



Las Meninas

BAR DÉ TAPAS

Las Meninas

BAR DÉ TAPAS

Named after Diego Velázquez's iconic painting, Las Meninas showcases the intrigue of the Spanish royal court through authentic recipes that define the bold, savoury flavours of the region - tapas, paellas, seafood, flame-grilled meats, and much more, all paired with a selection of fine wines and craft beer.

For the Spanish, it's a true taste of home.

TAPAS

Ouzo Mussel Steamed with tomato, anis, herbs & feta	42
Gambas al Ajillo Sizzling prawns with olive oil, garlic, chili & parsley	48
Calamares Rebozados Calamari rings breaded in Basque Country style with Tzatziki dipping sauce	42
Pulpo a la Gallega Grilled Atlantic octopus on a bed of potato chiffon mousse, with Spanish paprika & aioli	88
Chorizo con Papas Chicken chorizo sausage with baby potatoes, grilled onion & spices	42
Boquerones White and black anchovies with tomatoes on sliced baguette toast	48
Hummus Chickpea peas de Cordero Purée with herbs & spices, topped with minced lamb meat, feta cheese & extra virgin olive oil, served with veggie chips	42
Croquetas Deep fried mushroom bechamel served with black truffle mayonnaise	34
Nachos Avocado guacamole dip with jalapeño pico de gallo, corn flat bread & veggie chips	38
Guacamole Avocado, onion, tomato, jalapeno, cilantro, lime, regana & crispy brioche bread	39
Albondigas Lamb meatball stewed in herbed tomato sauce, topped with smoke Idiazabal cheese & pine nuts	35
Pimientos Del Padrón Fried Spanish mini green peppers served with sea salt	42

TACOS

Pollo Grilled chicken thigh, onion, avocado & tomato	38
Vegeteriano Crispy red bean taco, corn, onion, avocado & smoky eggplant sauce	35
Pulpo Grilled Spanish octopus, avocado, tomatillo sauce & smoked paprika mayo	43



ENSALADA

Romaine Hearts of baby romaine, feta, creamy dill & capers dressing	42
Greek Vine-ripened tomatoes, cucumber, peppers, onion, kalamata olive & feta	39



PAELLAS

Paella de Marisco Seafood bomba rice 2 pax 142 4 pax 268	Paella de Montaña Chicken, mushrooms & veggies 2 pax 120 4 pax 220	Paella de Verduras Vegan 2 pax 100 4 pax 190
--	--	--

MAIN COURSE

FROM THE LAND

WAGYU

Entrecote de Ternera

Wagyu MB7
Striploin - per 100g | 95
Asparagus and truffle mash

*Min. 300g

Chuletón De Wagyu

Wagyu Rib-Eye
Truffle fries, mix salad
MB7 - per 100g | 95
MB9 - per 100g | 115

*Min. 300g

Paletilla De Cabrito

16-hour slow cooked Spanish suckling lamb shoulder

310

Solomillo de Ternera

Australian Grass-fed Tenderloin served with mashed potatoes,
charred broccolini & Española

168

Costillas de Cordero

New Zealand lamb rack served with roasted baby potatoes,
escalivada & black pepper sauce

162

Pollo Campero

Grilled spring chicken served with baby potatoes,
salad & chimichurri

85



FROM THE SEA

Pargo Rojo

Grilled red snapper whole (600-700g), served with
baby potatoes, mixed salad, salsa verde & béarnaise sauce

152

Bacalao Empordanesa

Grilled Atlantic cod fish fillet served with olive oil confit
potatoes, caramelized onions, raisins & aioli

120



DESSERTS

Tarta de Queso Cheesecake served with passion fruit coulis & fresh berries	42
Crèma Catalana Torched custard cream infused with cinnamon, lemon & orange served with sablé and berries	38
Tartaleta de Citricos Citrus curd tartlet, torched meringue served with a variety of fruits & mango sorbet	38
Churros Served with chocolate sauce, pistachio crème anglaise & berries marmalade dipping	45