

PICA-PICA

A VARIETY OF DISHES SERVED IN SMALL PORTIONS



JOSELITO

FROM GUIJUELO, SPAIN - DECLARED THE BEST IBERICO HAM IN THE WORLD, DRY-CURED FOR 48 MONTHS, 50 GRAMS 750



'PA AMB TOMAQUET'

HOMEMADE CHARCOAL-GRILLED SOURDOUGH BREAD, RUBBED WITH ORGANIC TOMATOES AND GARLIC, JUST LIKE IN BARCELONA 180



BRAVAS

TAPAS OF FRIED POTATOES, SPICY TOMATO SAUCE, BLACK GARLIC AIOLI 180



LA TXISTORRA

TRADITIONAL SAUSAGE FROM THE BASQUE COUNTRY, TOASTED FRENCH BRIOCHE, AIOLI SAUCE, SALSA VERDE, FRIED QUAIL EGGS 380

TORCHED JAPANESE HAMACHI

PERUVIAN AJI VERDE, GUACAMOLE, YUZU GEL, OLIVE OIL CAVIAR, NORI SEAWEEED POWDER 560



THE FLINTSTONES BONE

CHARCOAL-GRILLED FLAVOURSOME BONE MARROW, JOSELITO IBERICO TARTARE, SOURDOUGH COUNTRYSIDE BREAD CROSTINI 790

THE ROLLING STONES

SMOKY AND TENDER BLACK ANGUS BEEF 'GYUTAN' CHARCOAL GRILLED IN OUR KAMADO JOE, CANARIAN GREEN MOJO SAUCE 555



ATLANTIC SALMON 'WARAYAKI'

WOOD-FIRED IN OUR KAMADO JOE, MOORISH 'MORUNO' GLAZE, AVOCADO, IKURA, ORANGE GEL, KIKOS 480

ALL I PEBRE

TYPICAL VALENCIAN DISH MADE WITH EEL AND POTATO JAPANESE ROASTED EEL, POTATO MILLE-FEUILLE, BLACK GARLIC EMULSION, GHOST CHILI PEPPER SAUCE 480



IBERICO KAKUNI

48-HOUR SLOW-COOKED PORK BELLY, MORUNO ADOBO, QUAIL EGGS, DIJON MUSTARD, KIKOS CORN, PINK PEPPERCORNS 480



VEGETARIAN



CONTAINS PORK



CONTAINS NUTS

*Allow us to fulfil your needs – please let our employees know if you have any special dietary requirements, food allergies or intolerances.
Prices are in Thai Baht and are subject to 7% VAT and 10% service charge.*

FROM THE GARDEN



BABY SPINACH SALAD

COMTÉ CHEESE, IBERICO COPPA JOSELITO, RAISINS, PINE NUTS,
AGED BALSAMIC AND HONEY VINAIGRETTE 480

PIMIENTOS DEL PIQUILLO

SWEET BABY CAPSICUM FROM LODOSA, SPAIN, STUFFED WITH
SEAFOOD LIKE IN DONOSTIA, BLACK INK FOAM 790



SPANISH WHITE ASPARAGUS 'COJONUDOS'

JOSELITO IBERICO HAM, CATALAN ROMESCO SAUCE, QUAIL EGGS,
CAVIAR OIL ARBEQUINA, NORI SEAWEED 990

THE KING CRAB

UNDER THE TRAIN TRACKS OF GINZA IZAKAYAS POTATO SALAD,
GUACAMOLE, CHIPOTLE AIOLI, ARBEQUINA CAVIAR OIL, COUNTRY-
SIDE SOURDOUGH BREAD CROSTINI 990

FROM THE SEA

BLACK-INKED ATLANTIC SNOW FISH

CHIPOTLE EN ADOBO SPICY SAUCE, SMOOTH POTATO SAUCE,
SAUTÉED BIMBI 990



HOKKAIDO SCALLOPS

SWEETCORN MILK SAUCE, SAUTÉED WILD MUSHROOMS,
JOSELITO IBERICO HAM, ROASTED CAULIFLOWER 990

EL SUQUET

MEDITERRANEAN TURBOT FISH GRILLED IN OUR KAMADO JOE,
CARABINERO RED PRAWN AND PORCINI MUSHROOM DASHI,
POTATO PONT NEUF 990

EL PULPO

CHARCOAL-GRILLED ATLANTIC OCTOPUS, RED MOJO FROM
THE CANARY ISLANDS, SMOOTH POTATO SAUCE, IDIAZABAL CHEESE,
BABY SPINACH, ORGANIC FLOWER HONEY VINAIGRETTE 990



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THE BUTCHER'S ROOM



PRESA IBERICA JOSELITO

DECLARED THE BEST PORK IN THE WORLD

CHARCOAL-GRILLED TATAKI STYLE, CANTABRIAN VITELLO TONNATO
990

‘AGNEI IBERICO’ THE KOBE LAMB FROM SPAIN

ROAST MILK-FED BABY LAMB SHOULDER TERRINE, HONEY-GLAZED
JAPANESE EGGPLANT, MOJO PICON SAUCE CANARIO-NIKKEI, SALSA
VERDE 990



‘MELOSO DE TERNERA’ 48-HOUR SLOW-COOKED BEEF CHEEK

DARLING DOWNS WAGYU BEEF, WILD MUSHROOM & TRUFFLE
CREAM, DEMI-GLACE, BABY SPINACH, PINE NUTS, RAISINS, PINK
PEPERCORN 990

GRILLED WAGYU RIBEYE ‘STOCKYARD’

WOOD-FIRED ROASTED PIQUILLO PEPPERS FROM LODOSA, TRUFFLED
POTATO MILLE-FEUILLE, YUZU KOSHO MOJO, DEMI-GLACE
NICE TO SHARE FOR 2-4 PERSONS
1,550 / 200 G – 2,850 / 400 G



THE TOMAHAWK

SUCCULENT BLACK IBERIAN PORK CHOP, SMOKED AND CHARCOAL-
GRILLED IN OUR KAMADO JOE, ORGANIC FLOWER HONEY AND DIJON
MUSTARD GASTRIQUE SAUCE, TRUFFLED POTATO MILLE-FEUILLE
NICE TO SHARE FOR 2 PERSONS
1,550 / 400 G



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THE RICE

**COOKED WITH PREMIUM SPANISH BOMBA RICE
REQUIRES 25 MINUTES PREPARATION**

NICE TO SHARE FOR 2-4 PERSONS.

‘TXANGURRO’

BASQUE COUNTRY-STYLE SPIDER CRAB, SOFT SHELL CRAB,
AIOLI SAUCE 1,650



‘JOSELITO’

GRILLED IBERICO PRESA PORK, WILD MUSHROOM, BLACK TRUFFLE
SAUCE 1,650

‘MAR I MONTANYA’

‘CARABINERO’ PREMIUM RED PRAWNS, GRILLED BONE MARROW,
YUZU AIOLI SAUCE, BLACK GARLIC EMULSION 1,650



LA FIDEUA

TRADITIONAL SEAFOOD DISH ORIGINALLY FROM THE COAST OF VALENCIA,
SIMILAR TO PAELLA BUT COOKED WITH PASTA INSTEAD OF RICE
ATLANTIC OCTOPUS, VONGOLE CLAMS, TXISTORRA SAUSAGE 1,650



MELOSO DE ANGUILA

ROASTED JAPANESE EEL, IBERICO KAKUNI, SHAVED FOIE GRAS MI-CUIT,
KIKOS CORN, SWEETCORN MILK SAUCE FROM KHAO YAI,
BLACK GARLIC EMULSION 1,650



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SWEET AFFAIR

**IT IS RECOMMENDED TO ORDER DESSERTS IN ADVANCE
AS THEY ARE FRESHLY MADE**

BETTER THAN... - TAKES 45 MINUTES TO PREPARE
WARM CHOCOLATE MOLTEN CAKE, TAHITIAN VANILLA ICE
CREAM 690 / NICE TO SHARE FOR 2-4 PERSONS



CHURROS!!!

HOMEMADE AND FRESHLY COOKED, HAZELNUT PRALINE SAUCE
'FERRERO', CRISPY CEREAL BALLS 'SOUFFLETINE' 380

BASQUE COUNTRY CREAMY CHEESECAKE

CATALAN CREAM, QUINCE PASTE, YUZU GEL 380

THE PINEAPPLE!!!

CHARCOAL-GRILLED PINEAPPLE, GINGER SORBET, ORGANIC
FLOWER HONEY, MINT, LIME ZEST, HALLS CANDY 380



COPITO DE NIEVE

DELICATE AND MOIST 'IVOIRE ELIANZA' WHITE CHOCOLATE
CAKE, JAPANESE SENGU STRAWBERRY ICE CREAM, DEHYDRATED
GREEK YOGHURT, CHOCOLATE PETA ZETAS 380



BISCUIT GLACE

TRADITIONAL SPANISH DESSERT, SEMI-FROZEN MOUSSE, SALTED
CARAMEL, MICHEL CLUIZEL KAYAMBE 72% HOT CHOCOLATE
SAUCE, ROYALTINE SPANGLED BISCUIT 380