

## STARTERS (ENTRADAS / 前菜)

	Tapas	Starter
<b>Spider crab "Txangurro" on the Basque way "A La Donostiarra"</b> <i>Txangurro a la Donostiarra / 巴斯克式蜘蛛蟹</i>		<b>\$280</b>
<b>White shrimps from Huelva Iron-grilled "A la plancha" &amp; grey sea salt</b> <i>Gambas blancas de Huelva a la plancha con sal gris / 灰海鹽香烤韋爾瓦白蝦</i>		<b>\$388</b>
<b>Deep-fried Spanish Padrón peppers</b> <i>Pimientos del Padrón / 酥炸西班牙小青椒</i>		<b>\$90</b>
<b>Porcini mushrooms croquettes with truffle Ali Oli</b> <i>Croquetas de boletus con Ali Oli de trufa / 牛肝菌松露炸丸</i>		<b>\$110</b>
<b>Traditional Spanish omelette</b> <i>Tortilla Española / 傳統西班牙洋蔥薯仔奄列</i>	<b>\$60</b>	<b>\$120</b>
<b>Spanish smoked sardine filet and fresh tomato "Pintxo"</b> <i>Pintxo de sardina ahumada del Cantábrico y tomate / 西班牙煙燻沙甸魚配鮮蕃茄</i>	<b>\$85</b>	<b>\$170</b>
<b>Iberico pork cheek slow cooked in red wine</b> <i>Carrillera ibérica estofada al modo tradicional / 紅酒慢煮西班牙豬臉頰</i>	<b>\$95</b>	<b>\$190</b>
<b>Mushrooms stuffed with ham, garlic and parsley</b> <i>Champiñones rellenos con jamon, ajo y perejil / 西班牙火腿釀磨菇</i>	<b>\$80</b>	<b>\$160</b>
<b>Piquillo peppers stuffed with cod fish and peppers sauce</b> <i>Pimientos del piquillo rellenos de bacalao / 鱈魚釀西班牙小青椒</i>	<b>\$90</b>	<b>\$180</b>
<b>Sautéed chorizo with garlic and parsley</b> <i>Chorizo asado con ajos y perejil / 番茜香蒜炒西班牙腸</i>	<b>\$80</b>	<b>\$160</b>
<b>Spanish Iberico ham "Joselito Gran Reserva"</b> <i>Jamón ibérico de bellota "Joselito Gran reserva" / 西班牙風乾火腿</i>	<b>\$130</b>	<b>\$390</b>
<b>Baby squids in ink sauce stuffed with shrimp &amp; almond</b> <i>Chopitos en su tinta rellenos de gambas y almendras / 墨汁海蝦杏仁釀小魷魚</i>	<b>\$90</b>	<b>\$180</b>
<b>Grilled cuttlefish with parsley and garlic</b> <i>Sepia a la plancha con ajo y pejil / 番茜香蒜燒魷魚</i>	<b>\$70</b>	<b>\$150</b>
<b>Iberico Ham &amp; chicken croquettes</b> <i>Croquetas de Jamón Ibérico y pollo / 黑毛豬火腿雞肉炸丸</i>	<b>\$75</b>	<b>\$150</b>
<b>Assorted Spanish cheese selection</b> <i>Tabla de quesos Españoles / 精選西班牙芝士拼盤</i>	<b>\$95</b>	<b>\$210</b>
<b>Grilled Spanish octopus with paprika and ali oli</b> <i>Pulpo a la plancha con ali oli y pimentón / 烤西班牙八爪魚伴甜椒奧利汁</i>	<b>\$80</b>	<b>\$160</b>
<b>Garlic shrimps</b> <i>Gambas al ajillo / 蒜蓉欖油海蝦</i>	<b>\$90</b>	<b>\$180</b>
<b>Clams Andalusian style</b> <i>Almejas al ajillo / 蔬菜汁煮鮮大蜆</i>	<b>\$75</b>	<b>\$150</b>
<b>Anchovies in vinegar, garlic and extra virgin olive oil</b> <i>Boquerones en vinagre / 香蒜欖油醋鯷魚</i>	<b>\$85</b>	<b>\$180</b>

## SOUPS

(SOPAS / 湯品)

**Traditional COLD vegetable soup** \$80  
*Gazpacho Andaluz*  
傳統蔬菜凍湯

**Seafood cream soup** \$95  
*Crema de marisco*  
忌廉海鮮湯

**Traditional 5 hours boil chicken, beef and Iberico ham soup** \$90  
*Sopa del cocido*  
傳統 5 小時牛肉黑毛豬火腿濃雞湯

**Porcini mushroom soup** \$90  
*Crema de ceps al vino blanco*  
牛肝菌菇濃湯

## SALADS & VEGETABLES

(ENSALADAS Y VERDURAS / 沙拉及蔬菜類)

**Spanish green salad (lettuce, tomato, onion & olive)** \$90  
*Ensalada Española*  
西班牙沙拉 (生菜、番茄、洋蔥及橄欖)

**Roasted peppers and gratin goat cheese salad** \$130  
*Ensalada de queso de cabra gratinado y escalivada*  
羊奶芝士烤燈籠椒沙拉

**Air-dried Iberico beef, rockets & Manchego petals** \$160  
*Ensalada de cecina, rucúla y pétalos de queso manchego*  
風乾西班牙和牛肉羊奶芝士火箭沙拉

**Grilled mixed vegetables with romesco sauce** \$165  
*Parrillada de verduras con salsa romesco*  
燒雜菜配果仁紅椒醬

**Eggplant stuffed with mushrooms and vegetables mousseline (20min.)** \$190  
*Berengena rellena de mouseлина de setas y verduras*  
磨菇鮮蔬慕絲釀茄子

# PAELLAS

(ARROCES/ 傳統西班牙飯品)

<b>Traditional lobster paella</b> (for 2 persons) <i>Paella de bogavante</i> 傳統西班牙龍蝦焗飯 (2 位用)	<b>\$520</b>
<b>Traditional Spanish seafood paella</b> (for 2 persons) <i>Paella de marisco</i> 傳統西班牙海鮮焗飯 (2 位用)	<b>\$480</b>
<b>Traditional Spanish Chicken paella</b> (for 2 persons) <i>Paella de pollo</i> 傳統西班牙雞肉焗飯 (2 位用)	<b>\$430</b>
<b>Iberico pork, mushrooms and chorizo paella</b> (for 2 persons) <i>Paella Serrana</i> 傳統西班牙蘑菇西班牙腸焗飯 (2 位用)	<b>\$440</b>
<b>Traditional Spanish Vegetables paella</b> (for 2 persons) <i>Paella de la huerta</i> 傳統西班牙素菜焗飯 (2 位用)	<b>\$420</b>
<b>Squid ink paella with Ali oli sauce</b> (for 2 persons) <i>Arroz negro con ali oli</i> 墨魚汁西班牙焗飯配蒜蓉蛋黃醬 (2 位用)	<b>\$480</b>
<b>Traditional paella Valenciana 'snails, beans &amp; rabbit'</b> (for 2 persons) <i>Paella Valenciana</i> 傳統瓦倫西亞海鮮飯 - 蝸牛、豆類及兔肉(2 位用)	<b>\$440</b>

**"Our paellas are baked on a stone oven which takes approximately 30 minutes, thank you for your patience!"**

*"Nuestras paellas estan cocidas en horno de piedra y tardan 30 minutos aproximadamente, gracias por su paciencia"*

溫馨提示：我們的西班牙炒飯是即叫即制，有勞您耐心等待約 30 分鐘，謝謝！

# FISH AND SEAFOOD

(PESCADOS Y MARISCOS / 魚及海鮮)

- Flame-grilled Spanish octopus, grilled vegetables & Romesco sauce** \$280  
*Pulpo a la parrilla con romesco y verduras de temporada*  
火焰燒西班牙八爪魚及烤蔬菜配 Romesco 醬
- Spanish red prawns, codfish maw and clams juicy rice casserole** \$340  
*Arroz meloso de Carabineros, almejas y tripa de bacalao*  
西班牙紅蝦鱈魚魚肚大蜆沙鍋燉飯
- Black spot bream grilled in the Orio style** \$420  
*Besugo al estilo de Orio*  
奧里奧式烤黑斑小鯛
- Pan-seared Mediterranean Sea-bass filet with mashed cabbage & potato** \$285  
*Filete de lubina del Mediterraneo a la plancha con trinxat de invierno*  
香煎地中海鱸魚伴捲心菜薯蓉
- Sea bass baked in rock salt** (for 2 persons, preparation takes 45 min) \$550  
*Lubina a la sal*  
岩鹽焗海鱸魚 (2 位用, 製作需時 45 分鐘)

## MEATS

(CARNES / 肉類)

- Wild Duck breast with sweet potato puree, figs & port wine sauce** \$320  
*Magret de pato salvaje con pure de boniato, higos y salsa de oporto*  
野鴨胸伴甜薯、無花果及波特酒醬
- Flame-grilled baby lamb chops with green "mojo"** \$295  
*Chuletas de cordero lechal a la parrilla con mojo verde Canario*  
火焰燒西班牙羊仔扒伴青醬汁
- Marinated & flame-grilled Iberian pork fore loin with farm style potatoes** \$310  
*Secreto ibérico adobado a la parrilla con patatas camperas*  
火焰燒釀黑毛豬扒伴特式馬鈴薯
- 12 hours slow cooked short ribs with "trinxat" and red wine jus** \$295  
*Costillas de ternera cocinadas a baja temperatura con Trinxat y su jugo al vino tinto*  
12 小時慢煮牛仔骨配紅酒汁
- 45 days dry aged Rubia Gallega beef "Txuleton" steak** weight and price, please check with your server  
*Txuleton de Rubia Gallega a la parrilla con 45 días de maduración*  
香煎極級加里西亞牛扒 請向我們查詢
- Slow roasted Suckling pig in the Segovia way** 1 portion (1 份) \$320  
*Cochinillo asado a la Segoviana (preparation takes 30 min.)* 1/2 pig (半隻) \$780  
塞哥維亞式烤乳豬 (製作需時 30 分鐘) whole pig (全隻) \$1600