

Small Plates

NACHOS Corn chips, melted cheese, sour cream, tomato salsa and jalapeños	18
CROQUETTES Homemade croquettes filled with béchamel sauce and serrano ham, crumbed and cooked to perfection, served with smoked paprika aioli	19
<i>FRIED CALAMARI</i> Flour-dusted calamari rings, fried golden, served with squid ink aioli	19
PATATAS BRAVAS Fried potatoes topped with spicy chilli and tomato sauce	18
<i>TUNA TACOS</i> Spicy tuna, avocado, lime, coriander and pickled radish	21
PAN CATALÁN Toasted bread with serrano ham, served with tomato, garlic and extra-virgin olive oil salsa	19
CEVICHE SEAFOOD Shrimp, octopus, leche de tigre, crispy corn, sweet potato plantain chips and fresh red onion	22
PRAWNS AL AJILLO Sizzling prawns in garlic and brandy with chilli flakes	22

Prices are in USD and are inclusive of 16% tax. A 10% service charge applies.

Salads

BEETROOT	22
Baby beetroot, goat cheese, orange segments, baby spinach leaves,	
pomegranate reduction, toasted walnut and walnut dressing.	
LITTLE GEM CAESAR	
Gem lettuce, anchovy, Parmigiano Reggiano, sourdough bread,	
and Caesar dressing	
Chicken	22
Prawns	26

Dessert

CHURRO Churros, dulce de leche, blueberry and matcha	18
CHEESECAKE Baked cheesecake, shortbread biscuit, matcha and sesame	18
CHOCOLATE TART Slice of chocolate tart, miso caramel and toasted nuts	18
YUZU CRÈME BRÛLÉE Sweet citrus cream, raspberry compote and mint	18

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