

# TO START

<b>ANDALUSIAN GAZPACHO</b> 🌿🌿	
<i>Cold refreshing soup of Roma tomatoes, capsicum and olive oil. Served with summer salsa</i>	15
<b>OLIVE MARINADAS</b> 🌿	
<i>Marinated olives with citrus and chili. Served hot!</i>	12
<b>JAMÓN IBÉRICO</b> 🐷	
<i>Spain's treasure, silky and intensely flavoured</i>	24
<b>PAN CON TOMATE</b> 🌿🌿	
<i>Toasted Catalonian Coca bread, fresh Roma tomatoes spread, extra virgin olive oil and salt</i>	7
<b>PIMIENTOS DEL PADRÓN</b> 🌿	
<i>Padrón peppers deep fried and lightly salted</i>	14
<b>ENSALADILLA RUSA WITH OLIVES</b> 🌿🌿 <small>GLUTEN-FREE VERSION AVAILABLE</small>	
<i>Award winning "Russian Salad" by Chef Carles Abellán. Generous servings of potatoes, with tuna and olives</i>	14
<b>TÁR TAR DE TOMATE</b> 🌿🌿 <small>GLUTEN-FREE VERSION AVAILABLE</small>	
<i>Fresh Tomato "Tartare" served with side of Crostini</i>	15
<b>PATATAS BRAVAS</b> 🌿 <small>VEGAN VERSION AVAILABLE</small>	
<i>Home-made quarter potatoes with "Bravas" sauce and All i Oli. Slightly spicy</i>	12
<b>CROQUETAS DE JAMÓN</b> 🐷🌿🌿	
<i>Ibérico ham in home-made velouté, lightly breaded and deep fried</i>	9
<b>"TAPAS 24" BIKINI SANDWICH</b> 🐷🌿🌿	
<i>Toasted sandwich with black truffles, Ibérico ham and buffalo mozzarella</i>	17
<b>SPANISH TORTILLA "MALLORCAN STYLE"</b> 🐷🌿 <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Spanish omelette with a creamy centre, confit potatoes, caramelised onions and chorizo</i>	14
<b>PUNTILLITAS FRITAS</b> 🌿🌿	
<i>Crispy baby squid breaded with semolina</i>	16
<b>FALSO RISOTTO DE TRUFA</b> 🌿🌿	
<i>Truffle-cream "Orzo Pasta" risotto</i>	
<i>Optional: Fresh summer shaved truffle</i>	16/28

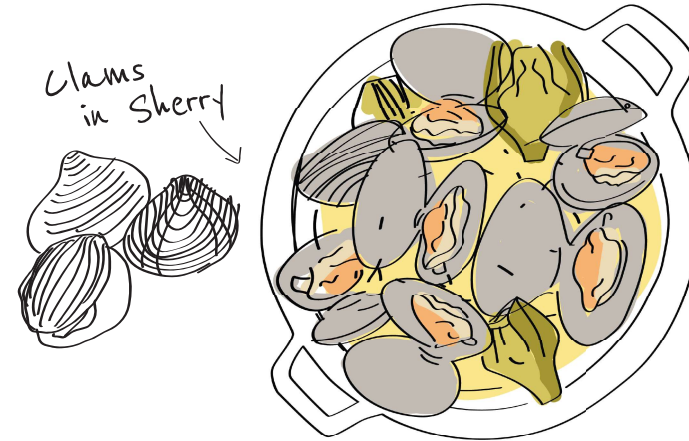
# ¿una TAPA?

# TAPAS, 24

de CARLES ABELLAN

@tapas24sg  
www.tapas24.sg

## CHEF'S SELECTION



<b>GAMBAS AL AJILLO</b> 🌿	
<i>Sautéed prawns with garlic, chilli and extra virgin olive oil</i>	20
<b>OCTOPUS CON ALUBIAS BLANCAS Y PIMENTÓN</b> 🌿	
<i>Josper grilled octopus, white beans puree, dressed with olive oil and "De la Vera" smoked Paprika</i>	34
<b>CLAMS IN SHERRY</b> 🌿🌿	
<i>Fresh clams flambéed in sherry wine with garlic, asparagus and Ibérico ham</i>	38
<b>MC FOIE-GRAS BURGER</b> 🐷🌿	
<i>Grilled plancha beef patty burger served on a brioche bun with pickles and seared foie gras</i>	22
<b>PARGO A LA DONOSTIARRA</b> 🌿	
<i>Grilled plancha red snapper in "Donostiarra" style</i>	38
<b>AVOCADO CON PESTO</b> 🌿🌿🌿	
<i>Josper grilled avocado with pesto sauce. Topped with feta cheese and pine nuts</i>	18
<b>ROASTED EGGPLANT</b>	
<b>ESCALIVADA WITH SOBRASADA</b> 🐷🌿 <small>PORK-FREE &amp; LACTOSE-FREE VERSION AVAILABLE</small>	
<i>Josper roasted eggplant with cured sausage from Balearic Islands. Topped with Parmigiano-Reggiano, honey and pumpkin seeds</i>	14
<b>SEASONAL VEGETABLES</b>	
<b>A LA PARRILLA CON SALSA ROMESCU</b> 🌿🌿🌿	
<i>Josper grilled seasonal vegetables with rich nutty Romesco sauce</i>	19
<b>BOCADOS DE POLLO FRITO</b> 🌿	
<i>Crispy boneless chicken coated in 9 spices. Served with Adobo sauce and honey mustard mayonnaise</i>	18
<b>HUEVOS ESTRELLADOS WITH THICK CUT CHIPS</b> 🐷🌿 <small>PORK-FREE VERSION AVAILABLE</small>	
<i>Hearty Spanish dish of fried eggs and home-made thick cut chips</i>	
<b>IBÉRICO HAM OR CHORIZO &amp; PADRÓN PEPPERS</b>	22

## GREAT DISHES TO SHARE

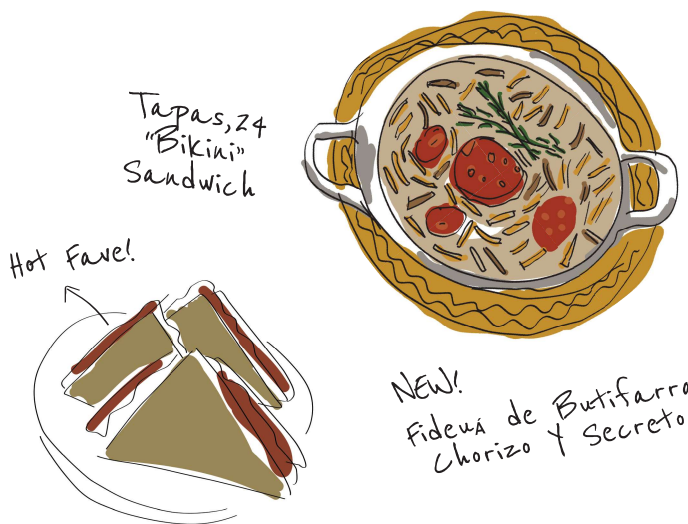
<b>"LA FUSTA" OF SPANISH SAUSAGES &amp; CHEESES</b> 🐷🌿🌿 <small>GLUTEN-FREE &amp; NUT FREE VERSION AVAILABLE</small>	
<i>Sharing platter of air-flown sausages, ham and cheeses from Spain</i>	60
<b>SECRETO IBÉRICO CON CHIMICHURRI</b> 🐷	
<i>Josper grilled "secreto" cut of the Ibérico Pork</i>	34
<b>PINCHO MORUNO DE CORDERO</b>	
<i>Josper grilled lamb moorish skewer (150g/300g)</i>	19/34
<b>FILETE DE "RIBEYE"</b> 🐷	
<i>Josper grilled 300g Ribeye with Pommery mustard and pinch of sea salt</i>	56
<b>FIDEUÀ DE BUTIFARRA, CHORIZO Y SECRETO</b> 🐷 <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish pasta with Butifarra sausage, Chorizo sausage &amp; "Secreto" cuts of Ibérico Pork</i>	34
<b>PAELLA DE MARISCO</b> 🌿 <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish staple of rice and assorted seafood</i>	39
<b>PAELLA DE ARROZ NEGRO</b> 🌿 <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish staple of rice in squid ink and slivers of cuttlefish</i>	38
<b>PAELLA VEGETARIANA</b> 🌿 <small>WAITING TIME: 30 MINUTES</small>	
<i>Rich Spanish staple of rice, seasonal vegetables and mushrooms</i>	37

## KIDS MENU & SIDES

<b>MAC &amp; CHEESE RISOTTO</b> 🌿🌿	
<i>Maccheroni pasta with cream &amp; Grana cheese</i>	10
<b>CHICKEN BURGER</b> 🌿🌿	
<i>Homemade chicken patty burger with cheese &amp; fries on the side</i>	12
<b>ADD A GLASS OF ORANGE/APPLE JUICE FOR KIDS</b>	4
<b>SIDES</b>	
<b>3 SLICES OF BAGUETTE</b>	4
<b>HOME-MADE FRIES</b>	10

**ALLERGEN INFORMATION**

🌿 VEGAN	🌿 VEGETARIAN	🐷 CONTAINS NUTS
🌿 CONTAINS GLUTEN	🐷 CONTAINS SEAFOOD	🐷 CONTAINS CRUSTACEAN
🌿 CONTAINS LACTOSE	🐷 CONTAINS PORK	🐷 CONTAINS BEEF



While we are able to make some of our dishes gluten-free, however, please kindly note that they will still not be suitable if you have a very serious coeliac condition.

Prices are in Singapore dollars and subject to 10% service charge and GST.