

SET LUNCH

WEEKDAYS (EXCEPT ON PH EVE
& PH) UNTIL 16:00

\$\$\$38.0++ PER PERSON

CHOOSE 1 FROM EACH COURSE

STARTERS

GRILLED AVOCADO SALAD 🌱 🥑
with Sundried Tomatoes, Herb Yogurt, Almonds & Yuca

ASSORTED SPANISH COLD CUTS 🍷
with Pan con Tomate

FOC TRILOGY TAPAS 🌱 🍷
FOC 'Patatas Bravas', Ibérico Jamon & Mushroom Croquetas

TUNA TARTARE (+12.0)
with Avocado Mousse & Plantain Chips

MAINS

CREAMY MUSHROOM RICE 🌱 🍷
with Green Asparagus & Black Truffle Aioli

FOC BEEF CHEESEBURGER 🍷
Potato Bun, Sweet Sour Onion & Pickles. Served with Home-made Fries

CHARCOAL-GRILLED ARGENTINIA RIBEYE (+38.0)
250gr, Dry Aged 30 days, served with Potato Caliu & Chimichurri Sauce

CHARCOAL-GRILLED CHICKEN THIGH 🌱 🍷
with Caliu Potatoes & Romesco Sauce

PAN-SEARED TUNA LOIN 🍷
with 'Samfaina' & Basil Pesto

contains 🌱 GLUTEN 🍷 DAIRY 🥜 NUTS 🌱 VEGETARIAN FRIENDLY

OPTIONAL ADD ON:

DESSERTS

ICE CREAM CONE (+5.0) 🍷
Vanilla or Chantilly (Choose 1 flavour only)

BURNT BASQUE CHEESECAKE (+9.0) 🍷

BEVERAGE

SELECTED BEER, SANGRIA OR HOUSE WINES (+9.0)

HOT COFFEE OR TEA (+5.0)
ICED COFFEE OR TEA(+6.0)

FOC BY THE BEACH
RESTAURANT & CLUB

All Prices are subject to Service Charge & GST
In case of special dietary requirements, please consult with your servers for recommendations! Some dishes may be subject to changes due to ingredient availability.