

Ibéricos Iberian Cold cuts

<i>Jamón de pata negra</i>	29
Hand cut 36 months cured “jamón ibérico pata negra”, served with toasted bread and tomato puree	
<i>Extra bread</i>	3
<i>Selección de ibéricos</i>	33
Cold cuts platter, “lomo”, “salchichón”, “chorizo”, “jamón” and Cheese, served with toasted bread and tomato puree	
<i>Extra bread</i>	3

Quesos Cheese

<i>Queso Retorta</i>	32
Artisan Soft paste Sheep’s cheese, accompanied by warm country bread	
<i>Selección de Manchegos</i>	25
Manchego cheese variation platter	

Para Picar To nibble

<i>Chorizo Ibérico a la brasa con queso blando (4pieces)</i>	22
Iberian char grilled chorizo served with toasted bread and soft cheese	
<i>Tortilla de patatas</i>	9
Classical Spanish potato and onion omelette	
<i>Pimientos de padrón</i>	14
Fried “padrón” peppers served with sea salt	
<i>Croquetas Binomio (4)</i>	14
Ham, chicken and boiled egg croquettes	
<i>Croquetas de queso azul (4)</i>	14
Blue cheese croquettes	
<i>Croquetas de setas (4)</i>	12
Mushrooms croquettes	
<i>Pan con tomate (4)</i>	8
“Crystal” bread served with fresh tomato sauce	
<i>Pan con Mantequilla</i> Warm country style bread, melted butter and Maldon salt (7 minutes baking time)	7

Tapas tasting menu

*The selection is to be different and order in once, Size of one dish is recommended to be share among
2-4 pax*

5 tapas 139 Sgd (price per tasting) / 7 tapas 188 Sgd (price per tasting)

* Plus \$6 on the tasting menu

From The sea

<i>“La merienda ”</i>	27
Homemade Spider crab pate & Anchovies pate served with warm bread	
<i>Tostadas de sardinas ahumadas (2 pieces)</i>	26
Smoked sardines on toasted country bread and fresh tomato sauce	
<i>Tartar de atún y aguacate servido con ajo blanco</i>	27
Tuna and avocado tartar served with “ajo blanco” sauce	
<i>Tallarines de sepia</i>	29
Grilled cuttlefish strips served with “sofrito” and veal vinaigrette	
<i>Pulpo A’feira</i>	38*
Atlantic octopus “a feira style” (boiled potato, olive oil, smoked paprika , sea salt)	
<i>Gambas al ajillo</i>	27
Tiger prawns confit in olive oil and garlic, “ajillo” style	
<i>Navajas al vino blanco y ajo</i>	27
Razor clams sautee with white wine, chilli and garlic	
<i>Chopitos fritos a la riojana</i>	26
Fried baby calamari, served with chorizo & asparagus, “rioja style” potato pure and soft egg	
<i>Caballa ahumada con lechuga de mar y erizo</i>	32
Smoked mackerel and sea urchin, spelt grain and seaweed salad	

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From the Earth

<i>Terrina de queso fresco</i>	25
Fresh cheese terrine blended with black truffles and chives, honey olive oil and olive bread	
<i>Menestra de alcachofas frescas</i>	26
Sautee fresh artichokes “menestra” served with “jamón”, almonds and hardboiled egg	
<i>Menestra de brocolinis con puerros tiernos servidos con romesco</i>	25
Char grilled broccoli sprouts and baby leeks served with “romesco”	
<i>Huevos revueltos con trufa negra</i>	32
Organic scramble egg with grated black truffles , and toasted bread	

From the Land

<i>Pate de Campaña</i>	32
Homemade Country style pate (Chicken & Duck) served with Rustic bread	
<i>Chuletas de cerdo ibérico, gel de sidra, manzana y miel</i>	32
Grilled Iberian Pork chops , cider and honey gel, roasted cabbage	
<i>Foie a la plancha con vieiras</i>	32
Seared foie grass and scallops, glazed with sherry vinegar and brioche	
<i>Rulada de pollo al ajillo “estilo Binomio”</i>	28
Grilled marinated chicken breast , garlic pure, pork belly and duck liver jus	
<i>Chuletas de cordero con sus mollejas , higos y queso de cabra</i>	32
Grilled lamb chops (2) and lamb sweetbread accompanied by goat cheese and figs	
<i>Albóndigas de carrillera de ternera</i>	28
Veal cheeks meatballs, truffle potato puree and fried spring onions	
<i>Rabo de toro estofado con tuétano</i>	27
Oxtail ragù and bone marrow served with mushrooms	

Arroces y Paellas *Paellas & Rice dishes (30 minutes prep time)*

2 persons

Arroz mar y montaña

Classical chicken and seafood paella 69

Arroz negro

Squid ink rice with clams and calamari 70

Arroz de Bogavante

Lobster wet rice and clams 86

Arroz empedrado

Chorizo, fava beans, chick peas and pork , wet rice 70

Arroz de verduras

Seasonal vegetables paella 66

Cocidos de la abuela *Traditional “grandmother’s “pot*

2 persons

Caldereta de pescado

Fish and seafood stew *From Cataluña* 42

Fideos guisados con pulpo

Traditional wet Octopus pot *From Almería* 42

Lentejas tradicionales

Pork and chorizo lentils stew *From Castilla León* 42

Principales *Mains (45 minutes prep time)*

Rodaballo al horno

Char grilled Turbot fish 96

1 Kg

Cochinillo ibérico

Traditional Spanish suckling pig, “Segovia style” *(slow cooked and roasted)*
135

1/4 Pig (3-4 people portion)

Chuletón de buey

American angus, aged beef rib eye, potato puree, parsley and garlic “persilada”
79

500 Gr