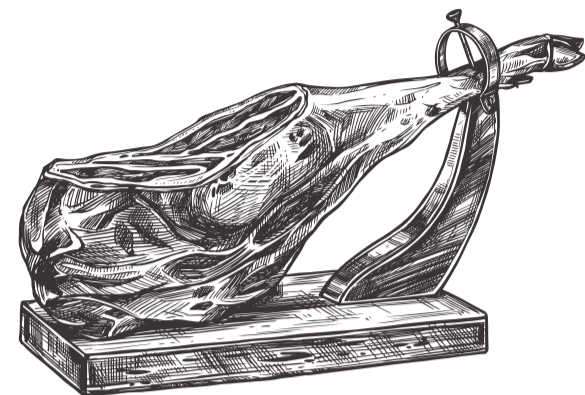


# TAPAS



**JOSELITO**  
BEST CURED HAM IN THE WORLD

## NIBBLES

<b>ALMONDS</b> 🥜	240
<i>Fried and salted almonds, the Queen of the almonds</i>	
<b>TRUFFLED POTATO CHIPS</b> 🍟	190
<b>PA AMB TOMÀQUET</b> 🍅🧄	150
<i>Crystal bread with tomato, garlic and olive oil</i>	
<b>BREAD BASKET</b>	150
<i>Olive bread, bell pepper brioche and mini baguette</i>	

## SOUP & SALAD

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

## SEAFOOD TAPAS

<b>ANCHOVIES</b> 🐟	850
<i>From the Cantabrian sea, served with crystal bread</i>	
<b>TXIPIRONES</b>	490
<i>Fried baby squid with black ink aioli and lemon</i>	
<b>GAMBAS</b> 🍷	690
<i>Tiger prawns, garlic, paprika and Cayenne sizzling in olive oil</i>	
<b>BOQUERONES</b>	490
<i>White anchovies in vinegar</i>	
<b>EL PULPO</b> 🐙	750
<i>Grilled Galician octopus, chipotle, green mojo and black ink aioli sauce</i>	
<b>PRAWN CARPACCIO</b>	650
<i>Truffle oil, pine nut, honey dressing, apple tatin, goat cheese, beetroot</i>	
<b>SEAFOOD NIKKEI CEVICHE</b>	750
<i>Prawn, scallop, potato, avocado, black corn, crackers</i>	
<b>TUNA BELLY</b>	590
<i>Daikon, roasted red pepper, rocket and mint</i>	

## SIGNATURE TAPAS

<b>COD LIVER</b>	520
<i>Rustic grilled bread, butter</i>	
<b>MUSHROOM CROQUETTES</b> 🍄	250
<i>Foie gras sauce</i>	
<b>CARABINEROS</b>	1,250
<i>Spanish red prawns, garlic, Cayenne, sizzling in olive oil</i>	
<b>FOIE GRAS</b>	590
<i>Pan seared, Pedro Ximénez sherry wine sauce, fig texture, kikos corn nut cookie</i>	
<b>LAMB</b>	820
<i>Charred lamb chops grilled in the Jospier oven, pumpkin purée, lamb jus</i>	
<b>CANNELLONI</b> 🐷	620
<i>Wagyu beef, Pluma pork, foie gras and truffle cannelloni</i>	
<b>WAGYU BEEF 250G</b>	1,550
<i>Charcoal roasted rib-eye, sea salt and Padrones peppers</i>	
<b>PADRONES</b> 🍷🍷	450
<i>Deep fried peppers from Galicia with sea salt</i>	
<b>UNO MAS BRAVAS</b> 🍷🍷	190
<i>Potatoes soft and crisp, spicy tomato sauce, aioli mayonnaise</i>	
<b>LA BRIOCHE</b>	550
<i>Roasted beef, sweet onions, cabbage, fried quail egg, Hollandaise sauce</i>	
<b>DENIA PRAWN</b>	590
<i>Celeriac, black garlic, roasted grapes, potato garlic bisque</i>	
<b>KING CRAB</b>	750
<i>Squash butternut, lemon aroma</i>	

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

## MEAT TAPAS

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

Free range yellow spring chicken and seafood

## PIRINEOS

Pyrenees wild mushrooms, Ibérico Secreto pork, Catalan sausage Botifarra and winter black truffle

## CANGREJO

Spider crab like in the Basque country 'Txangurro' and crispy soft shell crab

## MARISCOS

Creamy Bomba rice with Maine lobster, Carabineros and Tiger prawns

## LOBSTER SOCARRAT

Bottom crusted paella rice

1,750/1,450

1,950/1,650

1,950/1,650

3,200/2,950

1,650/1,450

# SIGNATURE MAIN COURSES

## LOBSTER

Confit porcini, Amontillado sherry wine aioli, baby spinach salad Catalan style

## CHULETON WAGYU +/- 1KG.

Charcoal oven grilled bone-in rib-eye, Padrones peppers

1,490

4,990

## COCHINILLO

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



1,990

## GOAT LEG

Rosemary baked baby potatoes, baby spinach, green Mojo sauce and red wine jus



1,990

# MAIN COURSES

## SNOWFISH

Tapenade black olive crust, 'Pil Pil' sauce and winter root vegetables

## CHICKEN

Grilled baby free range yellow chicken, chimichurri sauce

## WAGYU BEEF (500GR)

Grilled rib-eye with Piquillo peppers, selection of sauces (ideal for 2 persons)

## PRESA (400GR)

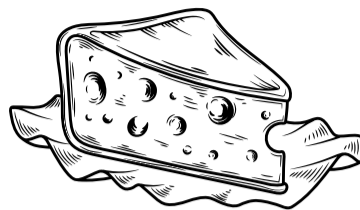
Grilled boneless shoulder from the legendary black-footed Ibérico pigs of Spain served with Piquillo peppers and mashed potatoes

1,290

990

2,650

1,990



# CHEESE

## MAHON

Semi soft cheese from Menorca

## MANCHEGO

Hard cheese from La Mancha 

## TRIO OF MANCHEGO

Anejo, rosemary and black pepper  

## TOU DELS TIL-LERS

Soft cheese from Catalunya 

## PICON BEJES TREVISO

Semi soft blue cheese from Asturias   

## SELECTION OF THREE

190

190

550

190

190

550

# DESSERTS

## MEI I MATÓ

Fresh goat cheese, honey and goat cheese ice cream

## CREMA CATALANA

Our new version of the traditional Catalan cream with salted caramel ice cream

## TARTA DE SANTIAGO

Galician almond cake, vanilla ice cream

## CHURROS

Spanish fried doughnuts with Valrhona chocolate dipping sauce

## UNO MAS TARTA DE QUESO

Chocolate cheesecake, raspberry sauce, lemon gel

## CHOCOLATE

42% Congo, 85% Nicaragua, 77% Peru

## BRAZO GITANO

Sponge cake, frozen Canary Islands cream, lemon syrup and fig compote

## HELADOS

Vanilla, yogurt, lemon sorbet, raspberry sorbet, turrón, dulce de leche, chocolate olive oil

320

320

320

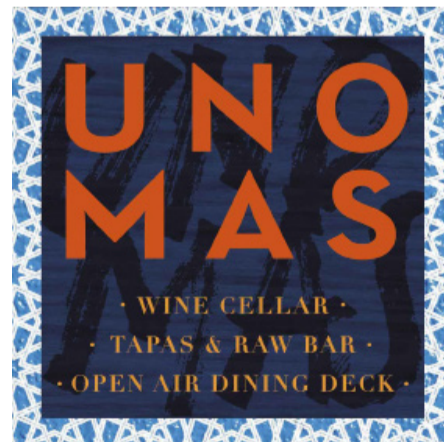
320

320

320

320

155



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