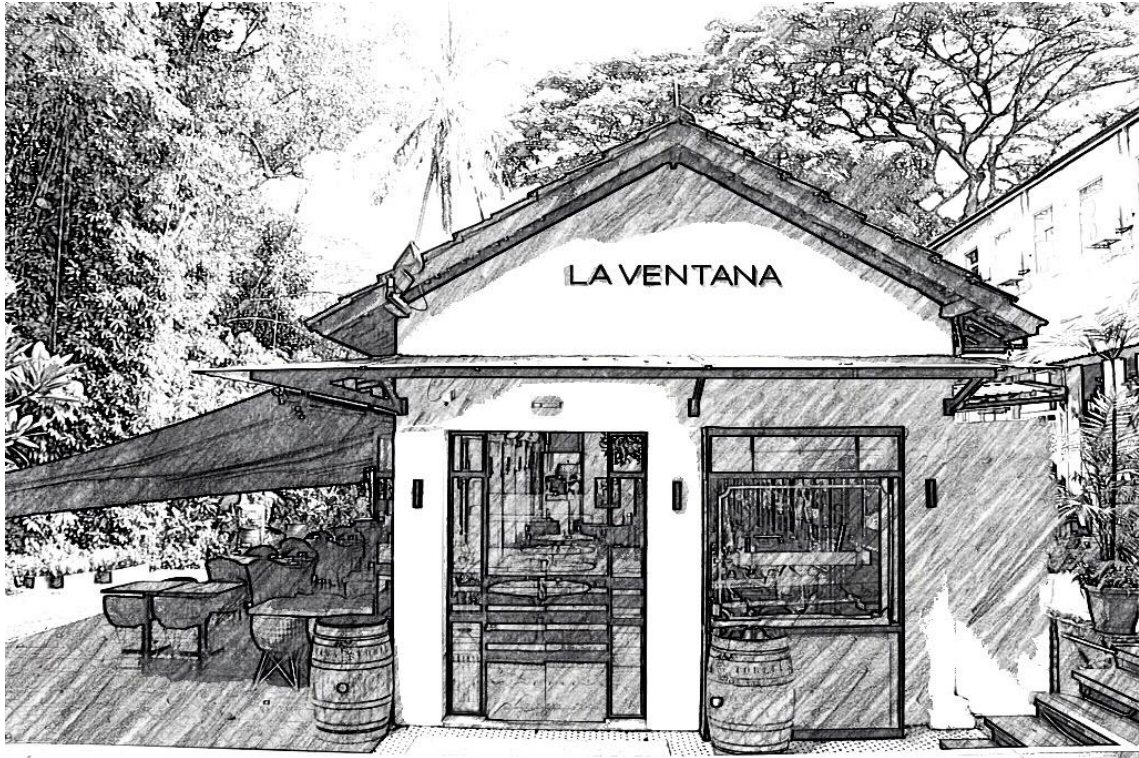


La Ventana



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

**

Cannelloni stuffed with beef, pork, and truffle cream

**

Squid ink paella, carnaroli rice with seafood and charcoal grilled Tiger prawn

**

Crispy suckling pig with celeriac, granny smith, baby carrot, ratte potato

**

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

**

Bluefin tuna tartare with cucumber & shallot

**

Octopus, cannellini bean, smoked paprika all-i-oli, potato, romesco

**

Monkfish, parsley foam, celery, red radish, mustard seed

**

Beef cheek in red wine sauce with cauliflower & broccolini

**

Deconstructed lemon tart with lemon ginger 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

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

Bluefin tuna tartare with cucumber & shallot

\$ 25.00

TAPAS

Patatas bravas, potato cubes with all-i-oli and spicy sauce
\$ 12.00

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, cannellini bean, smoked paprika all-i-oli, potato, romesco
\$ 29.00

Deep fried calamari with all-i-oli
\$ 18.00

PAELLA

Squid ink paella, carnaroli rice with seafood and charcoal grilled Tiger prawn
\$ 46.00

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, butternut squash, zucchini, pomelo, shimeji mushroom

\$ 38.00

Monkfish, parsley foam, celery, red radish, mustard seed

\$ 42.00

FROM THE LAND

Crispy suckling pig with celeriac, granny smith, baby carrot, ratte potato

\$ 42.00

Iberian presa with crispy rice, carrot & toasted coffee

\$ 44.00

Beef cheek in red wine sauce with cauliflower & broccolini

\$ 48.00

Beef striploin

Grain fed US choice 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

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

\$ 13.00

Deconstructed lemon tart with lemon ginger sorbet

\$ 15.00

Cheese Plate

Selection of Artisanal Cheeses

\$ 29.00

(half portion \$ 16.00)