

TAPAS

Classics

Patatas Bravas 160

Fried potatoes with spicy mayonnaise and chili sauce

Chorizo 🌶️ 180

Spanish sausages with red onion sauce

Iberic platter 260

Thinly sliced Iberic Ham with Manchego cheese & black olives

Padron Peppers 🌶️🌶️🌶️ 130

Green fried capsicums with sea salt

Albondigas 180

Meatballs in tomato sauce

Calamares 180

Fried squid with garlic sauce

Tortilla de Patatas 120

A signature dish in Spanish cuisine. A simple omelet made with eggs and potatoes

Croquetas 180

Spanish croquettes with cured ham and garlic sauce (optional vegetarian)

Pulpo a la Gallega 240

Grilled octopus with potato. A typical dish from Galicia

The origin of Pulpo a la Gallega dates back some 125 years, when during the cattle fairs, muleteers used to bring their own octopus and cook it with olive oil and lots of paprika.

Tiger Prawns 210

Grilled Tiger Prawns with Thai dip

Australian Beef or Pork 190

Sliced with homemade spicy dip

Chicken Wings 160

With homemade spicy sauce

Asian

Ribs 🌶️ 180

Crunchy Thai ribs with chili sauce

Khao Tang Na Tang 180

Homemade crispy rice cakes with minced prawn, chicken and ground peanut

Wontons 140

Fried stuffed wontons with crabmeat, avocado and prawn

Tapas Origin: Back in the 13th century, King Alfonso X of Castille found that, while he was recuperating from an illness, he could only eat and drink in small amounts - resulting in one of the 1st forms of tapas. "It is our culture to share food at the table". Tapas are a part of the social tradition of Spanish people and is designed to encourage conversation. We suggest 3 small plates per person as an average to be shared, therefore 6/8 dishes for your table would be enough.

Mah Haw 180

Phuket pineapple topped with pickled sweet turnip relish finished with crispy local anchovy

Rolls 160

Rice paper rolls with shrimps and mint ((optional vegetarian)

or

Deep fried spring rolls with glass noodle and chicken

Fresh

Anise 170

Salad greens, kale, hummus, sprouts, cherry tomato and toasted nuts with a lemon dressing

Arugula 170

Arugula salad with mango, Red onions, avocado and a spiced citrus dressing

Wild Fern 🌶️ 170

Local fern salad with prawns & chili

Soba 170

Chilled soba noodles, carrots, cucumber, sesame seeds, tofu, coriander and peanut dressing

Pomelo 170

Fresh Thai pomelo salad with roasted coconut and dried prawns

***All our salads can also be ordered as a main course** 290



THAI

Authentic

Chu Chee Prawn 🌶️ 230

Pan fried prawn in red curry sauce with stir fried mixed vegetables

Pla Thod Klueng 🌶️ 230

Fried fish with curry paste, local vegetables and rice

Panang Gai 🌶️ 210

Chicken in red curry sauce, mixed vegetables and rice

Massaman Gai 230

Curry with chicken, vegetables and rice

Kra Prawn Gai 🌶️ 230

Stir fried chicken with basil, fresh chili, mixed vegetables and rice

Goong Pad Prik Klua 🌶️ 240

Deep fried prawn with salt, chili and rice

Moo Hong 240

Tender pork stew with egg, vegetables and rice

Tom Yam Goong 🌶️🌶️ 180

Spicy lemongrass and shrimp soup

Kuay Tiew Moo Toon 180

Braised pork noodle soup

Pasta/Noodles

Thai Vongole 🌶️ 240

Linguini with clams, garlic, basil, chili and olive oil

Thai Style 🌶️ 220

Linguini with minced chicken, chili, basil and cherry tomato

Mee Phuket 190

Stir fried Hokkien noodle with shrimp, pork or chicken

Phad Thai 🌶️ 190

Rice noodle in tamarind, chili paste and chicken or prawn

SWEETS

Crema Catalana 110

Spanish style burnt custard cream

Brownie 90

Homemade Brownie with vanilla bean ice cream