



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

* * *

“Gazpacho”

Beetroot Gazpacho, Blow Torched Tuna, Pickled Vegetables

* * *

“Canelon”

Roasted Lobster Cannelloni with Lobster Cream

* * *

“Pulpo A La Gallega”

Octopus in Galician Style

* * *

“Bacalao A la Donostiarra”

Atlantic Cod Fish in Donostiarra Style

* * *

“Cochinillo”

Crispy Suckling Pig with Celeriac, Pineapple, Potato

* * *

“Crema Catalana”

Traditional Catalan Style Crème Brulee with Caramel Ice Cream

98 per guest

(2 pax minimum order)

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

Surtido Embutidos Ibericos

Iberico Cold Cuts Platter 13/25 (Half/Full Portion)

Oyster

Sakoshi Bay Oyster

7 (per piece)

Oyster “Escabeche”

Oyster Escabeche with Cep Vichyssoise

9 (per piece)

“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

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

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

Vegetable Ravioli

with Girolle Mushroom and Vegetable Cream Sauce

18

“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

“Pincho Moruno”

Marinated Lamb Shoulder Skewer with Capsicum and Onion

8 (per piece)

“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

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

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

“Bacalao A la Donostiarra”

Atlantic Cod Fish in Donostiarra Style

32

“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

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

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)

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