

SPECIAL FOOD MENU

FIRE LIVE COOKING

Whole Slow-Roasted Pig / \$22 per portion

BBQ Skewers / \$9 per 2 pcs

Lamb Skewers with Mint & Spices

Beef Skewers with Chimichurri

Pork Skewers with 'Pimentón' & Garlic

Chicken 'al Ajillo' Wings Skewers

Padrón Pepper Skewers

Oyster Mushroom Skewer

BIG FOC PAELLA

/ \$11 per portion

Mediterranean Squid Ink Paella

Chicken & Veggies Paella

FIERY TAPAS

PIM PAM Hot Dog / \$11

with 'Butifarra' Sausage, Mustard & Curry Ketchup

McFOC Burger / \$18

with Aged Beef & Cheese

Flame- Grilled Chorizo 'A La Sidra' / \$12

Chicken a L'ast / \$15 per portion

SPECIAL DRINKS MENU

SPECIAL COCKTAILS

Papa Mojito / \$13

White Rum, Strawberry, Passion Fruit, Lime, Vanilla

Negroni Fizz / \$13

Gin, Sweet Vermouth, Carpano Antica, Campari, Aperol

Paulo Cortado (Hot Drink) / \$9

Espresso, Milk, Rum, Cinnamon Stick

GIN & TONIC

Roku Gin & Tonic / \$13

SPARKLING/RED/WHITE

/ \$11 per gls / \$60 per btl

Agustí Torelló Mata Reserva Brut 2015

Macabeu, Xarel-Lo, Parellada (Cava, Spain)

Tres Pilaes 2017

Verdejo (Rueda, Spain)

Spirit of Monastrell 2015

Monastrell (Jumilla, Spain)

BEER

/ \$9 per btl

Moritz Radler

Moritz

All Prices are subject to GST & Service Charge.

BODEGA / SPANISH PANTRY

EASY STARTERS ✂

- Traditional Gilda** *Skewer with Anchovy, Olive, 'Piparra' Peppers* ____ 3.00
- Fried Almonds** *Crunchy Almonds with Maldon Salt* ____ 3.50 🍴
- Mediterranean Marinated Olives** *Manzanilla, Cornicabra, Cuquillo & Arbequina* ____ 4.00 🍴
- Marinated White Anchovies (5 pcs)** *with Vinegar, Garlic & Parsley Olive Oil* ____ 10.00 🍴
- 'Matrimonio' (4 pcs)** *Anchovies and 'Boquerones' with Pickled Onion, Garlic & Parsley Olive Oil* ____ 12.00
- Anchovies from Costa Brava (5 pcs)** *Salt-Cured Spanish 'Anchoas' with Olive Oil* ____ 16.00
- Premium Potato Chips 'Torres'** *Fried in Extra Virgin Olive Oil* ____ 8.00 🍴

IBÉRICO CUTS ✂

- | | <small>portion
half/full</small> |
|---|--------------------------------------|
| Ibérico Ham <i>Acorn-fed Spanish 'Jamón Ibérico' (Guijuelo, 48 Months)</i> ____ | 16.00/30.00 |
| Ibérico Chorizo <i>Acorn-fed Spanish Chorizo Sausage (Guijuelo, 12 Months)</i> ____ | 10.00/18.00 |
| Ibérico 'Salchichón' <i>Acorn-fed Spanish 'Salchichón' Sausage (Guijuelo, 12 Months)</i> ____ | 10.00/18.00 |
| Ibérico Cold Cuts Platter <i>Acorn-fed Spanish 'Salchichón' & Chorizo (Guijuelo, 12 Months)</i> ____ | 13.00/24.00 |

CHEESE PLATTER & HOME-MADE BREAD 🍴

- Cheese Platter** *Manchego 'Romero', 'Cabra al Pimentón', 'Idiazabal', 'Valdeón'* ____ 13.00/24.00 ✂
- Bread with Tomatoes (5pcs)** *Crystal bread with grated ripe tomatoes, olive oil and Maldon Salt* ____ 12.00
- Bread Basket** *Crystal Bread, Walnut & Raisins, Sourdough & Tomato Focaccia* ____ 12.00

CONSERVAS ✂

- Mussels of the Galician Rias in 'Escabeche'** ____ 18.00
- Cockles of the Galician Rias in brine** ____ 22.00
- Razorshells in brine** ____ 22.00
- White Tuna Belly in Olive Oil** ____ 19.00
- Sardines in Olive Oil** ____ 20.00

DESSERTS 🍴

- Traditional Churros (2pcs)**
with Chocolate Sauce ____ 6.00
with 'Dulce de Leche' (Caramel) ____ 8.00
with 'Crema Catalana' Foam (Crème brûlée) ____ 8.00
with Tiramisú Foam (Coffee & Cocoa) ____ 8.00
- White Chocolate Coated Churros (2pcs)**
with candied raspberries ____ 6.00
- Baked Cheesecake** ____ 14.00
Creamy Cheesecake with Strawberry Coulis



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Please do let our servers know about your special food requirements. The below symbols will give you an indication: ✂ Gluten-free 🍴 Vegetarian

FOC TAPAS

- Andalusian Cherry Gazpacho** ____ 14.00 🍴 ✂
Cold Tomato Soup with Cherries and smoked Olive Oil Ice Cream
- Soft-Shell Crab 'Ensaladilla'** ____ 16.00
Olivier Salad with Deep-fried Soft-shell Crab
- 'Croquetas' (4 pcs, mix 2 types)**
'Jamón Ibérico' ____ 12.00
Mushroom ____ 10.00 🍴
Crab ____ 12.00
Spinach & Pine Nuts ____ 10.00 🍴

Estrellados' Scrambled Eggs ✂

- with braised 'Txistorra'* ____ 14.00
with 'Jamón Ibérico' ____ 15.00
with Padrón Peppers ____ 14.00

Patatas Bravas ____ 10.00 🍴 ✂

Crispy Potatoes with 'Salsa Brava' and Alioli

Padrón Peppers ____ 16.00 🍴 ✂

Pan-fried 'Pimientós de Padrón' with Maldon Salt

Prawns 'Al Ajillo' ____ 22.00 ✂

Fried Prawns in rich Garlic and Chilli sauce

Octopus Galician-Style 'A feira' ____ 28.00 ✂

Josper-grilled Octopus with crushed Potatoes and 'Pimentón'

PAELLA / FIDEUÀ

Black Mediterranean Paella / Fideuà ____ 28.00

with Squid Ink, Prawns and Baby Squid

Duck & Octopus Paella / Fideuà ____ 30.00

with braised Octopus and conFIT Duck, sprinkled with Spring Onion

Vegetables & Mushroom Paella / Fideuà ____ 26.00 🍴

with seasonal vegetables and mushrooms

Ibérico Pork Secreto & 'Ceps' Paella / Fideuà ____ 33.00

with Ibérico Secreto and Porcini Mushrooms

Seafood Paella / Fideuà ____ 36.00

with Cuttlefish, Scallops and Prawn

MAINS ✂

Josper-grilled 'Carabinero' Prawns (2 pcs) ____ 24.00

Red Scarlet Prawn from the Mediterranean

MS3+ Beef Rib Eye ____ 39.00

with confit 'Piquillo' Peppers

MS3+ Dry-aged 'Txuleta' OP Rib ____ 180.00 / per kg

Free-range, 100% grass-fed Australian Beef inspired by 'Rubia Gallega' beef from Galicia - cattle of 6-9 years old, dry-aged for 35 days with roasted 'Padrón' & 'Piquillo' Peppers

