



TAPAS 26 at Dempsey Hill, The taste of Spain at the heart of Singapore

After 3 years in La Ventana, our team has brought a different concept to Dempsey, with the favourite Spanish tapas and cuisine along with a nice Spanish wines selection and traditional drinks, in a more casual and fun atmosphere.

Along with the previous signature dishes, Tapas 26 will introduce some of the most loved popular dishes back in Spain, both internationally known and “homemade recipes”

Menus change seasonally and special dishes will be added accordingly to the fresh products found on the market.

TAPAS TASTING

“Oyster Escabeche”

Oyster Escabeche with Cep Vichyssoise

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“Gazpacho”

Beetroot Gazpacho, Blow Torched Tuna, Pickled Vegetables

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“Canelon”

Roasted Lobster Cannelloni with Lobster Cream

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“Pulpo A La Gallega”

Octopus in Galician style

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“Bacalao Al Pil-Pil”

Atlantic Cod Fish with Pil-Pil sauce

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“Cochinillo”

Crispy Suckling Pig with Celeriac, Pineapple, Potato

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“Crema Catalana”

Traditional Catalan Style Crème Brulee with Caramel Ice Cream

\$98 per guest

(2 pax minimum order)

Please inform us, If you have any food allergies or intolerance
All prices are subject to Government Tax and Service Charge

C O L D T A P A S

Jamon Iberico “De Bellota”

Iberico Ham on Crunchy Crystal Bread, Tomato (4 pieces)
\$22

“Anchoas De La Escala”

Fillet of Anchovy on Crunchy Crystal Bread, Tomato (4 pieces)
\$16

Fresh “Oyster”

Sakoshi Bay Oyster
\$9

Oyster “Escabeche”

Oyster Escabeche with Cep Vichyssoise
\$12

“Gazpacho”

Beetroot Gazpacho, Blow Torched Tuna, Pickled Vegetables
\$22

“Escalivada”

Roasted Vegetables, Anchovy, Kalamata
\$14

“Ensaladilla Rusa”

Milky Mayonnaise Vegetable Salad, Bonito Confit, Kalamata
\$12

“Trampo De Garbanzos”

Chickpea Salad with Jamon, Manchego
\$22

“Green Salad”

Mixed Green Salad with Seasonal Vegetables
\$18

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H O T T A P A S

“Pimientos Del Padron”

Padron Peppers with Garlic Oil
\$12

“Canelon”

Roasted Lobster Cannelloni with Lobster Cream
\$14

“Croquetas De Jamon”

Homemade Iberico Ham Croquette (4 pieces)
\$16

“Croquetas De Trufa”

Homemade Truffle Croquette (4 pieces)
\$16

“Albondigas”

Spanish Meatball with Manchego and Piquillo Pepper Sauce
\$16

“Chicken Wing”

Deep Fried Chicken Wing with Sriracha Mayonnaise
\$15

“Patatas Bravas”

Fried Potato Cubes, All I Oli, Spicy Sauce
\$11

“Gambas Al Ajillo”

Tiger Prawn Cooked in Garlic Oil
\$18

“Pulpo A La Gallega”

Octopus in Galician style
\$24

“Tortilla”

Traditional Spanish Omelette
\$14

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PAELLA

(Portions for 2pax)

“Paella Negra De Mariscos”

Squid Ink Infused Carnaroli Rice with Seafoods
\$52

“Paella de Verduras”

Carnaroli Rice with Seasonal Vegetables
\$40

“Paella De Bogavante”

Carnaroli Rice with Whole Maine Lobster
\$70

“Paella De Cerdo Iberico”

Carnaroli Rice with Iberico Pork Jowl
\$48

MAIN

“Vieiras”

Seared Hokkaido Scallop, Homecured Pancetta Iberica, Burnt Butternut Squash
\$33

“Fish of the Day”

Choice of Charcoal Grilled or Salt Crust Baked (Whole fish for 2pax)
\$68

“Pularda”

Half Boneless Spring Chicken with Potato, Peanut
\$21

“Cochinillo”

Crispy Suckling Pig with Celeriac, Pineapple, Potato
\$34

“Presa Iberica”

Fried Crispy Presa with Coffee Carrot
\$38

“Chuleton”

Charcoal Grilled US Prime Ribeye Served with Charcoal Grilled Vegetables and Potato
\$126 for 900gm

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DESSERT

All at \$12

“Crema Catalana”

Traditional Catalan Style Crème Brulee with Caramel Ice Cream

“Pineapple Millefeuille”

Strawberry Stuffed Pineapple MilleFeuille with Coconut, Mixed Berry Sorbet

“Torrija”

Fried Brioche with Toffee Sauce, Vanilla Ice Cream

“Churros”

Homemade Churros with Chocolate Sauce

“Assorted Sorbets”

Selection of Sorbets from Seasonal Fruits and Berries

“Cheese Plate”

Selection of Cheese Served with Nuts and Dried fruits

\$29

(Half portion at \$16)

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