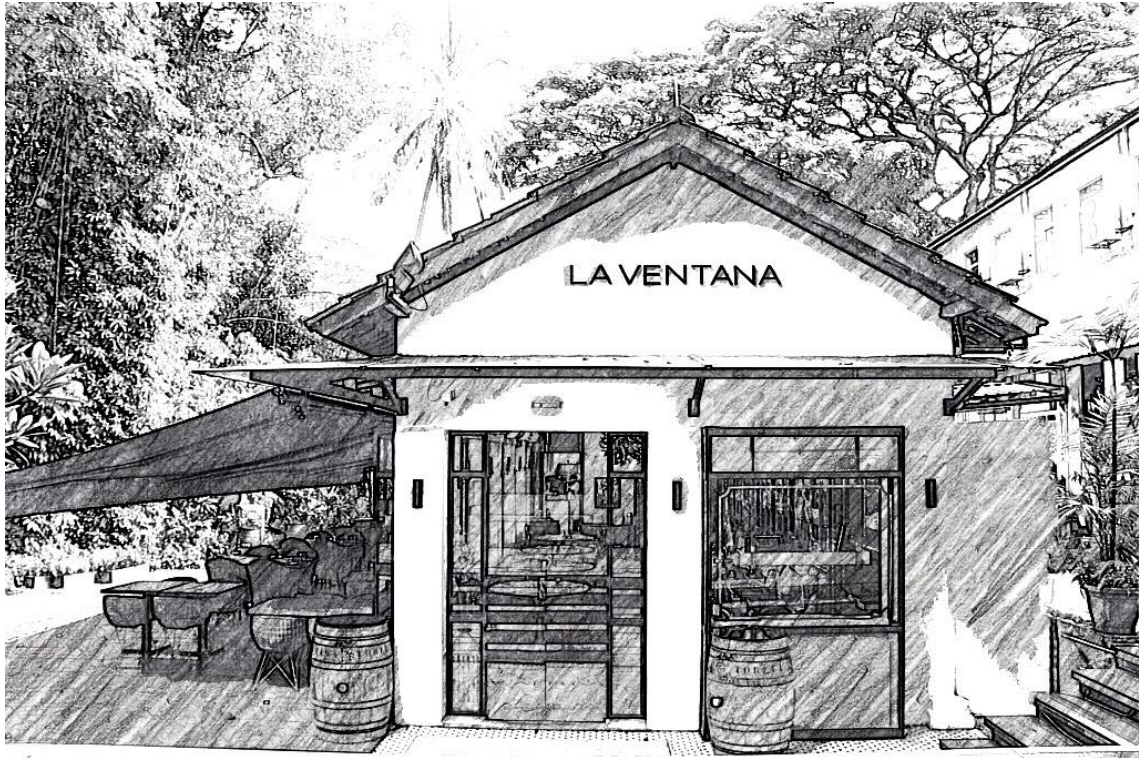


La Ventana



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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TAPAS MENU

Gazpacho, fruits tartar, olive, avruga caviar

**

Duo ham and tuffle croquette

**

Octopus a feira

**

Squid Ink Paella carnaroli rice with carabinero prawn

**

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 with foie gras & mustard

**

Octopus a feira

**

Tuna loin, charcoal marmitako, capers dust, pimentón oil

**

Beef cheek in red wine sauce with cauliflower

**

Deconstructed lemon tart with citrus sorbet

**

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 oyster, Kristal n°2 (2 pieces)

\$ 18.00

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

Foie gras cookie with apple compote (4 pieces)

\$ 18.00

Bluefin tuna tartare with avocado

\$ 25.00

TAPAS

Beef carpaccio with foie gras & mustard

\$ 25.00

Homemade Iberico ham croquette (4 Pieces)

\$ 18.00

Homemade truffle croquette (4 Pieces)

\$ 18.00

Cannelloni stuffed with beef, pork, and truffle cream

\$ 12.00

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 carabinero prawn

\$ 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 loin, charcoal marmitako, capers dust, pimentón oil

\$ 46.00

FROM THE LAND

Crispy suckling pig with passion fruit

\$ 42.00

Iberian presa with crispy rice, carrot & toasted coffee

\$ 44.00

Beef cheek in red wine sauce with cauliflower

\$ 48.00

Beef “chateaubriand”
200 days grain fed angus beef with red capsicum & parmentier

\$ 58.00

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DESSERT

Torrija, caramelized brioche with vanilla ice cream

\$ 15.00

Crema catalana, caramel ice cream , compressed strawberry

\$ 12.00

Rice pudding with piña colada ice cream

\$ 12.00

Strawberry, lychee, pear & mango sorbet (4 scoops)

\$ 13.00

Deconstructed lemon tart with citrus sorbet

\$ 15.00

Cheese Plate

Selection of Artisanal Cheeses

\$ 29.00

(half portion \$ 16.00)