu beef, Pluma pork, foie gras and truffle cannelloni</i>	
RUBIA GALLEGA BEEF 250G	1,550
<i>Charcoal roasted rib-eye, sea salt and Padrones peppers</i>	
PADRONES 🌶️🍄	450
<i>Deep fried peppers from Galicia with sea salt</i>	
UNO MAS BRAVAS 🍷🥔	190
<i>Potatoes soft and crisp, spicy tomato sauce, aioli mayonnaise</i>	
EL BOLLO	550
<i>Roasted beef, sweet onions, cabbage, fried quail egg, Hollandaise sauce</i>	
KING CRAB	750
<i>Squash butternut, lemon aroma</i>	



JOSELITO
BEST CURED HAM IN THE WORLD

JAMÓN	50g	990
<i>Cured for 36 months</i>		
COLD CUTS 🐷	80g	990
<i>Jamón, lomo, salchichón, chorizo</i>		

MEAT TAPAS

HAM CROQUETTES 🐷👨🍳	290
<i>Aioli mayonnaise</i>	
HUEVOS ROTOS 🐷	290
<i>Confit potato, quail eggs, Piquillo peppers & Sobrasada sausage</i>	
ALBÓNDIGAS 🍷	490
<i>Spanish meatballs, Wagyu beef and Pluma pork in tomato stew</i>	
TXISTORRA 🐷👨🍳	450
<i>Basque style grilled chorizo sausages</i>	
BIKINI 🐷	590
<i>Toasted jamón Ibérico sandwich with Manchego cheese & truffle</i>	
SUCKLING PIG	590
<i>Quince paste, apple gel and pork jus</i>	
PRESA PORK	820
<i>Black ink crust, carrot purée, grilled baby carrot, pork jus</i>	
BEEF	750
<i>120 hour roasted Wagyu, endive, crispy pulled beef</i>	

🐷 = 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 : diningcgcw@chr.co.th
 UNOMASBANGKOK UNOMAS_BANGKOK @ONTOPOFTHEWORLD
 54th Floor, Centara Grand at CentralWorld, 999/99 Rama 1 Rd., Pathumwan, Bangkok 10330 Thailand

PAELLA

Please allow 45 minutes.
Preparation time for the paellas



3-4p/1-2p

UNO MAS	1,750/1,450
Free range yellow spring chicken and seafood	
LOBSTER SOCARRAT	1,950/1,650
Bottom crusted paella rice	
PIRINEOS	1,950/1,650
Pyrenees wild mushrooms, Ibérico Secreto pork, Catalan sausage Botifarra and winter black truffle	
CANGREJO	1,950/1,650
Spider crab like in the Basque country 'Txangurro' and crispy soft shell crab	
MARISCOS	3,200/2,950
Creamy Bomba rice with Maine lobster, Carabineros and Tiger prawns	

SIGNATURE MAIN COURSES

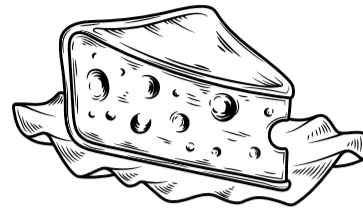
SELECCIÓN DE MARISCOS A LA PARRILLA (30 mins)	5,990
Giant seafood platter, charcoal oven grilled finest Galician and Mediterranean seafood	
LOBSTER	1,490
Confit porcini, Amontillado sherry wine aioli, baby spinach salad Catalan style	
RUBIA GALLEGA BEEF +/- 1KG.	4,990
Charcoal oven grilled bone-in rib-eye, Padrones peppers	

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

GOAT LEG	1,990
Rosemary baked baby potatoes, baby spinach, green Mojo sauce and red wine jus	

MAIN COURSES

SNOW FISH	1,290
Tapenade black olive crust, 'Pil Pil' sauce and winter root vegetables	
CHICKEN	990
Grilled baby free range yellow chicken, chimichurri sauce	
RUBIA GALLEGA BEEF (500GR)	2,950
Grilled rib-eye with Piquillo peppers, selection of sauces (ideal for 2 persons)	
PRESA (400GR)	1,990
Grilled boneless shoulder from the legendary black-footed Ibérico pigs of Spain served with Piquillo peppers and mashed potatoes	

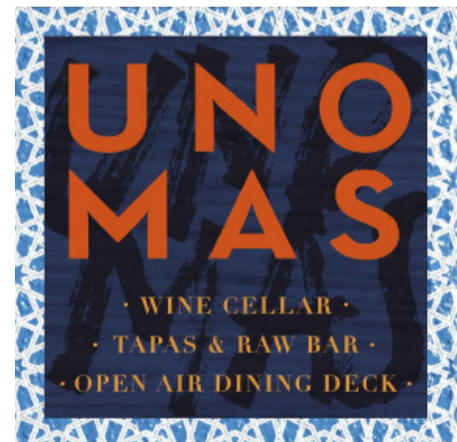


CHEESE

MAHON	190
Semi soft cheese from Menorca	
MANCHEGO	190
Hard cheese from La Mancha	
TRIO OF MANCHEGO	550
Anejo, rosemary and black pepper	
TOU DELS TIL-LERS	190
Soft cheese from Catalunya	
PICON BEJES TREVISO	190
Semi soft blue cheese from Asturias	
SELECTION OF THREE	550

DESSERTS

CREMA CATALANA	320
Our new version of the traditional Catalan cream with salted caramel ice cream	
TARTA DE SANTIAGO	320
Galician almond cake, vanilla ice cream	
CHURROS	320
Spanish fried doughnuts with Valrhona chocolate dipping sauce	
UNO MAS TARTA DE QUESO	320
Chocolate cheesecake, raspberry sauce, lemon gel	
CHOCOLATE	320
42% Congo, 85% Nicaragua, 77% Peru	
BRAZO GITANO	320
Sponge cake, frozen Canary Islands cream, lemon syrup and fig compote	
HELADOS	155
Vanilla, yogurt, lemon sorbet, raspberry sorbet, turrón, dulce de leche, chocolate olive oil	



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