

## NIBBLES

<b>TRUFFLED POTATO CHIPS</b>	190
<b>ALMONDS</b> 🐿️	240
<i>Fried and salted almonds, the Queen of the almonds</i>	
<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>	
<b>MIXED OLIVES</b> 🍷	240

## — 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>	

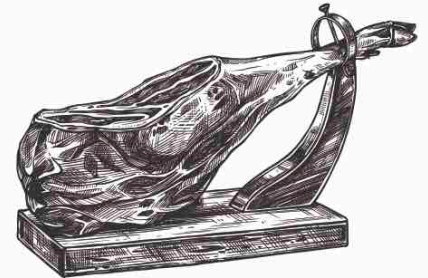
## SEAFOOD TAPAS

<b>OYSTER</b>	220
<i>Dried octopus, potato foam</i>	
<b>SCALLOP</b>	500
<i>Clotted milk, scallop, morel</i>	
<b>SQUID</b>	250
<i>Palamós squid, cauliflower, artichoke</i>	
<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> 🍷	850
<i>Grilled Galician octopus, chipotle, green mojo and black ink aioli sauce</i>	
<b>SEAFOOD NIKKEI CEVICHE</b>	750
<i>Prawn, scallop, potato, avocado, black corn, crackers</i>	

# TAPAS

## SIGNATURE TAPAS

<b>BOMBA DE LA BARCELONETA</b>	190
<i>Wagyu beef croquette</i>	
<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>TXANGURRO</b>	890
<i>Baked spider crab from the Basque country</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>RUBIA GALLEGA 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>EL BOLLO</b>	550
<i>Roasted beef, sweet onions, cabbage, fried quail egg, Hollandaise sauce</i>	
<b>KING CRAB</b>	750
<i>Squash butternut, lemon aroma</i>	



**JOSELITO**  
BEST CURED HAM IN THE WORLD

<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>	
<b>BEEF</b>	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  
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 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



<b>UNO MAS</b>	3-4p/1-2p	1,750/1,450
Free range yellow spring chicken and seafood		
<b>LOBSTER SOCARRAT</b>		1,950/1,650
Bottom crusted paella rice		
<b>PIRINEOS</b>		1,950/1,650
Pyrenees wild mushrooms, Ibérico Secreto pork, Catalan sausage Botifarra and winter black truffle		
<b>CANGREJO</b>		1,950/1,650
Spider crab like in the Basque country 'Txangurro' and crispy soft shell crab		
<b>MARISCOS</b>		3,200/2,950
Creamy Bomba rice with Maine lobster, Carabineros and Tiger prawns		

## SIGNATURE MAIN COURSES

<b>SELECCIÓN DE MARISCOS A LA PARRILLA</b> (30 mins)	5,990
Giant seafood platter, charcoal oven grilled finest Galician and Mediterranean seafood	
<b>LOBSTER</b>	1,490
Confit porcini, Amontillado sherry wine aioli, baby spinach salad Catalan style	
<b>RUBIA GALLEGA BEEF +/- 1KG.</b>	4,990
Charcoal oven grilled bone-in rib-eye, Padrones peppers	
<b>COCHINILLO</b>	1,990
Half roasted suckling pig Segovian style served with green Mojo sauce, gravy and nam jim jaew (2-4 persons)	
<b>GOAT LEG</b>	1,990
Rosemary baked baby potatoes, baby spinach, green Mojo sauce and red wine jus	

## MAIN COURSES

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

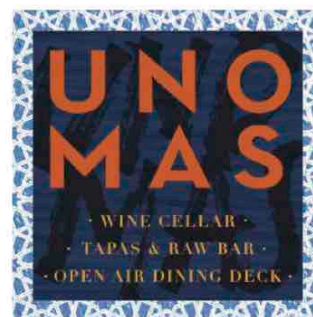


# CHEESE

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

## DESSERTS

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



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