

GAIG TRADICIÓ MENU

A collection of our dishes that you simply can't leave without trying

DUO DE CLÁSICOS

Pan con Tomate y Jamón Ibérico: Freshly Grated Tomatoes on a Crystal Bread, EVOO and Jamón Ibérico (g)*

Matrimoni: Marriage of Two Anchovies, Salt Cured and Vinegar Cured with Dates (g)*

SALMOREJO

Tomato Based Cold Soup and Jamón Ibérico Ice-Cream (v)*

VIEIRA

Glazed Scallop with Celeriac Purée And Seafood Sauce (v,g)*

EL CANELÓN DE GAIG

Fresh Pasta Stuffed with Beef, Pork and Truffle Sauce (v)*

COCHINILLO

Crispy Ibérico Suckling Pig From Spain and Fresh Strawberries (g)

RABO DE TORO

Oxtail Creamy Rice and Wild Mushrooms (g)

NUESTRA CREMA CATALANA

Our Catalan Crème Brûlée: Foam, Toffee Ice-Cream and Lemon Syrup (v, g)

138 per Person

Served to the Entire Table Only



Wine Pairing Available: 3 Glasses (S\$80) or 6 Glasses (S\$150)

 Gaig Family heritage recipe since 1869 (v) vegetarian (g) gluten free * upon request

We have Sourdough bread available with olive oil service for S\$13

All prices are in SG\$ and subject to 10% service charge and prevailing goods & service tax


APPETIZERS

Pan Con Tomate	<i>Freshly Grated Tomatoes on a Crystal Bread with Arbequina EVOO, 4pcs</i>	(v, g*)	16
Jamón Ibérico	<i>Jamón Ibérico 36 Months Cured, 60g</i>	(g)	37
Ensalada de Tomate	<i>Coeur de Boeuf Tomato Salad and Spanish Tuna Belly</i>	(v*, g)	16
Carpaccio De Gambas	<i>Prawn Carpaccio, Avocado, Corn and Apple</i>	(g)	25
Tartar De Buey	<i>Corn-Fed Beef Tenderloin Tartar with Soufflé Potatoes, 110g</i>	(g*)	45
Tortilla De Camarones	<i>Deep Fried Flat Sakura Ebi Fritter</i>		18
Chipirones	<i>Sautéed Baby Calamari with Artichokes, 150g</i>	(g)	26
 Tripa i Cap-i-Pota	<i>Beef Tripe, Jowl and Trotter w/ Chorizo and Potatoes</i>	(g)	25
 El Canelón de Gaig	<i>Fresh Pasta Stuffed With Beef, Pork and Truffle Sauce</i>	(v*)	18

FISH AND SEAFOOD


Fideuà de Carabineros	<i>Paella-style Short-noodles and XL Carabinero prawns 80g, 2pcs</i>	(v*)	80
	<i>Upgrade To XXL Carabinero Prawn, 120g (+S\$40)</i>		
Pulpo	<i>Charcoal Grilled Octopus with Cauliflower Textures, 120g</i>		45
Bacalao	<i>Atlantic Cod in Pil-Pil, Piquillo and Piparra Sauce with Baby Fava Beans, 200g</i>	(g)	48
Rape Asado	<i>Pan Seared Monkfish, Potato, Jamón Ibérico and Seafood Sauce, 150g</i>	(g)	48

MEAT AND POULTRY

Arroz de Cochinillo y Setas	<i>Boneless Ibérico Suckling Pig Rice</i>	(v*, g)	42
 Arroz De Pichón	<i>Pigeon and Porcini Mushroom Rice (Grilled Pigeon Also Available)</i>	(g)	88
Espaldita De Cordero	<i>Milk-Fed Lamb Shoulder From Spain with Trinxat de la Cerdanya, 270g</i>	(g)	118
Filete de Buey	<i>Corn-Fed Beef Tenderloin with Potato Textures, 200g</i>	(g)	125

DESSERTS

Selección de Quesos	<i>6-Cheese Selection</i>	(v, g*)	34
Nuestra Crema Catalana	<i>Our Catalan Crème Brûlée: Foam, Toffee and Lemon Syrup</i>	(v, g)	12
Chocolate	<i>Dark Chocolate Mousse, Orange and Almond Crumble</i>	(v, g*)	17

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