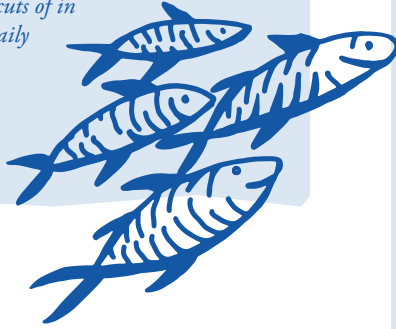


OUR SPECIALS

We have different specials every day

Freshest gems from the sea and unique cuts of in house Dry Aged Meat, available our Daily Specials Menu!

CHECK WITH
YOUR SERVER!



STARTERS

TO BEGIN WITH...

Canadian Oysters N2 (half dozen / dozen) ✕ <i>with Passion Fruit Ponzu, Pickled Onion & 'Piparra' Peppers</i>	44 / 80
FOC Duck Rilette <i>served with Pickles & Toasted Bread</i>	26
Ibérico Ham ✕ <i>36-months cured Spanish Jamón Ibérico</i>	32
Cured Ibérico Chorizo ✕ <i>Pork & Paprika Sausage</i>	20
Crystal Bread with Tomatoes ♻️ <i>Toasted Crystal Bread with Grated Tomatoes, Salt & EVOO</i>	14
Home-made Sourdough Bread ♻️ <i>served with Smoked Butter, EVOO & Modena Balsamic Vinegar</i>	14
Sourdough Toast <i>Josper-grilled, plain toast</i>	5
Whole Baked Brie Cheese ♻️✕ <i>with Mediterranean Herbs & Chili Dressing</i>	32
Assorted Cheeses ✕ <i>Manchego, Idiazabal & Murcia al Vino</i>	26
Smoked Salmon & Ikura Caviar Potato Salad ✕✕ <i>with Pickled 'Piparra'</i>	16

SALADS

Burratina & Baby San Marzano Tomato Salad ♻️🍴 <i>with Strawberries, Basil Pesto & Tapenade</i>	28
Grilled Avocado & Feta Cheese Salad ♻️🍴 <i>with Green Herb Yoghurt, Macadamia Nuts & Red Pesto</i>	24

HOT & SIZZLING

Padron Peppers ♻️ <i>with a Pinch of Salt & Togarashi</i>	16
FOC Fish & Chips <i>Battered Fish with hand-cut Fries</i>	22
Ibérico Ham Croquetas <i>Deep-fried Croquettes with creamy Ibérico ham filling, 4pcs</i>	14
Mushroom Croquetas ♻️ <i>Deep-fried Croquettes with creamy Mushroom filling, 4pcs</i>	12
FOC Potato Churros ♻️ <i>with home-made Aioli & Brava Sauce</i>	15
Home-made Fries ♻️ <i>Spanish 'Agria' Potatoes</i>	14

FROM THE SEA

Charcoal-grilled Octopus Leg ✕ <i>with Chimichurri, Roasted Potatoes & Olives</i>	44
Argentinian Prawns 'al Ajillo' ✕ <i>in rich Garlic Sauce, served with Sourdough Toast</i>	32
Deep-fried Baby Squids 'A la Andaluza' <i>with Tartar Sauce</i>	24

PAELLAS

Please take note that all Paellas will take 30 mins to prepare
2 pax / 4 pax

Mediterranean Squid Ink Paella ✕ <i>with Argentinian Prawns & Scallops</i>	50 / 98
Ibérico Pork Paella ✕ <i>with Ibérico Pork Belly & 'Butifarra' Sausage</i>	46 / 90
Chicken Drumlets & Saffron Paella ✕ <i>with Oloroso Wine & Snow Peas</i>	44 / 86
Mushroom & Green Asparagus Paella ♻️✕ <i>with Black Truffle Aioli</i>	40 / 80

'A LA PARRILLA' – BBQ

Home-made Chorizo 'Parrillero' ✕ <i>Grilled Spanish Ibérico Pork Paprika Sausage, 200g</i>	24
Ibérico Pork Ribs ✕ <i>Grilled Ibérico Pork Ribs (500g) 38 / (1kg) 76</i>	
Half French Yellow Chicken ✕ <i>marinated with Mediterranean Dressing</i>	32
FOC 'Parrillada' ✕ <i>Assorted Meat Platter: French Yellow Chicken, Chorizo Sausage, Beef Tenderloin, 'Butifarra' Sausage, Lamb Chops</i>	64

Choose 1 sauce:

Aioli, Chimichurri, Japanese Mayonnaise, Dijon Mustard, Brava Sauce

Additional sauce +2\$ / each

TRADITIONAL ROAST

Please take note that all Roasts will take 40 mins to prepare
Recommended for 2-3 guests

Crispy Roasted Suckling Pig (quarter) ✕ <i>with Panadera Potatoes</i>	108
Roasted Baby Lamb Shoulder ✕ <i>with Panadera Potatoes</i>	98

SIDES

Sweet Organic white Corn Ribs ♻️✕ <i>with Roasted Apple Curry Foam</i>	14
Sautéed Cauliflower ♻️✕🍴 <i>with Smoked Aubergine, Tahini Sauce & Pine Nuts</i>	14
Charcoal-grilled Portobello Mushrooms ♻️✕ <i>with Parsley & Garlic Oil</i>	18
Roasted Pumpkin ♻️✕🍴 <i>with Walnuts, Feta Cheese & Mustard Vinaigrette</i>	16

SWEET ENDINGS

'Crema Catalana' ✕ <i>Catalan Crème Brûlée with Lemon Sorbet</i>	15
Basque Cheesecake <i>Burnt Cheesecake with creamy filling & Strawberry Sorbet</i>	14
Molten Chocolate Cake <i>with Salted Caramel Ice Cream [12 minutes preparation time]</i>	16
'Yin Yang' Cracker <i>with Gianduja Hazelnut Praline & Toffee</i>	18
FOC Ice Cream Cup <i>Strawberry, Chantilly & Vanilla Ice Cream with Vanilla Cream, Caramel & Cone (biscuits contain gluten)</i>	15

FOCSENTOSA

All Prices are subject to Service Charge & GST

In case of special dietary requirements, you may consult with your servers for recommendations!

♻️ Vegetarian ✕ Gluten-Free 🍴 Contains Nuts * Upon Request