Discover the best of UNO MAS with our updated “7 Days of Sharing Menus”





Every day is a day for sharing here at UNO MAS – that’s simply part of the Spanish way of eating. With that in mind, the rooftop restaurant rolls out ever-changing roster of dishes and delicacies for you and your friends and family to dig into together – with some extra discounts and paired drinks to be enjoyed each day of the week.

Our newly-updated “7 Days of Sharing Menus” now includes some of the restaurant’s finest cuts of premium meat im-ported from Spain and Europe (that are difficult to find anywhere else in Bangkok.

For example, if you visit us on Tuesday, you’ll be treated to our incredible ‘Suckling Piglet Rack’ (THB 990++), Wednesdays are all about the world-famous ‘EL TXULETON beef’ (THB 4,250++ per kilo) while Thursdays our chefs serve up ‘Rubia Gallega’ -the fat old cow ‘Carsegal’ – which is half a kilo of prime rib grilled at our Josper charcoal oven (THB 2,250++).

Planning on coming up to UNO MAS on the weekend? Then make the most of our Saturday ‘Seafood Market’, which includes some of the freshest imported produce from Europe and Japan including selections of fish and seafood (THB 2,200++) while on Sundays we have ‘Tataki’, consisting of premium cuts of Spanish beef combined with Japanese Ponzu sauce, orange gel, spring onions, and fried garlic (THB 555++).

You can find our newly updated “7 Days of Sharing Menus” for July on onwards below:

MONDAY – “Say Cheese!” – a selection of ten fantastic Spanish cheeses (THB 890++) – with a free glass of Sherry Moscatel

TUESDAY – “Spanish Suckling Piglet Rack” – Pablito Del Monte premium Iberico pork Josper oven grilled with citric carrot puree, pork jus and baby carrot (THB 990++)

WEDNESDAY – “EL TXULETON” – Spanish premium prime rib served with the lava hot stone selection of sauces and Padrones peppers (THB 4,250++ per kilo)

THURSDAY – “The ‘Rubia Gallega’ fat old cow ‘Carsegal’” – half a kilo of premium prime rib grilled at our Josper charcoal oven (THB 2,250++) – with a free glass of Tempranillo Museum Reserva from Cigales

FRIDAY – “Mussels freshly arrived from Spain” – steamed at our charcoal oven with Mediterranean herbs
(THB 555++) – with a free glass of Baluarte Rosado from Navarra

SATURDAY – “Seafood Market” – directly imported from Europe and Japan the freshest fish and seafood including on season Caviches, carpaccios, and tartars grilled at our Josper charcoal oven (THB 2,200++)

SUNDAY – “Spanish Tataki” – Spanish premium cuts of beef meets Japanese Ponzu sauce, orange gel, spring onions and fried garlic (THB 555++)

These selected menus are available daily from now – 31August 2018 at UNO MAS restaurant is located on the 54th floor of Centara Grand at Central World. Our menus, along with our main dishes and tapas selections, can be enjoyed daily from 16.00 to 01.00 hrs with live music courtesy of our in-house Spanish guitarist Adolfo Gonzalez Rodriguez.

For more information or to make reservations, please call 02-100-6255 or email: diningcgcw@chr.co.th

Find out more about UNO MAS below:
Website: www.unomasbangkok.com Facebook: UNO MAS
Instagram: Unomas_Bangkok Twitter: UNOMAS_BANGKOK