UNO MAS: The Only Place to Enjoy Authentic Spanish Flavors above Bangkok

The philosophy behind the menu here at UNO MAS is simple: to serve authentic Spanish dishes using only the finest imported ingredients while fusing together traditional cooking techniques with a touch of artistic flair.

The result is a menu packed full of flavors that are hard to match anywhere else in the city. From extravagant Txuleton Txogitxu Rib Eye steak and Charcoal oven-roasted Spanish suckling goat leg ("from the butcher") to Josper oven-grilled Turbot fish and Grilled Spanish octopus ("from the sea"), here is UNO MAS' updated list of Signature Dishes:

"From the sea"

Grilled Spanish octopus – Traditional Galician preparation with mashed potatoes, sweet paprika from La Vera, and E.V.O.O Arbequina
Baked Maine lobster – Confit porcinis, Amontillado sherry wine aioli, baby spinach salad Catalan style

"From the butcher"

Spanish Cochinillo Asado – Half roasted suckling pig Segovian style served with green Mojo sauce, gravy and nam jim jaew (2-4 persons)
Discover the Txuleton Txogitxu the famous Basque large Rib Eye steak (1kg) – Grilled at our Josper charcoal oven, served with Padrones peppers, selection of sauces (2-3 persons)
Charcoal oven roasted Spanish suckling lamb leg "choto lechal" (500gr) – Rosemary baked baby potatoes, baby spinach, green Mojo sauce and red wine jus

Oh, and did we mention that our 54th level setting has some pretty awesome views over downtown Bangkok? Whether you want to grab a table inside our main air-conditioned dining room or feel the breeze outside on our semi-alfresco terrace – the setting to enjoy our signature Spanish mains doesn't get much better than this.

For further information about UNO MAS or to make dining reservations, please call 02 100 6255 or email diningcgcw@chr.co.th. You can also make reservations and see our full menus at www.unomasbangkok.com.

Find out more about UNO MAS below:
Website: www.unomasbangkok.com
Facebook: UNO MAS
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