

FROM THE BODEGA

SNACKS 🦋

Traditional Basque Gilda Skewer / 3.00
with Anchovy, 'Piparra' Pepper & Olive

Fried Marcona Almonds / 3.50 🥜

House Marinated Spanish Olives / 4.00 🫒

Premium Cantabric Anchovies / 12.00

White Pickled Anchovies / 10.00

PREMIUM CANNED FISH & SEAFOOD 🦋

Galician Mussels in 'Escabeche' Sauce / 19.00

White Tuna Belly / 19.00

Sardines / 20.00

Galician Cockles / 22.00

CURED MEATS & CHEESE 🦋

Jamón Ibérico from Guijuelo / 30.00

Ibérico Cured Meats Selection / 24.00 🔥

Choose one or a mix of all 3 types:

Chorizo

Pork Loin

Salchichón

Spanish Cheese Platter / 24.00 🥜

Manchego (sheep milk with Rosemary)

'Cabra al Pimentón' (goat milk with Paprika)

'Idiazabal' (Latxa sheep milk)

Blue 'Valdeón' (cow, sheep & goat milk)

HOME-MADE BREAD 🥜

Bread with Tomatoes (5pcs) / 12.00 🔥

Bread Selection & Extra Virgin Olive Oil / 12.00

SPANISH DELI

Enjoying our food? Take it home!

*Explore a whole range of
Spanish Gourmet products
& Spanish recipes at
www.focpimpam.com*



TAPAS

SALADS

Heirloom Tomatoes & White Tuna Belly / 23.00

with Burrata Cheese, Sardines & Pickled Onion

Roasted Leek Salad with 'Romesco' Sauce / 16.00

with Sardines & Butter Soy Cream

Soft-Shell Crab 'Ensaladilla' / 16.00 🔥

Potato & Tuna Salad with mayo, topped with crispy Soft-shell Crab

Pim Pam's Caesar Salad / 16.00

with Roasted Chicken

SMALL PLATES

Andalusian Watermelon Gazpacho / 14.00 🍴 ✂️

Cold & refreshing creamy Soup

'Croquetas' (4 pcs, mix 2 types) 🔥

'Jamón Ibérico' / 12.00

Mushroom / 10.00 🍴

Crab / 12.00

Spinach & Pine Nuts / 10.00 🍴

'Estrellados' Scrambled Eggs / 14.00 ✂️

with 'Jamón Ibérico'

with braised 'Txistorra' Sausage

with Padrón Peppers 🍴

Our 'Patatas Bravas' (6pcs) / 10.00 🍴 ✂️ 🔥

Crispy Potatoes with 'Salsa Brava' & Alioli

Padrón Peppers / 16.00 🍴 ✂️

Fried 'Pimientos de Padrón' with Maldon Salt

Prawns 'Al Ajillo' / 22.00 ✂️ 🔥

Pan-fried Prawns in rich Garlic & Chilli sauce

PIM PAM 'Trinxat' / 22.00

Potato & Cabbage Patty with Pork belly, topped with slow-cooked egg

Spanish 'Tortilla de Patatas' / 12.00 🍴 ✂️

Spanish Omelette with Potatoes, Onions & Eggs

Josper-roasted Cauliflower / 16.00 🍴 ✂️

Cauliflower with 'Romesco' Sauce, Basil Pesto & Pine nuts

Octopus Galician-Style 'A feira' / 28.00 ✂️

Josper-grilled Octopus with crushed Potatoes & 'Pimentón'

Roasted Chicken 'Canelón' / 22.00

Traditional Roasted Chicken Cannelloni in Bechamel Sauce

Madrid-style 'Callos' / 15.00 ✂️ 🔥

Beef tripe stew

PAELLA / FIDEUÀ

*Choose between Paella (rice) and Fideuà (short noodles)
Allow us -20 mins to prepare it for you*

Black Mediterranean Squid ink / 28.00 ✂

Duck & Octopus / 30.00

Vegetables & Mushroom / 26.00 🍄

Ibérico Pork Secreto & 'Ceps' Mushrooms / 33.00 🔥

Seafood / 36.00

FROM THE GRILL ✂

Donostia-style Local Snapper / 24.00

with Garlic, Capers & 'Pimentón'

Mediterranean 'Carabinero' Prawns (2 pcs) / 24.00

Australian Beef Rib Eye / 39.00

Ibérico Pork Ribs / 38.00

Slow-cooked Lamb Shank / 40.00 🔥

BIG for SHARING ✂

Australian Dry-aged OP Rib 'Txuleta' / 180.00 / per kg

Segovian Style Suckling Pig (half) / 145.00 🔥

SIDE DISHES ✂

Grilled Pineapple with Spices / 8.00

Roasted Cabbage, Garlic Cream & Pine nuts / 12.00

Confit Potatoes 'Boulangère' / 10.00

Roasted 'Padrón' & 'Piquillo' Peppers / 16.00



DESSERTS

Spanish 'Torrija' / 12.00

Home-made Brioche with Cinnamon & Vanilla Ice Cream

Baked Cheesecake 'La Viña' / 12.00

with Strawberry Coulis

'Flan de Nata' / 8.00

Crème Caramel with Marinated Strawberries

'Pera al Vino' / 12.00

Poached Pear in Red Wine with Spices & Vanilla Ice Cream

CHURROS

Traditional Spanish 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) / 8.00

All Prices are subject to GST & Service Charge

Please do let our servers know about your special food requirements.

 *Gluten-free*

 *Vegetarian*

 *Chef's Signature*

BAR BITES

SNACKS

Traditional Basque Gilda Skewer / 3.00
with Anchovy, 'Piparra' Pepper & Olive

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House Marinated Spanish Olives / 4.00 

CURED MEATS & CHEESE

Jamón Ibérico from Guijuelo / 30.00 

Ibérico Cured Meats Selection / 24.00

Choose one or a mix of all 3 types:

Chorizo / Pork Loin / Salchichón

Spanish Cheese Platter / 24.00 

*Manchego (sheep milk with Rosemary)
'Cabra al Pimentón' (goat milk with Paprika)
'Idiazabal' (Latxa sheep milk)
Blue 'Valdeón' (cow, sheep & goat milk)*

HOME-MADE BREAD

Bread with Tomatoes (5pcs) / 12.00 

SMALL PLATES

'Croquetas' (4pcs, mix 2 types) 

'Jamón Ibérico' / 12.00



Mushroom / 10.00 

Crab / 12.00

Spinach & Pine Nuts / 10.00 

'Estrellados' Scrambled Eggs / 14.00 

with 'Jamón Ibérico' / Braised 'Txistorra' Sausage / Padrón Peppers

Our 'Patatas Bravas' (6pcs) / 10.00   

Crispy Potatoes with 'Salsa Brava' & Alioli

Padrón Peppers / 16.00  

Fried 'Pimientos de Padrón' with Maldon Salt

Deep-fried Calamari Andalusian Style / 22.00

DESSERTS

Traditional Spanish Churros with Chocolate (2pcs) / 6.00  

*— This menu is available every day from 14:30 until 17:00 —
and on Friday & Saturday from 22:30 until 00:00*

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