

BITES

To start your journey

Crispy Crab Tacos 120

Delicate and sweet crab meat nestled in crisp, bite-sized taco shells

Kipo Signature Scallop 230

Seared Hokkaido scallop with a rich miso butter and tangy pineapple kimchi

Riviera Donut 180

Crispy French beignet, slow-braised herb-infused beef cheeks, encased in a golden crispy pastry

Chicken Parfait 50

Topped with sweet caramelised onions and drizzled with a rich red wine reduction, served with toasted brioche

Mykonos Bite 150

Swordfish tartare refreshing edamame salad served in a crispy tartlet



CROQUETAS

Crispy on the outside with creamy bechamel on the inside

Tiger Prawn* 300

Wild Mushroom* 240

Iberico Ham * 350

TAPAS *and* SMALL PLATES

To continue your journey - these are crafted to share, offering undertones of Mediterranean flavours in every bite

Kipos Bread & Butter 170

Freshly baked sourdough served with a curated selection of artisanal butter: a perfect blend of tangy, creamy and flavourful spread

Patatas Bravas 290

A stack of thinly sliced, crispy potatoes layered with spicy sauce and creamy aioli

King Fish Tiradito 350

Cured and thinly sliced served with carrot purée and gazpacho

Loaded Spanish Chips* 400

With olives, piparra peppers and piquillo peppers

Char Grilled Octopus* 460

Tender and smoky with potato salad and aioli

Beef Tartare* 400

Delicate hand cut wagyu steak, homemade pickles and parmesan ice cream served with a wakame rice crisp

Artisan Cured Meats* 900

A curated selection of our favourite cold cuts, served with pickles

Mussels 350

Tender mussels marinated in a zesty escabeche sauce

All prices include tax and service charge

PAELLA

Signature rice from around Spain

Langostino Gigante 1,200

Huge local freshwater prawn

The Valencian 850

Tender chicken and crisp flat beans

Hueso y Carne 950

Rich bone marrow and skirt steak

Black and Red 900

Squid ink and red snapper

GARDEN & GREENS

Fresh and vibrant creations from the garden, showcasing the crisp, lively flavours of the season's best greens

Kipos Green Salad* 400

Crisp, tender baby gem lettuce with a light, zesty dressing, topped with finely grated cheese and toasted dukkah

Fiery Tomatoes* 400

Creamy stracciatella cheese served with wood-fired cherry tomatoes, dressed with a chilli crisp

Los Esparragos* 350

Tender asparagus served with a rich romesco sauce

Forest Fungi* 400

Hearty wild mushrooms paired with a decadent cured egg yolk

Harvest Platter* 400

Charred seasonal vegetables with a balsamic reduction

HOMEMADE PASTA



*Uniquely crafted with a modern twist,
our pastas blend tradition with creativity*

Silk Road Ragu* 900

Girella pasta filled with Xinjiang spiced lamb ragu

Kipo's Pesto Pasta* 550

Spaghetti with a creamy pistachio pesto topped with stracciatella

All prices include tax and service charge

TO SHARE

Calabrian Clams* 350

In a miso broth with a spicy kick, umami and heat.

Dover Sole 2,800

Served with a delicate dashi beurre blanc sauce finished with salmon roe, in a miso broth with a kick of umami

Woodfire Broccoli* 600

Served with silky hummus, topped with a bright and crunchy smashed cucumber salad

Whole Spatchcock Spring Chicken 1,400

Charcoal-roasted and deboned, served with a rich mushroom sauce, and velvety parmesan and mustard mash



*Best savoured together... or quietly indulged solo, -
we'll leave that choice to you*

KIPO STEAKS ALL COOKED OVER FIRE

Flat Iron* 300g / 750

Supposedly named like this because it looks like an old-fashioned metal flat iron, comes from the shoulder of the cow (or chuck). Maximum done at medium.

Picanha* 300g / 750

Traditionally called picanha in Brazil and other Latin American, the picanha cut is a beef cut from the rump area above the butt (or sirloin cap). Maximum done at medium.

*Juicy steak with a side of rich demi-glace
and a chimichurri sauce.*

Ribeye* 200g / 1,200 | 400g+ / 2,200

Primal cut taken from the rib section. The ribeye is known for its great marbling, tenderness and juiciness

Hanger* 300g / 750

Hanger steak is a flat V-shaped cut that comes from the plate (belly) of the cow or steer, also known as the "butcher's steak" because butchers would often keep it for themselves. Maximum done at medium.

SIDES

Velvety Parmesan and Mustard Mash* 250

Crispy Pickled Onion Rings* 150

Pan Con Tomate* 180

Toasted bread topped with ripe tomatoes and olive oil

All prices include tax and service charge



SWEETS

*The perfect ending to your meal,
because no one ever regretted saving room for
dessert!*

Basque Cheesecake*

Creamy Basque burnt cheesecake
served with a tangy strawberry kaffir lime ice cream

400

Chocolate Fondant

With salted caramel ice cream

300

Magnums*

Homemade with a creamy praline filling,
encased in a crisp chocolate shell, decadent and indulgent

170

Kipo's Lemon Sorbet

Zero-waste faux lemon served with sorbet and pandan leaf

300

Torrijas*

Akin to French toast, lightly caramelized, served with cereal milk ice cream

300

Cheese Board*

A curated selection of premium, from around the world cheeses served
with an assortment of accompaniments.

600

All prices include tax and service charge