

# BINOMIO

— SPANISH RESTAURANTE —

## *Ibericos y quesos Iberian Cold cuts & Cheese*

Jamon de pata negra	Hand cut, 60 months cured Spanish Ham, served with toasted bread and tomato puree.	41
	Extra bread	4
Seleccion de Ibericos	Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" and Cheese, served with toasted bread and tomato puree	45
Seleccion de quesos espanoles	Spanish cheese selection with chutneys and toasted country bread	41
Pates de la casa	Homemade chicken pate and chorizo pate, toasted country bread	29
Pan con tomate	Country style bread served with fresh tomato puree	8

### Tapas bar tasting menu

**Kindly help us to select the tapas all in once**

*\* Plus \$6 tasting menu*

Wine recommendation with any tasting tapas @ 39++ (bottle)

6 Tapas		95
8 Tapas		118
Aceitunas verdes	Green Olives "gordales"	14
Croquetas de setas	Mushroom croquettes	16
Croquetas binomio	Ham, chicken and boiled egg croquettes	16
Croquetas de espinacas	Spinach and blue cheese croquettes	16
Albondigas con tomate	Meatballs in tomato sauce accompanied by potato puree	21
Chorizo iberico	Char-grilled chorizo and melted manchego cheese (3 Pieces)	14
Pimiento padron	Fried padron peppers with sea salt	16
Berenjenas con miel	Eggplant chips served with organic honey and pine nuts	14
Almejas marinera	Sauteed clams with sofrito	18

Price are subjected to 10% Service charge & 8% GST

Tapas bar tasting menu

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Pan con tomate	Country style bread served with fresh tomato puree	8
Tortilla de patatas	Traditional Spanish potato and onion omelette	9
Patatas bravas	Fried potato cubes drizzled with "bravas" sauce	14
Tortas de Ines Rosales	Sweet olive oil tortas, topped with goat cheese and anchovies	18
Sardinas plancha	Grilled fresh sardines with lemon wedges (2 pieces )	19
Ortiguillas	Fried sea anemone with alioli	18
Pisto Manchego con huevo frito	Mediterranean vegetables stew with tomato and fried egg	18
Migas almerienses	Semolina crumbs, fried anchovies and chorizo	18
Hígado de pato	Grilled foie gras and scallops served with sherry vinegar sauce	24*
Esparragos verdes	Green asparagus and brussels sprouts, potato purée and shaves of manchego	18
Puerros en mantequilla tostada	Organic leeks braised in brown butter and romesco	14
Pluma Iberica	Grilled Iberico pork "pluma" with apple honey cider gel	18
Pulpo a la brasa	Char grilled octopus leg, paprika aioli and baby potatoes	24*
Tartar de buey	Beef tartar topped with bone marrow and caviar	18
Cordero	Lamb T-bone (2) with goat cheese, fresh peas and mint	24*
Gambas al Ajillo	Prawns sauteed in olive oil, garlic and parsley	18
Chopitos fritos	Fried baby calamari & soft egg served with "riojana" puree	18
Fideua negra	Black ink noodle paella	21

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*You can also include desserts inside the tasting menu, see them on the next page 😊*

Price are subjected to 10% Service charge & 7% GST

## *Postres*

Tarta de brandy	
Vanilla tart with glazed egg yolk and brandy ice cream	18
Tarta de zanahoria	
Carrot cake and candy nuts	14
Churros con chocolate	
Traditional "Churros" with Chocolate sauce	14
Tarta de queso clasica	
Classic cheesecake Basque country style and raspberry sorbet	18
Mini Magnums trio	
Homemade ice cream bars trio "Andalusina flavours" Olive oil, Prickly pear, Raisins	18
Crema Catalana	
Traditional toasted "catalan" cream custard	12
Arroz con leche	
Spanish rice pudding	14
Seleccion de quesos españoles	
Spanish cheese selection toasted country bread and chutneys	41

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