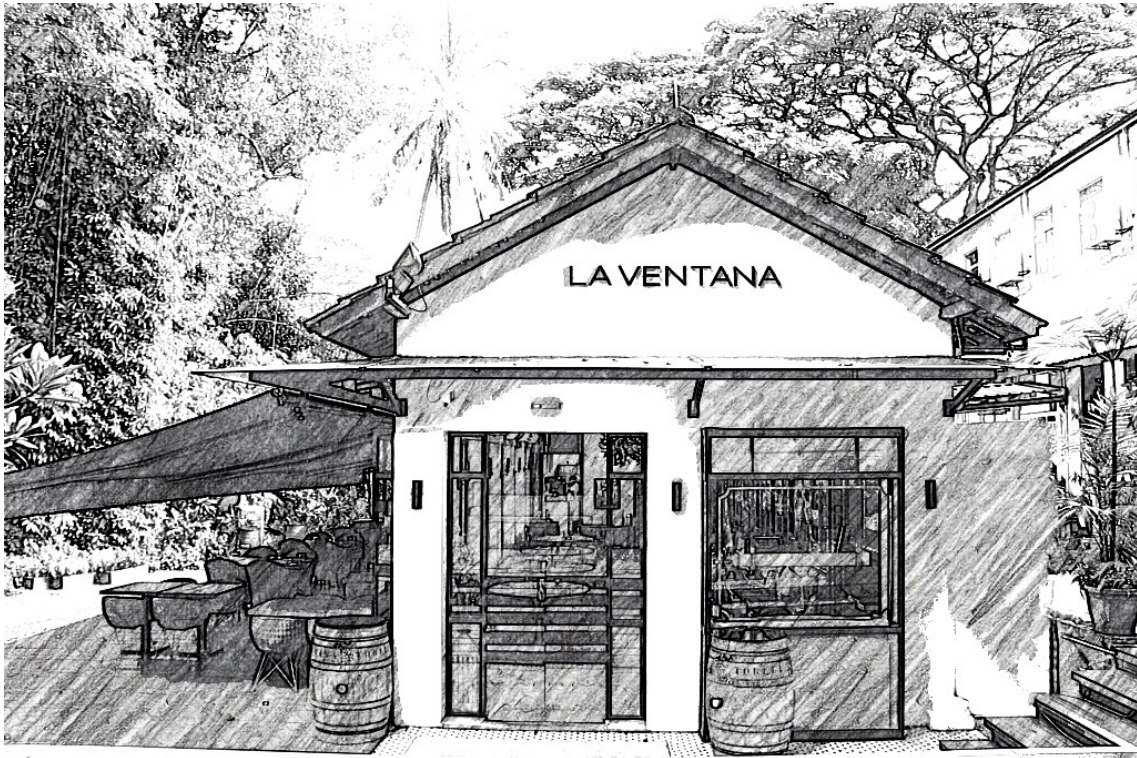


# La Ventana



La Ventana was opened in June 2015, located in a tranquil spot and set on a deck surrounded by beautiful and lush greenery for an alfresco dining experience. La Ventana is housed within a beautiful colonial building that serves authentic and classic Spanish tapas in Dempsey Hill, one of Singapore's top lifestyle & dining destinations.

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**#**laventanasg

# TAPAS MENU

Gazpacho, fruits tartar, olive, avruga caviar

\*\*

Duo ham and truffle croquette

\*\*

Octopus a feira

\*\*

Squid ink paella carnaroli rice with sea cucumber

\*\*

Crispy suckling pig with passion fruit

\*\*

Crema catalana

\$98++ per person

# TASTING MENU

Gin & tonic infused oyster

\*\*

Cured anchovies on bread with tomato

Jamon “de Bellota” ibérico ham on bread with tomato

\*\*

Beef carpaccio foie gras & mustard

\*\*

Octopus a feira

\*\*

Tuna belly, charcoal marmitako, capers dust, pimentón oil

\*\*

Wagyu cheek in red wine sauce with cauliflower

\*\*

Lemon tart with calamansi ice-cream

\*\*

Crema catalana

\$138++ per person

Please inform us of any food allergies or dietary intolerance that you may have  
Prices are subjected to service charge & prevailing government taxes

# TAPAS

Fresh or gin & tonic infused oyster  
Kristal n°2 (2 pieces)

\$ 18.00

Gazpacho, fruits tartar, olive, avruga caviar

\$ 18.00

Marinated bonito, chlorophyll curry, sprout salad, chili padi oil

\$ 18.00

Green salad with seasonal vegetables

\$ 18.00

Jamon “de Bellota” ibérico ham on bread with tomato (4 Pieces)

\$ 21.00

Cured anchovies on bread with tomato (4 Pieces)

\$ 16.00

Homemade croquette of iberico ham or truffle (4 Pieces)

\$ 18.00

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# TAPAS

Beef carpaccio foie gras & mustard

\$ 25.00

Foie gras cookie with apple compote (4 pieces)

\$ 18.00

Octopus a feira

with potatoes & spanish smoked paprika

\$ 29.00

Deep fried calamari with all-i-oli

\$ 18.00

# PAELLA

Squid ink paella, carnaroli rice with sea cucumber

\$ 52.00

Lobster paella, carnaroli rice with whole Maine lobster

\$ 78.00

Vegetarian paella, carnaroli rice with mushroom and vegetables

\$ 38.00

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## FROM THE SEA

Scallop, cauliflower and pandan puree, miso biscuit, kale

\$ 38.00

Monkfish, saffron foam, kalamata olives emulsion

\$ 42.00

Tuna belly, charcoal marmitako, capers dust, pimentón oil

\$ 65.00

## FROM THE LAND

Crispy suckling pig with passion fruit

\$ 42.00

Wagyu cheek in red wine sauce with cauliflower

\$ 48.00

Beef “Chateaubriand”

200 days grain fed angus beef with red capsicum & parmentier

\$ 58.00

# DESSERT

Torrija, caramelized brioche with vanilla ice-cream

\$ 15.00

Crema catalana, foam, yuzu syrup

\$ 12.00

Rice pudding with lemon & cinnamon

\$ 12.00

Mandarin & strawberry sorbet (4 scoops)

\$ 13.00

Lemon tart with calamansi ice cream

\$ 15.00

Cheese Plate

Selection of artisanal cheeses

\$ 29.00

(half portion \$ 16.00)