

“Para Picar”

To start

	1 portion	1 / 2 portion
<i>Jamon de pata negra</i>	42	25
Hand cut 36 months cured “Jamon iberico pata negra” , served with toasted bread and tomato puree		
<i>Seleccion de Ibericos</i>	48	32
Cold cuts platter, “Lomo”, “Salchichon”, “Chorizo”, “Jamon” and Cheese, served with toasted bread and tomato puree		
<i>Tabla de Quesos</i>	34	26
Cheese platter, served with homemade chutney, & homemade bread		
<i>Mandarina de Foie</i>		28
Chicken liver pate, served with tangerine jelly and homemade toast		
<i>Pan con tomate (4 pieces)</i>		6
Toasted bread and fresh tomato sauce		
<i>Pan hecho en casa</i>		5
Homemade bread selection served with extra virgin olive oil & sherry vinegar		
<i>Pimiento de padron</i>		16
Fried “padron” peppers served with sea salt		
<i>Croquetas Binomio (4)</i>		14
Ham , chicken and boiled egg croquettes		
<i>Croquetas de Calamar (4)</i>		14
Squid ink croquettes		
<i>Croquetas de Setas (4)</i>		10
Mushrooms croquettes		
<i>Chorizo Iberico a la brasa con queso blando (4pieces)</i>		22
Iberian char grilled chorizo served with toasted bread and soft cheese		

Tapas tasting menu

The selection is to be order in once

Size of the tapa is recommended to be share between 2-4 pax

5 tapas 139 Sd (price per tasting)

7 tapas 188 Sd (price per tasting)

<i>Ensalada de tomate y sardinas ahumadas</i>	26
Smoked sardines and tomato salad served with vegetables in “escabeche”	
<i>Terrina de Queso</i>	26
Fresh cheese terrine served with honey olive oil and homemade bread	
<i>Tartar de atun con ajo blanco</i>	27
Tuna tartar served with avocado salad and “ajo blanco” sauce	
<i>Coca de anchoas</i>	26
“Coca” bread topped with anchovies and “escalivada”	
<i>Pulpo A’feira</i>	34
Atlantic Octopus “A Feira style”	
<i>Gambas al ajillo</i>	26
Tiger prawns confit in olive oil “Ajillo” style	
<i>Alcachofas con coles de bruselas</i>	26
Grilled fresh artichokes served with Brussles sprouts and baby carrots	
<i>Parrillada de Verdura</i>	25
Char grilled seasonal vegetable platter served with smoked olive oil	
<i>Berenjenas asadas con Angulas (3)</i>	27
Char grilled eggplant served with baby eel and toasted garlic	
<i>Pimientos de Bacalao (4)</i>	18
Cod fish stuffed “piquillo” peppers, served with tomato sauce	

<i>Calamares rellenos de chorizo</i>	26
Grilled squids filled with “sofrito” & chorizo and squid ink sauce	
<i>Vieras plancha con bikini de acelgas</i>	26
Grilled scallops, accompanied by Swiss chard ham and cheese “bikini”	
<i>Txangurro</i>	34
Spider crab meat “Basque country style” topped with alioli	
<i>Tallarines de Sepia</i>	29
Grilled Cuttlefish served with “Sofrito” and veal vinaigrette	
<i>Papada con Navajas</i>	32
Char grilled pork belly and razor clams, served with cauliflower puree	
<i>Cangrejo de Mar</i>	32
Pan fried Crayfish wrapped in Iberian pork & “trinchat” potatoes	
<i>Setas “a la riojana”</i>	26
Organic mushrooms served with soft egg and “Rioja style” potatoes	
<i>Terrina de Cochinillo</i>	28
Suckling pig terrine served with garlic puree and grilled pine apple	
<i>Pluma Iberica</i>	32
Char grilled Iberian “Pluma”, accompanied by spinach salad	
<i>Costillar de cerdo iberico a la brasa (3 pieces)</i>	27
Charcoal grilled Iberian pork ribs served with “padron” peppers	
<i>Albondigas de carrillera de ternera (4 units)</i>	28
Veal cheeks meatballs accompanied by brussels sprouts and truffle mash potatoes	
<i>Tuetano con Tartar</i>	28
Grilled bone marrow & aged beef steak tartar served with homemade toast	

Arroces y Paellas

Rice dishes and Paellas (30 minutes)

		2 persons
<i>Arroz Mar y Montaña</i>	Classical Chicken and Seafood Paella	65
<i>Arroz de Codorniz</i>	Quail & “ Butifarra” Paella (<i>Dry or Wet</i>)	69
<i>Arroz de cerdo iberico</i>	Iberian pork paella	69
<i>Arroz pollo y chorizo</i>	Chorizo and Chicken Paella	69
<i>Arroz Negro</i>	Squid Ink Paella with Clams and Calamari	69
<i>Arroz de Carabinero</i>	Carabinero (<i>2 Pieces</i>) Rice. (<i>Dry or Wet</i>)	86
	<i>Extra Carabinero</i> <i>18</i>	
<i>Arroz de Verduras</i>	Seasonal vegetables Paella	59

Platos Principales

Main courses

Cochinillo iberico

Traditional Spanish suckling pig, “Segovia style” (slow cooked and roasted)

<i>¼ Pig</i>	<i>(45 minutes)</i>	135
<i>1 whole pig</i>	<i>(48 hours in advance)</i>	375

Chuleton de buey

American Angus , aged beef rib eye, charcoal grilled, “piquillo” peppers and “panadera” potatoes

<i>500 Gr</i>		79
<i>1 kg</i>		149

Costilla de ternera

300 Gr Tasmanian wagyu rib eye, charcoal grilled, seasonal asparagus and *shallots*

Jarrete de Cordero

Braised Lamb shank, smoked eggplant (*x2 people*)

Caldereta de Pescado

Fish and seafood stew “ Galicia style”

BINÖMIO

— SPANISH RESTAURANTE —

Prices are subjected to 10% Service Charge & 7% GST