



UNA is a romantic dining destination situated within The Alkaff Mansion that pays homage to the age-old heritage of Spanish gastronomy with an innovative and contemporary menu that marries authentic signature delicacies from the South and heartier fare from the North of Spain, extracting wholesome and robust flavours through modern cooking techniques. A deep respect for locally and regionally sourced fresh produce is also reflected in the quintessentially Spanish offerings of tapas, paellas and parrilla specialties.





Michelin Star Culinary Advisor | Chef Diego Grimberg

Diego Grimberg's culinary journey is indeed extraordinary, marked by his notable contributions to the culinary world. He first rose to prominence as the head chef for the launch of Albert Adrià's Michelin-starred restaurant, Enigma, in Barcelona.

Since 2021, Grimberg has been at the helm of the kitchen at Hofmann Restaurant, serving as the Executive Chef. Hofmann is a unique establishment, blending a renowned restaurant (holding 1 Michelin Star) with a prestigious cooking school specializing in Catalan cuisine.

As joins UNA, he brings not only his culinary prowess but also a passion for teaching and mentoring upcoming chefs. His dedication to the art of gastronomy will undoubtedly enhance the authenticity and culinary direction of UNA.

Together, Grimberg and the UNA team will continue to craft exceptional dining experiences, driven by a commitment to excellence and a deep appreciation for Spanish cuisine. Guests can expect nothing short of culinary brilliance as UNA evolves under Grimberg's leadership, maintaining its position as a destination for unforgettable gastronomic adventures.

TAPAS

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Gambas al Ajillo

Tiger Prawns Sauteed in Olive Oil
Garlic | Bird's Eye Chili
Parsley | White Wine

26

Pulpo a la Parrilla

Smoky Grilled Octopus | Baby Potatoes
Purple Vitelotte Potato | Mojo Picon
Mojo Verde | Paprika Oil

36

Jamon Croquetas

Jamon Iberico | Bechamel
Garlic Aioli | Manchego

16 (4pcs)

Tuetano Asado con Carrillera de Wagyu

Bone Marrow | Wagyu Beef Cheeks
Pedro Ximenez | Pearl Onions
Crispy Sourdough | Sultana Gel
Marinated Parsley

28

Flor de Calabacin

Deep Fried Courgetti Flower
Marinated Goat's Cheese | Tomato Jam
Truffle Honey

26

FROM THE SEA

Piquillos Rellenos de Bacalao

Pimento del Piquillo | Atlantic Cod
Black Olive Dust | Red Pepper Coulis

24

Almejas al Vino Blanco

Fresh Clams | Garlic | Bird's Eye Chili
White Wine | Sofrito | Parsley

24

Vieira a la Plancha

Seared Senrei Scallop | Squid Ink
Cauliflower | Avruga Caviar
Espelette Pepper

32

Seafood Salpicon

Tiger Prawns | Blue Swimmer Crab | Octopus
Seared Senrei Scallop | Pimento Pepper
Roma Tomato | Pickled Onion | Sherry
Vinegar | Parsley Cracker

24

Tarta de Sardinas

Salt Cured Sardines | Soy Sauce Jelly
Sofrito | Brisa

18

 Chef's Recommendation  Vegetarian

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us of any dietary restrictions.

TAPAS

FROM THE LAND

Algodon con Foie

Silk Sugar | Foie Gras | Puffed Grain
13

Cinco Jotas “5J” Jamon Iberico

5J Iberico Ham | Toasted Crystal Bread
Fresh Tomato Puree
46

Seleccion de Ibericos

Iberian Cold Cuts Selection | Chorizo
Salchichon | Lomo | Sobrasada
Fresh Tomato Puree
46

FROM THE SOIL

Pan Con Tomate

Toasted Crystal Bread | Fresh Tomato Puree
Olive Oil
12

Esparragos Blancos

Sous Vide White Asparagus
EVOO | Sea Salt
16

Patatas Bravas

Spicy Bravas Sauce | Garlic Aioli | Chives
13 (2pcs)

Ensalada de Tomate y Idiazabal

Heirloom Tomato | White Asparagus
Pomegranate | Pepino | Verjus Dressing
Crispy Sourdough
16

Pimiento del Padron con Sal

Padron Peppers | Sea Salt
16

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SOUP

Consomme al Jerez

Sherried Consomme | Seared Scallop | Morel Mushrooms

22

Sopa de Bogavante

Lobster Bisque | Black Mussels | Prawn Mosaic
Garum de Thon | Charred Asparagus

22

FROM THE PAN

Choice of Paella or Fideua

Mariscos

Line Caught Prawns | Fresh Clams | Mussels | Sofrito | Saffron | Parsley Oil

62 | 82

Chorizo

Spanish Smoked Chorizo | Petit Pois | Sofrito | Nora Pepper | Garlic Aioli

56 | 76

Negra

Squid Ink | Line Caught Prawns | Fresh Clams | Sofrito | Garlic Aioli

62 | 82

Verduras

Saffron | Sofrito | Coliflor | Green Asparagus | Chickpeas | Sumac | Parsley Oil

52 | 72



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MAINS

Arroz Pulpo

Grilled Octopus | Acquerello Rice | Sofrito | Romesco | Chorizo Oil | Paprika

39

Rodaballo con Salsa "Café de Hofmann"

Seared Atlantic Turbot | Orange | Pecans | Morel Mushrooms
"Café de Hofmann" Sauce

54

Pluma Iberica

Grilled Pluma Iberico Pork | Padron Peppers | Potato Foam

46

Arroz Verduras

Acquerello Rice | Sofrito | Green Asparagus | Coliflor | Maitake Mushrooms
Romesco | Paprika Oil

29

Carrillera de Ternera

Angus Beef Cheek | Smoked Pomes Puree | Heirloom Carrots | Chives Salsa

42

Chuletillas de Cordero a la Brasa

Sustainably Raised Grass Finished Organic Rack of Lamb | Catalan Spinach
Wild Carrot Puree | Oporto Wine Jus

48

Pollo Asado al Persillada

Free Range Corn-Fed Spatchcock Capon | Piperrada
Persillada Sauce | Provençal Herbs

34

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SHARING

Cochinillo Asado

Roasted Suckling Pig | White Corn | Crispy Parsnips | Pork Jus

92

Angus a la Parrilla

200 Days Grain Fed Prime Ribeye (600g) | Pimento del Piquillo | Sea Salt

118

Txuleta

Wagyu Prime Rib | Pimento del Piquillo | Sea Salt

20/100g

(Subjected to availability)

Colita de Pescado

Char-Grilled Seabass | Fennel Salad | Housemade Secret Sauce

70

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DESSERT

Crema Catalana

Spanish Crème Brulee | Forrest Berries | Opalys 33% White Chocolate
16

Flan de Huevos

Caramel Flan | Forrest Berries | Valencia Orange
16

Tres Leches Fritura

Fried Milk | Citrus Scented Sugar | Dulce de Leche | Crispy Chocolate
16

Churros el Clasico

70% Guanaja Chocolate Namelaka | Smoked Cream
18

Turrón de Almendras

Almond Nougat Cake | Raspberry Sorbet | Hazelnut Streusel
22

Tabla de Quesos

Cheese Platter | Idiazabal Cheese | Manchego Cheese | Truffle Honey
Quince Jelly | Dried Grapes | Breadsticks
28

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