

STARTERS (ENTRADAS / 前菜)

	Tapas	Starter
Deep-fried Spanish Padrón peppers <i>Pimientos del Padrón / 酥炸西班牙小青椒</i>		\$90
Porcini mushrooms croquettes with truffle Ali Oli <i>Croquetas de boletus con Ali Oli de trufa / 牛肝菌松露炸丸</i>		\$120
Spider crab "Txangurro" prepared in the Basque way <i>Txangurro tradicional a la Donostiarra / 巴斯克蜘蛛蟹</i>		\$230
Finca Pascualete mini torta cheese (best Spanish cheese award) <i>Mini torta Finca Pascualete y confitura de tomate, canela y clavo / Finca Pascualete 迷你羊奶芝士(西班牙最優得獎芝士)</i>	\$88	<i>Half piece</i> 半份
Spanish king red prawn Ole style <i>Carabinero jumbo al estilo de la casa / 西班牙巨型紅蝦</i>	\$290	<i>per piece</i> 每隻
Traditional Spanish omelette <i>Tortilla Española / 傳統西班牙洋蔥薯仔奄列</i>	\$60	\$120
New! Iberico pork cheek in red wine and PX with sweet potato <i>Carrillera ibérica estofada al PX con boniato / 紅酒甜薯西班牙黑毛豬頰肉</i>	\$95	\$190
Mushrooms stuffed with Iberico ham, garlic and parsley <i>Champiñones rellenos con jamon, ajo y perejil / 西班牙火腿釀磨菇</i>	\$80	\$160
Piquillo peppers stuffed with cod fish and peppers sauce <i>Pimientos del piquillo rellenos de bacalao / 鱈魚釀西班牙小青椒</i>	\$90	\$180
Sautéed chorizo with garlic and parsley <i>Chorizo asado con ajos y perejil / 番茜香蒜炒西班牙腸</i>	\$80	\$160
Spanish Iberico ham "Joselito Gran Reserva" <i>Jamón ibérico de bellota "Joselito Gran reserva" / 西班牙風乾火腿</i>	\$210	\$420
Baby squids in ink sauce stuffed with shrimp & almond <i>Chopitos en su tinta rellenos de gambas y almendras / 墨汁海蝦杏仁釀小魷魚</i>	\$90	\$180
Grilled cuttlefish with parsley and garlic <i>Sepia a la plancha con ajo y pejil / 番茜香蒜燒魷魚</i>	\$70	\$150
Iberico Ham & chicken croquettes <i>Croquetas de Jamón Ibérico y pollo / 黑毛豬火腿雞肉炸丸</i>	\$75	\$150
Assorted Spanish cheese selection <i>Tabla de quesos Españoles / 精選西班牙芝士拼盤</i>	\$95	\$210
Grilled Spanish octopus with paprika and ali oli <i>Pulpo a la plancha con ali oli y pimentón / 烤西班牙八爪魚伴甜椒奧利汁</i>	\$80	\$160
Garlic shrimps <i>Gambas al ajillo / 蒜蓉欖油海蝦</i>	\$90	\$180
Anchovies in vinegar, garlic and extra virgin olive oil <i>Boquerones en vinagre / 香蒜欖油醋鯷魚</i>	\$85	\$180
White asparagus "cojonudos" with Ali oli sauce <i>Esparragos blancos "cojonudos" / 白露筍配蒜蓉蛋黃醬</i>	\$80	\$160
Clams Andalusian style <i>Almejas al ajillo / 蔬菜汁煮鮮大蜆</i>	\$75	\$150

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
西班牙菜沙拉 (生菜、番茄、洋蔥及橄欖)
- Roasted peppers and gratin goat cheese salad** \$150
Ensalada de queso de cabra gratinado y escalivada
羊奶芝士烤燈籠椒沙拉
- New! Mix Spanish salad (lettuce, tomato, tuna, olives, asparagus, onion, egg)** \$130
Ensalada mixta tradicional
西班牙雜醬沙拉 (生菜、番茄、吞拿魚、橄欖、露筍、洋蔥、蛋)
- 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 mousseline de setas y verduras
磨菇鮮蔬慕絲釀茄子

PAELLAS

(ARROCES/ 傳統西班牙飯品)

Traditional Lobster paella (for 2 persons) <i>Paella de bogavante</i> 傳統西班牙龍蝦焗飯 (2 位用)	\$550
Traditional Spanish Seafood paella (for 2 persons) <i>Paella de marisco</i> 傳統西班牙海鮮焗飯 (2 位用)	\$490
Traditional Spanish Chicken paella (for 2 persons) <i>Paella de pollo</i> 傳統西班牙雞肉焗飯 (2 位用)	\$430
Iberico Pork, Mushrooms and Chorizo paella (for 2 persons) <i>Paella Serrana</i> 傳統西班牙蘑菇西班牙腸焗飯 (2 位用)	\$460
Traditional Spanish Vegetables paella (for 2 persons) <i>Paella de la huerta</i> 傳統西班牙素菜焗飯 (2 位用)	\$430
Squid ink paella with Ali oli sauce (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)	\$490
Traditional paella Valenciana 'snails, beans & rabbit' (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)	\$460

“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	\$330
	<i>Pulpo a la parrilla con romesco y verduras de temporada</i> 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	\$360
	<i>Arroz meloso de Carabineros, almejas y tripa de bacalao</i> 西班牙紅蝦鱈魚魚肚大蜆沙鍋燉飯	
New!	Alaska black cod with clams & shrimps in Roteña Andalusian stew	\$320
	<i>Bacalao Negro A La Roteña con almejas y gambas/</i> 燉煮阿拉斯加黑鱈魚配蜆及蝦	
	Pan-seared Mediterranean Sea-bass filet with mashed cabbage & potato	\$285
	<i>Filete de lubina del Mediterraneo a la plancha con trinxat de invierno</i> 香煎地中海鱸魚伴捲心菜薯蓉	
	Whole sea bass baked in rock salt (for 2 persons, preparation takes 45 min)	\$580
	<i>Lubina a la sal / 岩鹽焗海鱸魚 (2 位用, 製作需時 45 分鐘)</i>	

MEATS

(CARNES / 肉類)

	45 days dry aged Rubia Gallega beef "Txuleton" steak (around 1kg)	\$990
	<i>Txuleton de Rubia Gallega a la parrilla con 45 días de maduración (1kg)</i> 香煎極級加里西亞牛	
	Flame-grilled baby lamb chops with green "mojo"	\$295
	<i>Chuletas de cordero lechal a la parrilla con mojo verde Canario</i> 火焰燒西班牙羊仔扒伴青醬汁	
New!	Marinated & flame-grilled Iberico pork chop with farm style potatoes	\$320
	<i>Secreto ibérico adobado a la parrilla con patatas camperas</i> 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
	<i>Costillas de ternera cocinadas a baja temperatura con Trinxat y su jugo al vino tinto</i> 12 小時慢煮牛仔骨配紅酒汁	
	Slow roasted Suckling pig in the Segovia way	1 portion (1 份) \$340
	<i>Cochinillo asado a la Segoviana (preparation takes 30 min.)</i>	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) \$1560