Tasty Traditional Paella with Socarrat rice cooked in Llauna at UNO MAS Central Chidlom





Here's another reason to visit UNO MAS's second location in the Foodhall of Central Chidlom: to try the restaurant's "Socarrat" rice, which is the lightly toasted, slightly caramelized crust of rice found in a good paella.

Following Catalan traditions, this style of rice is cooked in a "Llauna", a type of tin container that's often used to cook one of Spain's more unusual delicacies… snails.

While you won't find snails on the menu here priced at just THB 199 net, the crispy, caramelized thin layer of Bomba rice does come four different ways here at UNO MAS, with either shrimp; chicken, mushroom & squid; Mediterranean-style with white fish & mussels; or with green seasonal vegetables.

Find our second, smaller location in the Foodhall of Central Chidlom in Central Bangkok (accessable directly via Chid Lom BTS.

Our new "Socarrat rice cooked in Llauna" is available daily from 09.00 – 21.30 alongside a tasty menu of tapas and UNO MAS signature dishes and drinks.

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