

DIY FUSTA BOARD

*Gluten-free and nut-free requests available

Build your own Spanish Charcuterie board!
Choose from a variety of Spanish cured meats and aged cheeses.

COMBO PRICINGS

*Duplicate selections is not applicable in combo

150G (Any 3 Selections)

\$40

200G (Any 4 Selections)

\$46

250G (Any 5 Selections)

\$52

HAND CUT JAMÓN (50G)

Cured 48 months, 100% acorn-fed bone-in Ibérico Ham, hand cut by knife

\$24 (+\$5 when added to combo)

IBÉRICO PALETA (50G)

Cured 36 months, 100% acorn-fed Ibérico Shoulder

\$20

IBÉRICO CHORIZO (50G)

Cured Spanish sausage seasoned with paprika

\$10

IDIAZÁBAL CHEESE

*contains dairy

Spanish unpasteurized sheep's milk cheese, aged 6 months

\$15

IBÉRICO SALCHICHÓN (50G)

Dry-Cured Spanish summer sausage

\$10

MANCHEGO CHEESE

*contains dairy

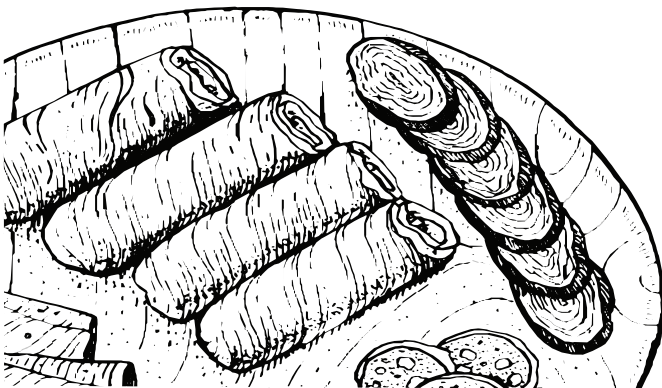
Spanish pasteurized sheep's milk cheese, aged 6 months

\$12

IBERICO LOMO (50G)

Cured 6 months pork loin

\$14



CONTAINS PORK



VEGETARIAN



CONTAINS DAIRY



CONTAINS BEEF



VEGAN



GLUTEN-FREE



CONTAINS SEAFOOD



CONTAINS EGG



CONTAINS NUTS

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CLASSIC TAPAS

OLIVES MARINADAS

Cold Served Assorted Spanish Olives

\$10

PAN CON TOMATE

Spanish Toasted Bread with fresh Roma Tomato spread, Mallafré Extra Virgin Olive Oil and Sea Salt

\$8.5

JAMÓN CROQUETAS (4PCS)

Ibérico Ham in homemade Bachemel, lightly breaded and deep fried

\$11

BIKINI

**contains mushrooms*

Toasted Sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella

\$18

SCALLOP "CEVICHE" WITH AVOCADO

Raw Scallop marinated in Citrus and Spices, with Avocado

\$29

PADRÓN PEPPERS

Lightly Deep-Fried Spanish Peppers from Padrón

\$14

TOMATO TÁR TAR

**gluten-free option available*

Fresh Tomato "Tartare" served with a side of Crostini

\$15

PATATAS BRAVAS

**vegan-free option available*

Home-made quarter potatoes with "Bravas" sauce and All i Oli. Slightly Spicy

\$12

GAMBAS AL AJILLO

Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil

\$22

PUNTILLITAS FRITAS

Fried Baby Squid served with Spicy Paprika Mayo and Lime Zest

\$15

SPANISH TORTILLA

Spanish Omelette with a creamy centre. Comes in 4 different flavours:

CLASSIC  

\$15

TRUFFLE  

\$20

CHORIZO  

\$19

BRAVA 

\$18

SALADS

AVOCADO & ROASTED PUMPKIN SALAD

**contains dairy*

Avocado and Roasted Pumpkin Salad with Mozzarella Cheese, Harris Chilli and Honey Vinaigrette

\$23

TOMATO & TUNA SALAD

Classic Tuna Loin Assorted Tomato Salad with Piquillos Pepper, Kalamata Olives in a Piparra Pepper Water and Extra Virgin Olive Oil

\$24

GREEN VEGETABLES SALAD

Mediterranean Green Vegetables Salad with Mahón Cheese, Crispy Bacon and Tarragon Vinaigrette

\$22 **Pork Free Vegetarian Option available for \$20*

CHARCOAL GRILLED JOSPER

The Josper Oven, associated with Spanish cuisine and techniques, is a high-quality charcoal oven grill used in professional kitchen worldwide. A product of the Josper company based in Pineda de Mar, Barcelona Spain.

Taste the essence of Spain with our Josper oven delights. Cooked with Spanish flair, our charcoal-fired oven adds a unique smoky flavor to every bite. From juicy meats to fresh seafood and flavorful vegetables, experience authentic Spanish cuisine here at Tapas,24!

MEAT

**served with Padron Peppers and a choice of either fries or salad*

CHULETÓN (1KG)

**30 minutes preparation required*

Grilled Black Angus OP Ribs, 150 days grain fed
\$150

CHULETA (400G)

Grilled Marinated Ibérico Pork Chops
\$42

RIBEYE (300G / 600G)

Grilled Black Angus Ribeye, 150 days grain fed
\$56 / \$104

SLOW-COOKED IBÉRICO SPARE RIBS (500G)

Grilled Marinated Whole Ibérico Pork Ribs
\$55

FIRE ROASTED "SECRETO" CUT (300G)

Grilled Ibérico "Secreto" Pork
\$45

CHORIZO (3PCS)

Grilled Ibérico Spiced Pork Sausage
\$40



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SKEWERS

LAMB SKEWERS

Grilled Marinated Australian Lamb Leg

SINGLE (150G) - \$20

DOUBLE (300G) - \$36

PINEAPPLE SKEWER

Grilled Pineapple, Cherry Tomato
and Purple Onion in Chilli Oil

SINGLE (150G) - \$14

DOUBLE (300G) - \$26

PORK SKEWER

Grilled Marinated Ibérico Pork Collar Skewers

SINGLE (150G) - \$20

DOUBLE (300G) - \$36

SEAFOOD

OCTOPUS "A LA BRASA"

Grilled Galician Octopus with Potato Parmentier
and Chimichurri

\$36

SAUCES & SIDES

**Eggs present in sauces*

MAYO ALL I OLI

Garlic Mayo

\$2

MOJO ROJO

Roasted Spanish peppers

\$3

FRIES

\$9.5

MAYO ADOBO

Smoked paprika, garlic,
oregano, and tangy vinegar

\$2

BAGUETTE (3PCS)

\$4.5

TRUFFLE FRIES

\$16

MAYO CHIPOTLE

Smoky spicy pepper

\$2

PLANCHA AND STOVES

CLAMS IN SHERRY

**pork-free option available*

Fresh Clams Flambéed in Sherry Wine with Garlic, Asparagus and Ibérico Ham

\$40

BABY SCALLOPS

Spanish Baby Scallops with Kimchi Mayo and Capsicum Vinaigrette

\$32

PRAWN AND MONKFISH SUQUET

Catalan Seafood Stew with a Dash of Coconut Milk

\$36

MEDITERRANEAN SEABASS

Seabass Fillet with Garlic, Concassé Tomato and Piparras Pepper Sauce

\$42

PAELLA

**Eggs present in all i oli sauce*

MAR Y MONTAÑA

Surf and Turf Rich Spanish Staple of Rice with Mixed Seafood and Chicken

\$39

**30 minutes preparation required*

ARROZ NEGRO

Squid Ink Rich Spanish Staple of Rice with Squid Ink and Cuttlefish

\$38

**30 minutes preparation required*

VEGETARIANA

**contains mushrooms*

Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables

\$37

**30 minutes preparation required*



KIDS

MAC & CHEESE

Macaroni Pasta, Cheddar Cheese

\$10

CHICKEN BURGER

Homemade chicken patty burger with cheese & fries on the side

\$12

DESSERTS

**Desserts may contain gluten and dairy*

BRIE CHEESECAKE (FOR 2)

Creamy cheese served on buttered wholemeal crust

\$19

PAN CON CHOCOLATE

**Dairy-Free version available*

Rich chocolate & bread with olive oil and seasalt

\$12

TROPICAL FLAN

Coconut, passionfruit and mango cream caramel

\$12

CHURROS

**dairy-free version available*

Served with choice of 2 sauces:
Chocolate / Coffee / Mango & Passionfruit

\$15



COFFEE & TEA

COFFEE

**Decaf coffee available*

ESPRESSO, AMERICANO \$5

FLAT WHITE, LATTE, CAPPUCCINO, MOCHA \$6

EXTRA SHOT \$1

PREMIUM TEA

\$7

ENGLISH BREAKFAST, EARL GREY, MINT, CHAMOMILE, GREEN



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