

BREADS & DIPS

Bread Sticks 160 (NT)
Lavosh & alioli

Kipo's Bread & Butter 200
Sourdough & fermented tomato butter

Chicken Parfait 300 (NT)
Caramelized onions & toasted brioche

Flat Bread 300 (NT)
Romesco & olive Oil

TAPAS

Croquetas
Wild Mushroom (4pc) 300

Tiger Prawn (4pc) 240 (SF)

Iberico Ham (4pc) 350 (PK)

Selection (6pc) 400 (SF|PK)

Patatas Bravas 290
Crispy potatoes, paprika sauce & alioli

Mixed Olives 250 (GF)
Marinated in olive oil & lemon zest

Tiger Prawns 350 (SF)
Olive oil, crispy garlic & sourdough

STARTERS

Tuna Tartare 350 (SF|NT)
Ajo blanco & nutty lavosh

Char Grilled Octopus 460 (SF)
Potato salad & alioli

Beef Tartare 400 (GF)
Wagyu, pickles, parmesan ice cream & rice crisp

Cold Cuts & Cheese 600 (PK)
Cured meats, cheese, pickles & bread

Half Dozen Oysters 800 (SF|GF)
Fine de claire

Burrata 300
Fermented plums, balsamic reduction & shiso leaf



SIGNATURE BITES

Crispy Crab Tacos (3pc) 350 (SF)
Delicate & sweet crab meat in crisp, bite-sized tacos
Top with caviar +800 (SF)

Kipo's Hokkaido Scallop 230 (SF|GF)
Rich miso butter & pineapple kimchi

Braised Beef Doughnuts (3pc) 180

Smoked Salmon Tartlet (3pc) 250 (SF)

MAINS

F.O.D. 700 (SF)
Fish Of the Day. Ask your server

Beef Cheek 900 (GF)
Slow cooked wagyu & truffle mash

Peri Peri Chicken 700 (SP)
Charcoal Roasted served with cornbread

Atlantic Seabass 700 (SF|GF)
Chargrilled, seaweed sauerkraut, lemon butter sauce
& salmon roe

Lamb Skewer 700
Harissa roasted carrots, romesco & flatbread

Salmon 700 (SF|GF)
Brocolini & peas

SIDES

Truffle Mash 300 (GF), **Padron Peppers** 200
Grilled Piquillo Peppers 150 (GF)
Pickled Onion Rings 150
Triple Cooked Chips 300
Tomato Bread 180

Please let us know if you have any allergies or intolerances. All dishes are served to share in the centre of the table.
Prices include tax & service charge. Gracias
SF - Seafood | GF - Gluten Free | NT - Nuts | PK - Pork | SP - Spicy

SPANISH RICE

Tiger Prawn Claypot Rice 700 (SF|GF)
Traditional Spanish prawn rice served in a claypot

Beef Paella 950 (GF)
Bone marrow & skirt steak

Prawn Paella 1,200 (SF|GF)
Huge local freshwater river prawn

Chicken Paella 850 (GF)
Flat beans & rosemary

Blue lobster paella 3,000 (SF|GF)

HOMEMADE PASTA

Kipo's Pesto Pasta 550 (NT)
Tagliatelle, pistachio pesto with stracciatella

Lasagna Verde 600
Beef bolognese, spinach pasta sheet & bechamel

Lamb Girella 800
Rose shaped ravioli, lamb ragu, stracciatella

Gnocchi 600
Wild mushroom & truffle cream sauce

WOOD FIRED STEAKS

Rangers Valley 270 days grainfed **Black Angus**

Flat Iron 300g 850

Pichana 300g 850

Ribeye 400g 2,200

Hanger 300g 850

Striploin 225g 1,000 | 450g 1,800

GARDEN & GREENS

Kipo's Green Salad 400 (GF|NT)
Baby gem, lemon dressing, parmesan & dukkah

Chiangmai Tomatoes 350 (GF|SP)
Wood fired, stracciatella & chili crisp

Asparagus 400 (GF|NT)
Chargrilled with romesco sauce

Baby Spinach 600 (GF|SF)
Miso dressing & tiger prawn