

## PAN

Pan con Alioli	45
サワードウブレッド、ニンニク、マヨネーズ	
Pan con Tomate	45
サワードウブレッド、トマト、オリーブオイル	
Coca de Escalibada y Bacalao	140
フラットブレッド、タラ、胡麻、ナス	

## PARA PICAR

Aceitunas Adobadas	90
オリーブの盛り合わせ	
Huevo Ibérico Crujiente	120
目玉焼き、イベリコ豚	
Chorizo Ibérico	150
イベリコ豚のチョリソ	
Tabla de Manchegos	320
黒にんにく、トリュフ、熟成マチェンゴ	
Selección de Charcuteria	320
ハモン・セラノ、チョリソ、フエ、ロモ	
Jamón Ibérico de Bellota	600/50g
36 months cured ibérico ham	1150/100g

## CARNIVORES

Chorizo a la Sidra	220
チョリソのソテー、リンゴ、シードルソース	
Magret de Pato con Socarrat	290
鴨むね肉、バエリアイス	
Secreto Ibérico con Piquillos	320
イベリコ豚、ピキーリオ、ケール	
Onglet de Bife con Setas	390
ハンガーステーキ、ミックス・マッシュルーム	
Cochinillo Asado	240/390/490
子豚の丸焼き、マンチェゴマッシュ	
リブ、肩、足	

 Vegetarian  Chef's recommendation

## SIGNATURE TAPAS

Tortilla de Gambas y Berenjenas	120
ポテトオムレツ、海老、ナス	
Tomates y Atún confitado	140
エアールムトマト、赤マグロのコンフィ	
Huevos Rotos con Serrano	160
半熟卵、じゃがいも、ハモンセラノ	
Trinxat con Ventresca de Cerdo	160
キャベツ、じゃがいも、豚、豚バラ肉	
Mejillones en Escabeche con Straciatella	180
ムール貝のピクルス、ストラッチャテッラチーズ	
Bocata de Secreto Ibérico	240
イベリコ豚のカツサンド	
Carrilleras con Vieras y Manzana	320
牛ほほ肉、ホタテ、りんご、コールラビ	
Lenguado a la Plancha con Espelette	390
NZ産ヒラメのグリル、エスプレットバター	

## CLASSIC TAPAS

Buñuelos de Vegetales	80
野菜のフリッター、ロメスコソース	
Patatas Bravas	80
じゃがいも、ドリアソース、アリオリ	
Tortilla Española	80
スペイン風オムレツ	
Salmorejo	100
トマトスープ、卵、ハム	
Croquetas de Jamón	120
ハモンセラノのクロケット	
Boquerones en Vinagre	180
アンチョビのマリネ	
Albóndigas Ibéricas	220
ミートボール、トマトソース	

All prices are subject to 10% VAT and 5% service charge.

## FROM THE SEA

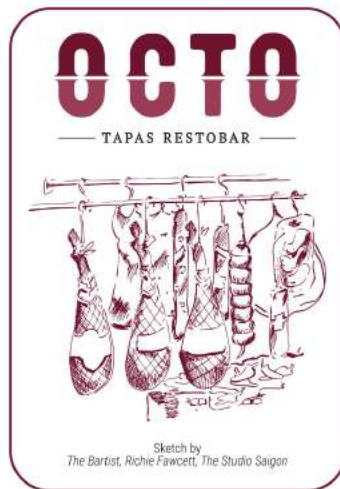
Escabeche de Ostra	55
牡蠣のエスカベシュ	
Tartar de Atún, Ajo Blanco	160
マグロのタルタル、アホ・ブランコ	
Gambas al Ajillo	160
海老、ニンニク、チリ、オリーブオイル	
Pulpo a la Feira	180
グリルタコ、ケーパー、パブリカ	
Arroz Negro	240
イカスマライス、シーフード	
Carabineros	400/100g
スペインの赤海老	

## SIDE TAPAS

Ensalada Mixta	90
グリーンサラダ	
Sandía con Feta y Piñones	120
スイカ、フェタチーズ、ピーナッツ	
Rúcula con Manchego y Peras	160
ロケットサラダ、洋ナシ、マンチェゴチーズ	

## DESSERT

Helado de Vainilla con PX	120
バニラアイス、PXシェリー	
Churros con Chocolate	120
チュロス、チョコレートソース	
Espuma de Crema Catalana y Manzanas	140
クレマ・カタラーナ、カラメルリンゴ	
Tarta de Limón y Maracuya	150
レモンとパッションフルーツのタルト	
カシューナッツアイスクリーム	



## WE PICK, YOU EAT!

Chef Julien Thabault's 12-dish tapas feast 1990  
recommended for 3 people

Kindly inform our team if you have any food allergies.

## BOOKING & EVENTS

Birthdays, weddings, double dates and corporate events – you name it, we're on it!

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**OCTO**

— TAPAS RESTOBAR —

**MENU**

# OCTO

## SHERRY STYLES

**Fino and Manzanilla sherries** are pale in colour, dry, medium-bodied, and typically around 15% abv. The wine is kept fresh during the solera ageing process by a layer of yeast known as “flor” floating on the surface of the wine. The yeast gives unusual bready notes to the wine, which has refreshing citrus zest and almond flavours.

**Pale Cream sherries** are young Finos that have been sweetened with concentrated grape juice.

**Amontillado sherries** are made by taking Fino or Manzanilla, then adding more spirit to increase the alcohol, to kill of the flor, leaving the wine oxidized. Amontillados are dry wines with a deeper amber color and nutty flavour

**Oloroso sherries** are fortified after fermentation to 18% abv. Flor cannot grow at that strength, so oxygen attacks the sherry throughout its ageing, resulting in intense kernel and meat flavors - think roasted nuts, coffee and meats. Olorosos are dry wines, deep brown, and full-bodied

**Cream sherries** are Olorosos sweetened before bottling.

**PX (Pedro Ximénez) sherries** are intensely sweet, made from sun-dried Pedro Ximénez grapes. The wines are almost black, with intense dried fruit flavours - think figs, prunes, raisins and sultanas. They are full-bodied, and syrupy in texture due to their extremely high sugar content.

## PORT STYLES

**Tawny Ports** are a lighter style of Port with toffee and caramel flavours. They are best served slightly chilled.

By contrast, **Reserve Tawny Ports** are made by ageing the wine for at least six years in small oak vessels. This breaks down the intense fruit flavours, and develops oxidative, kernel flavours like walnut, coffee, chocolate, caramel. Oxygen also turns these wines medium tawny in appearance.

The very best of these are **Tawny Ports with Indication of Age**, which could be labelled as 10, 20, 30 or 40 years old.

The perfect after dinner drink that doubles as dessert



Fino



Amontillado



Oloroso



Pedro Ximénez



Port



OCTO

# HAPPY HOUR

Weekdays 5-7pm

Weekends 4-7pm

**40%** on all alcoholic drinks  
by the glass  
(excluding Japanese whisky)

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Sangria Tuesdays  
**Buy 2 get 1 free**  
**ALL NIGHT**

All prices are subjected to 10% vat & 5% service charge  
10% surcharge on public holidays

# OCTO

## SIGNATURE COCKTAILS

### **MILLIONAIRE NUMBER OCTO**

**200**

A luxurious blend of Angostura 7 year-old rum, PX sherry, apricot liqueur and lime that leaves you feeling like a million bucks

### **YOUNG FASHIONED**

**240**

A zesty, multilayered fusion of Angostura 1824 rum, passion fruit, orange liqueur, burnt kumquat, cinnamon, and Angostura bitters

### **THE BERRY-GRONI**

**200**

Here we infuse gin with earl grey tea and berries to elevate the classic Negroni

### **RHUBARB FIZZ**

**220**

Opihr gin, PX sherry and rhubarb make this gin fizz the perfect harmony of sweet, sour and spicy

### **PX TREACLE**

**180**

Scotch and amaretto aged in a sweet PX sherry-soaked barrel, topped with a twist of lemon

### **ESPRESSO MARTINEZ**

**200**

Black spiced rum and espresso make the perfect drink to finish a meal and get things 'Kraken'

### **RHUBARB MULE**

**180**

Tito's vodka smashed with caramelized rhubarb and ginger confit, finished with ginger beer

### **LA MADONA**

**220**

A dessert-like cocktail made from sweet PX sherry, 10yrs tawny port, Frangelico, cream & dried raspberries

### **PINK MARIA**

**200**

Altos Tequila Plata, hibiscus syrup, cherry brandy and fresh thyme lend slightly sweet and earthy notes to this tequila sour

# OCTO

## SIGNATURE COCKTAILS

### PISCO TONKA SOUR 220

Think of a Peruvian brandy balanced by the acidity of green apples, and infused with tonka beans for hints of almond and vanilla in our take on this South American classic

### EL MONO 200

A wildly addicting tropical medley of Monkey Shoulder scotch, coconut water, pandan syrup and coconut shrub

### GODMOTHER FUNK 180

Greenall's gin with apricot and maraschino liqueurs -- the cherry on top of your night out

## APERITIVOS

### TIO BUENO 180

Tio Pepe Fino sherry, spiced sangria syrup, Campari, soda, orange peel

### OCTO SPRITZ 180

Berry & lemongrass infused Aperol topped with cava

### DAILY EXPRESSION 180

Evan Williams bourbon, Aperol, PX sherry, cocoa liqueur, lemon

### WALKING DEEP 200

Opihr gin, ginger liqueur, lemon, rosemary, vanilla, ginger ale

### LILLET BLANC 150

Thomas Henry elderflower tonic, green apple

### LILLET ROSE 160

Thomas Henry tonic, rhubarb, berries

## ALL CLASSIC COCKTAILS 160

# OCTO

## LET'S PLAY TONIC

shot/bottle	Gin	Tonic
100 1300	Greenall's	20 Schweppes Tonic
110 1490	Bombay	20 Schweppes Ginger Ale
140 1900	Opihr	20 Schweppes Soda
160 2400	Thomas Dakin	55 Thomas Henry Tonic
160 2400	Hendricks	55 Thomas Henry Ginger Beer
170 2900	Tanqueray No.10	55 Thomas Henry Elderflower
180 2600	The Botanist	55 Thomas Henry Grapefruit
200 2500	Royal Sedang	
300 3700	Monkey 47	
350 4000	Distillerie de Paris 75	
350 4900	Berkeley Square	

### Garnish

Rosemary, Basil, Pepper, Cardamom, Chili, Lemon, Lime,  
Apple, Berries, Thyme, Cucumber

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# OCTO

## HOUSE WINE

Vino De La Casa

	125 ml	500 ml
<b>Candidato</b> , (Viura) La Mancha SP	120	480
<b>Vignes de Bila-Haut</b> , (Vermentino, Grenache Blanc) Côtes du Roussillon FR	140	580
<b>Marqués de Riscal</b> , (Sauvignon Blanc) Rueda SP	160	640
<b>Mussel Bay</b> , (Sauvignon Blanc) Marlborough NZ	170	680
<b>Bodega Castaño</b> , (Monastrell) Jumilla SP	130	500
<b>Casillero del Diablo Reserva</b> , (Cabernet Sauvignon) Central Valley CHI	140	580
<b>Vignes de Bila-Haut</b> , (Grenache, Carignan, Mourvedre) Côtes du Roussillon FR	140	580
<b>Altos Ibéricos Crianza</b> , (Tempranillo) Rioja SP	170	680

## ROSÉ

Rosado

<b>Gris blanc, Gerard Bertrand</b> , (Grenache, Cinsault) Pays d'Oc FR	990
<b>BY.OTT, Domaines OTT</b> , (Cinsault) Cotes de Provence FR	1390

## CAVA

<b>Familia Oliveda Brut</b>	170	790
Macabeo, Xarel-lo, Parellad		
<b>Freixenet Brut</b>		990
Macabeo, Xarel-lo, Parellad		

## SANGRIA

	Glass	Jug
White	120	290
Red	120	290
Cava	170	390

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## WHITE WINE

Blanco

### SPANISH WHITES

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Candidato, (Viura) La Mancha	650
Marqués de Riscal, (Sauvignon Blanc) Rueda	950
Viña Esmeralda, Torres, (Gewurstaminer, Muscat) Penedès	1100
Mitico Bodegas Langa, (Chardonnay) Aragón	1190
Paso das Bruxas, (Albariño) DO Rias Baixas	1390
Placet '14, Álvaro Palacios, (Viura) Rioja	1790
Mar de Frades, (Albariño) DO Rias Baixas	1890

### WORLD WHITES

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Vignes de Bila-Haut, (Vermentino, Grenache Blanc) Côtes du Roussillon FR	800
Mussel Bay, (Sauvignon Blanc) Marlborough NZ	1000
Pewsey Vale, (Riesling) Eden Valley AUS	1390
Cotes de Vaulorent, Chablis 1er cru, (Chardonnay) Chablis FR	1590
Le Renard '15, Devillard, (Chardonnay) Burgundy FR	1690
Camarcanda Vistamare '17, Gaja, (Viognier, Vermentino) Tuscany ITA	2290

## CHAMPAGNE

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Louis Roderer Brut	2600
Bollinger Special Cuvée	2990
Bollinger Rosé Brut	3200

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# OCTO

## RED

Tinto

### TEMPRANILLO & BLENDS

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Altos Ibéricos Crianza, Rioja	990
La Planta, Arzuaga, Ribera del Duero	1100
Pago Florentino, Arzuaga, La Mancha	1450
Carmelo Rodero, (Tempranillo, Cabernet) Ribera del Duero DO	1490
Ramon Bilbao, Edición Limitada, (Tempranillo, Grenache) Rioja	1590
Muga Reserva '14, (Tempranillo, Grenache) Rioja	2100
La Montesa Reserva '13, Álvaro Palacios, (Tempranillo, Grenache, Marzuelo) Rioja	2590
Pintia '14, Vega Sicilia, Toro DO	3500

### CABERNET SAUVIGNON & BLENDS

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Casillero del Diablo Reserva, Central Valley CHI	790
Terrazas de Los Andes Reserva, Mendoza ARG	1190
Gran Coronas Reserva '14, (Cabernet Sauvignon, Tempranillo) Penedès SP	1490
Château Larose-Trintaudon, (Cabernet, Merlot) Bordeaux FR	1690
Les Fiefs de Lagrange '07, (Cabernet, Merlot) St Julien FR	3200

### SHIRAZ & BLENDS

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Private Gallery, Marrenon, (Grenache, Shiraz) Côtes du Rhône FR	890
Old Vines, Torbreck, (Grenache, Shiraz, Monastrell) Barossa Valley AUS	1290
Le Temps Est Venu, Stéphane Ogier, (Grenache, Shiraz, Mourvedre) Côtes du Rhône FR	1390
Les Jalets '17, Chapoutier, Crozes Hermitage, Rhône Valley FR	1690

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# OCTO

## RED Tinto

### PINOT NOIR

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Allan Scott, Marlborough NZ	1190
Chanson, Burgundy FR	1290
Domaine Vacheron, Sancerre, Loire Valley FR	2190
Mas Borrás '14, Torres, Penedes SP	2590

### MALBEC

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Terrazas de los Andes Reserva, Mendoza ARG	1290
Bodega Zapata Catena, Mendoza ARG	1590
Argentino, Catena Zapata, Uco Valley ARG	3600

### MONASTRELL & OTHERS

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Bodega Castaño, Jumilla SP	750
Vignes de Bila-Haut, Chapoutier, (Grenache, Carignan, Mourvedre) Côtes du Roussillon FR	800
Solanera, (Monastrell) Yecla SP	1350
Altos Ibéricos '15, Torres, (Graciano) Rioja SP	1590
Pétalos '16, Álvaro Palacios, (Mencia) Bierzo SP	2200

### TOP SELECTION

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Pio Cesare '12, Barolo, (Nebbiolo) Piemonte ITA	4800
James Suckling 95pts	
Côte rôtie Les Bécasses, Chapoutier, (Shiraz) Rhône Valley FR	4900
Wine Enthusiast 93pts	
Hermitage, Jaboulet, La Maison Bleue '15, (Shiraz) Rhône Valley FR	5800
James Suckling 95pts	
Château Certan de May '06, (Merlot, Cabernet) Pomerol FR	6400
Wine Enthusiast 93pts	
Unico '06 Gran Reserva, Vega Sicilia, (Tempranillo, Cab Sav) Ribera del Duero SP	17000
James Suckling 100pts	

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## RUM

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Flor de Caña 4yr	100
Angostura 7yr	140
Kraken	140
Diplomático Reserve	160
Flor de Caña 12yr	200
Angostura 1824	260
Flor de Caña 18yr	280
Zacapa 23yr	280

## BOURBON/MALT

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Evan Williams	110
Black Label	120
The Dubliner	140
Rittenhouse	180
Tallisker 10yr	220
Chivas 18yr	220
Monkey Shoulder	280
Pikesville	350
Macallan 12yr	300
Macallan 15yr	550
Hibiki Harmony	500
Hibiki 17yr	1300
Hibiki 21yr	1800
Hakushu 18yr	1300

## SHERRIES

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Fino Tio Pepe, Gonzalez Byass	140
Oloroso 8yr Alfonso, Gonzalez Byass	180
Palo Cortado Peninsula 12yr, Lustau	240
Pedro Ximenez San Emilio 12yr, Lustau	260
Pedro Ximenez Noe 30yr, Gonzalez Byass	400

## TEQUILA

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Two Fingers	90
Patrón XO cafe	160
Altos Silver	200
Patrón Reposado	240

## VODKA

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Tito's	110
Ketel One	130
Grey Goose	180
Taigashtof	240

## OTHERS

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Ricard	80
Hennessey VS	180
Brandy Lustau Reserva	140
Calvados Pere Magloire VS	180
Del Professore Rosso, Vermouth	220
Bas Armagnac Lafontan XO	240
Cognac Delamain XO	400
All other spirits	120

# OCTO

## CRAFT & OTHER BEERS

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<b>PLATINUM DRAFT</b>	60	<b>OTHERS</b>	
Golden Ale (4.6%)		Tiger	50
<b>TETE BREWING DRAFT</b>	90	Super Bock	75
White Ale (5.5%)		Estrella Galicia	90
<b>PERONI DRAFT (4.75%)</b>	95	Magners Apple Cider	90
<b>EAST WEST (by the bottle)</b>		Belgo Blonde	95
Summer Hefeweisen (5.9%)	95		
Far East IPA (6.7%)	95		

## NON-ALCOHOLIC DRINKS

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Coca Cola/Sprite/Soda Water	55
Diet Coke/Ginger Ale	60
Fresh Juices (Orange, pineapple, apple, passionfruit)	75
Thomas Henry Tonics (Tonic, elderflower, ginger beer, grapefruit)	85
Sparkling Water (San Pellegrino 500ml/1L)	90/150
Evian/NAKD Still Water (750ml)	120
Mocktail (please ask your waiter)	100

## HOT DRINKS

*We strictly use premium imported coffee beans*

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Single/Double Espresso	45/60
Cortado/Macchiato	55
JING Tea (jasmine/ hibiscus blackcurrant/earl grey/chamomile)	60
Cappuccino/Latte	75

