

Tapas at

RIVERSIDE
TERRACE

SPARKLING WINE	GLASS	BOTTLE
2017 Raventos i Blanc, Blanc de Blancs, Brut	600	3,000
2015 Cava, Juvé y Camps, Reserva de la Familia, Brut Nature		3,400
2014 Gramona, Imperial Gran Reserva, Brut		3,800
 WHITE WINE		
2017 Ribera del Duero, Viadero Garcia, Blanco de Albillo, Bodegas Valduero	580	2,200
2018 Cotes Catalanes IGP, L'Effet Papillon		2,900
 RED WINE		
2013 Rioja, Viejo Reserva, Bodegas Campo	480	1,800
2014 Rioja, Lan Crianza	650	2,900
NV Vega Sicilia, Único Reserva Especial, Ribera del Duero		46,000

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

COCKTAIL

Sangria	420
Pisco Sour	360

FROZEN

I Am Coconuts	300
White rum, coconut, apple, kaffir lime, red chilli	
Passion Delight	300
Vodka, passionfruit, cucumber, lime	

BEER

Singha	330 ml	290
Singha Draft	330 ml	290
Chang	330 ml	290
Heineken	330 ml	290
Asahi	330 ml	290

**Buy 3 get 5 for all bottle beers*

FRESH SQUEEZED JUICE

Young coconut, orange, mango, pineapple, pomelo, watermelon	30 cl	280
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FENTIMANS PREMIUM SOFT DRINK

Rose lemonade, curiosity cola, Victorian lemonade, ginger beer, sparkling orange	275 ml	270
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WATER

Evian	330 ml / 750 ml	230 / 330
Perrier	330 ml / 750 ml	230 / 330
Aqua Panna	500 ml / 750 ml	250 / 350
San Pelligrino	500 ml / 750 ml	280 / 350
OGEU Still	330 ml / 750 ml	250 / 350
OGEU Sparkling	330 ml / 750 ml	250 / 350

SMALL PLATES

Guacamole

Freshly crushed avocado with olive oil, lime and cilantro	200
Add salmon caviar per gram	50

Classic Spanish Omelette

	120
Add Osetria caviar 1 gram	150
Add black truffle 1 gram	100

Scallop Ceviche

With coconut and ginger flower salad	300
Add sea urchin	290

Beef Tartare on Potato

	220
Add Osetria caviar 1 gram	150
Add black truffle 1 gram	100

Please advise of any dietary requirements and we will be delighted to assist.
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SMALL PLATES

Marinated Sardines

With garlic cream and lemon 250

Gambas al Ajillo

Prawns in garlic and chilli olive oil 180

Croquettes

Filled with warm Manchego and pimentos 150

Add Osetria caviar 1 gram 150

Soft-shell Crab Fried in Nacho Crust

With avocado, sour cream and tomato salsa 250

Pork Tortilla

Pulled pork confit with corn tortilla and spicy salsa 220

BIG PLATES

Cold Cuts & Cheese

Chorizo, Sobrassada, Fuet salami, Manchego cheese, goat cheese	650
Add marinated olives	50
Add 36-month aged Jamon Iberico 100 grams	890
Pan con tomate	80

Paella Pan (Minimum two persons)

Rice pan with saffron, peas, seafood and chicken per person	650
Add carabineros prawns 1 piece	2,000

Australian grilled Flank Steak

Smoked sea salt and braised garlic 150 grams	890
Add salsa verde	80

Grilled Iberico Pluma

With chilli and finger limes 150 grams	990
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Spicy Fried Chicken

With yogurt-garlic sauce	250
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SIDE DISHES

Grilled Pimientos de Patron

With sea salt	200
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Burnt Leek

With Romesco sauce	180
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Baby Corn in the Husk

With tamarind and spring onion	200
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Salted Baked Potato

With charcoal salt and smoked hollandaise	200
Add pan-seared foie gras 40 grams	300
Add sea urchin	290

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DESSERTS

Churros	350
De leche and chocolate	
Crema Catalana	350
Basque Cheesecake	350

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