



Bangkok Tapas Bar

LUZ Tapas

ACEITUNAS MARINADAS (V)

Marinated Mediterranean Olives

140

PAN CON TOMATE (V)

Toasted Bread, Fresh Tomato

120

LA ESCALIVADA (V)

Catalan Vegetables Medley with Lime Vinaigrette

180

CALABACIN CON BRAVAS Y AIOLI (V)

Zucchini with Bravas & Aioli

200

LAS CROQUETAS DE TRUFFLE

Mushroom & Truffle Croquette

450

LAS CROQUETAS DE GAMBAS

Shrimp & Garlic Croquette

380

BIKINI IBÉRICO

Toasted Sandwich with Iberico Ham, Mozzarella & Truffle Sauce

320

GAMBAS AL AJILLO

Sauteed Prawns with Chili & Garlic Sauce

450

GAZPACHO (V)

Refreshing Tomato & Capsicum Cold Soup, Olive Oil

210

PIMIENTOS DEL PADRÓN (V)

Grilled Spanish "Padrón Peppers" with Sea Salt Flakes

290

"LA TABLA" OF SPANISH CURED MEATS & CHEESE

Iberico Ham, Chorizo, Fuet, Manchego & Maho Cheese

790

(V) Vegetarian



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Chef's Tapas Selection

TARTAR DE ATÚN Y SALMOREJO

Tuna tartare with cold tomato soup
420

AGUACATE, MOJO VERDE Y MANCHEGO (V)

Grilled Avocado, Confit Tomatoes,
Spicy Green "Mojo" Sauce & Manchego Cheese
280

ENSALADILLA GALEGA

Potato Salad with Octopus
360

LUZ SALMON

Salmon with Mango- Passionfruit Dressing
280

ABODE DE LUBINA

Deep Fried Cubes of Seabass Served with Black & White Aioli
280

COSTILLA DE CERDO CON MOJO ROJO

Pork Ribs with Spicy "Mojo Rojo" Sauce
180

CALAMARES A LA ANDALUZA

Spanish Fried Calamari with Aioli
280

TUNA TAKI TAKI RUMBA

Tuna, Avocado Mousse & Shiso
490

GRACIA

Potato Served with Aioli & Bravas Sauce
220

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LUZ Signature

EL ESCALOPE

Deep Fried Pork Loin Breadcrumbs with Onsen Egg, Shimeji,
Parmesan with Truffle Sauce

390

LA MINI HAMBURGESA

Mini Beef Burgers with Tomato Jam, Arugula & Blue Cheese Sauce

450

SECRETO IBÉRICO CON BERENJENA AHUMADA

Iberian Pork Cut with Eggplant Puree & Grilled Vegetable

790

LA PAELLA DE MARISCO

Mixed Seafood Paella

750

EL ARROZ NEGRO

Black Squid Ink Paella with Aioli

750

ENTRECOT DE "RIBEYE"

Grilled Australian Ribeye Steak, Sauteed Potato
& Padron Peppers

1350

COSTILLA DE TERNERA

Slow-Cooked Beef Short Ribs, Truffle Mashed Potatoes & Homemade Gravy

750

(V) Vegetarian



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Momento dulce

TARTA DE QUESO

Burnt Basque Cheesecake

210

CHURROS

Crispy Spanish Churros with Rich Chocolate Sauce

210

SANGRIA

Berries Mousse & Wine Sauce

210