EL WILLY CHEF'S MENU

LET CHEF WILLY CREATE YOUR MENU FOR THE BEST DINING EXPERIENCE
SHORT 2,300THB/PP - LONG 3,200THB/PP - FESTIVAL 4,500THB/PP

SEXY TAPAS

MAR / FROM THE SEA

NAVAJAS LA PARRILLA
Charcoal grilled live Dutch razor clams with picada oil. 580.-

ALMEJAS CON CHORIZO
Japanese Asari clams cooked with white wine and Iberian Chorizo. 780.-

EXPLOSIÓN DE SALMÓN Y TRUFA
Explosive smoked salmon with Greek yoghurt & truffle honey. 590.-

TXIPIRONES ANDALUZA
Crispy deep fried baby squid with ink aioli. 690.-

MATRIMONIO
Duo of white and black anchovies with pickled chilies & olives. 890.-

SEXY DUO TIRADITO
Hamachi and scallop tiradito with yellow chili & avocado. 680.-

GAMBAS AL AJILLO
Spanish classic olive oil sautéed prawns with garlic & chili. 690.-

MEJILLONES AL AZAFRÁN
Dutch live mussels with white wine, saffron & fresh herbs. 690.-

TOSTADA DE ATÚN
Tuna, crispy corn tostada, avocado & smoked chili. Per piece 290.-

PULPO CON PIPERRADA
Grilled Atlantic octopus leg, Basque style slow confit peppers. 880.-

SEXY TAPAS

MONTAÑA / FROM THE FARM

CHICHARRÓN CON CAVIAR
Kristal caviar on home made crispy pork skin with cauliflower. Per piece 950.-

JAMÓN JAMÓN
Premium Iberian acorn fed ham with toasted bread & tomato. (60gr.) 990.-

EMBUTIDOS IBÉRICOS
Mixed Iberian cold cuts with toasted bread & tomato. (80gr.) 690.-

SOLOMILLO CON FOIE VASO DE ORO
Duo of Seared Foie Gras & Beef Tenderloin. 950.-

FRICANDÓ
Wagyu skirt slow cooked stew with Morel mushrooms, a traditional Catalan recipe. 890.-

PLUMA IBÉRICA DE JOSELITO CON PIQUILLOS CONFITADOS
Joselito Iberian acorn fed pork pluma on the charcoal with slow confit piquillo peppers. 950.-

ALBÓNDIGAS CON SEPIA
Meatballs with squid. A very traditional dish from the Catalonian region. 750 .-

BIKINI IBERICO
Barcelona style hot pressed Iberian ham sandwich with truffle. 590.-

CROQUETAS DE JAMÓN
Iberian ham croquettes. 550.-

PIMIENTOS DEL PADRÓN
Spanish Padrón chili peppers with Maldon sea salt. 390.-

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND 7% VAT

EL WILLY DINING CONCEPT IS A SPANISH "FAMILY STYLE" SHARING MENU, WHERE EVERYONE ENJOYS ALL THE DISHES. CHEF WILLY ALWAYS HAS PLENTY OF 'OUT OF MENU' SPECIALS, SO PLEASE ASK OUR STAFF. AND WITH OUR CHEF'S MENUS, WE CAN HELP YOU CREATE YOUR VERY OWN FUN DINING EXPERIENCE. SALUD!

LOS GRANDES

THE BIG ONES

CARABINERO
Charcoal grilled wild jumbo red prawn.
Per piece 1,490.-

RUBIA GALLEGA
Spanish "Rubia Gallega" Ribeye. Charcoal grilled and served with confit piquillo peppers and fresh herbs Chimichurri.
Per 100gr. 750.-

CORDERO
Baby Spanish lamb leg cooked at low temperature. Served with confit potatoes & porcini mushrooms. 1,650.-
(Recommended for 2)

SUCKLING PIG
Spanish style traditional crispy suckling pig served with pickles & mustard. Per 1/4th pig 1,650.-

LOS VERDES

GREENS & SALADS

BURRATA CON TRUFA
Baby burrata, with tomatoes in textures, truffle & pine nuts. 850.-

ENSALADA DE ALCACHOFAS CON MANCHEGO
Artichoke salad with Manchego cheese shavings, lemon & truffle vinaigrette. 650.-

COGOLLOS CON VENTRESCA
Salad of lettuce hearts, home made pre-served tuna belly, Spanish pickled chilies, tomato and black olive vinaigrette. 550.-

LOS ARROCES

EL WILLY SPANISH RICE AND NOODLE

RECOMMENDED FOR 2 GUESTS

ARROZ DE MARISCO SECO O CALDOSO
Mixed seafood paella style rice, dry or juicy. 1,550.-

ARROZ NEGRO
Squid ink black dry style rice with mixed seafood. 1,550.-

ARROZ DE PESCADORES
Spanish baby red prawns, grilled wild monkfish & live clams dry rice. 1,980.-

ARROZ DE CARABINERO
Carabinero red prawns & porcini mushrooms dry style rice. 2,450.-

PAELLA VALENCIANA
The famous traditional Valenciana paella with chicken, rabbit, artichoke, saffron & rosemary. 1,690.-

ARROZ IBÉRICO
Spanish Iberian pork chop, saffron, wild mushrooms, confit piquillo peppers country style paella. 1,890.-

FIDEUÀ
Traditional toasted noodles cooked like a paella with wild prawns, clams and mussels. 1,890.-

el willy
HAPPY SPANISH KITCHEN