



# TAPAS,24

**TAPAS,24**  
de CARLES ABELLAN



# Tapas,24

The much-loved Barcelonian concept (Tapas,24), created by Michelin-starred Chef Carles Abellán in partnership with L'Angélus Group who owns and operates Tapas,24 Singapore, has enjoyed a steady stream of diners who similarly love the use of Spanish ingredients in its traditional tapas with a twist, as well as a good range of wines, sangría, and cocktails.

The lively spirit of the original outlet located a stone's throw from Passeig de Gràcia – a prime shopping and business area, remains very much within the all-day restaurant-bar here in the buzzy Robertson Quay area by the Singapore River.



A tribute to Barcelona's laidback counter-culture, the all-day restaurant-bar offers an energetic atmosphere, unfussy service, and sublime tapas. The extensive menu highlights seasonal Spanish products, refreshing Sangría, and a unique range of Spanish Street Cocktails in addition to a robust wine list that showcases the best of Spain's viticulture.

With breezy alfresco dining options, as well as cosy indoor spaces, Tapas,24 is a social dining destination, perfect for group celebrations, intimate date nights, or a couple of Sangría sundowners.

This is the first Asian outpost of the iconic Barcelonian concept.



## Food & Beverage

With standout food & beverage programming, and a distinctive sense of European informality, Tapas,24 brings the best of Barcelona's flavours to Singapore's cosmopolitan Quayside neighborhood. Drawing inspiration from the original concept, the menu at Tapas,24 focuses on authentic tapas with a twist and usage of premium Spanish ingredients.

Highlights include “Tapas 24” Bikini Sandwich, Barceloneta’s Bomba, Clams in Sherry, Avocado Con Pesto. Secreto Ibérico con Chimichurri and Paella De Arroz Negro (Squid Ink Paella) which are perfect for sharing amongst friends and all best paired with refreshing Sangrías, a unique range of Spanish Street Cocktails and a robust wine list that showcases the best of Spain’s viticulture.

**View our menus and wine list here: <https://www.tapas24.sg/menu>**







Indoor



Outdoor

### **SPACES AVAILABLE FOR BOOKING**

**Indoor:** Up to 70 Guests including counter seats

**Outdoor:** Up to 120 Guests including window seats

*Up to 200 guests for the entire location, depending on seating arrangements*

### **MINIMUM SPEND FOR PRIVATE BOOKINGS**

**Tuesday – Sunday Lunch :** from \$2000++

**Tuesday – Sunday Dinner:** from \$4000++

**Group (non-exclusive) and half-space bookings are welcomed, please do kindly check with us for more details.**

We are happy to work hand-in-hand with you for your event requirements.



## ADDRESS

60 Robertson Quay, #01-04,  
Singapore 238252

## OPERATING HOURS

**Monday - Wednesday**

5:00 pm – 12: 00 am

**Thursday - Sunday**

12:00 pm - 12:00 am

## ACCESSIBILITY

**By Train:** Fort Canning DT20 (8 min walk)

**By Bus:** After Unity St (5 min walk)

**By Car:** Access via Mohamed Sultan Road and turn into Nanson Road drop off point (opposite InterContinental Robertson Quay)

**Nearest Parking:** The Quayside / Intercontinental Hotel





# Contact Us Today!

For all event inquiries and bookings:

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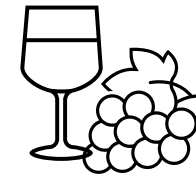
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