

## STARTERS (ENTRADAS / 前菜)

	Tapas	Starter
<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>\$120</b>
<b>Jumbo Spanish red prawn, grilled with parsley-garlic oil &amp; Alioli</b> <i>Carabinero jumbo al estilo de la casa / 西班牙巨型紅蝦</i>		<b>\$338pp</b>
<b>Finca Pascualete mini torta cheese (best Spanish cheese award)</b> <i>Mini torta Finca Pascualete / Finca Pascualete 迷你羊奶芝士(西班牙最優得獎芝士)</i>	<b>\$110</b>	<i>Half piece</i> 半份
<b>Traditional Spanish omelette</b> <i>Tortilla Española / 傳統西班牙洋蔥薯仔奄列</i>	<b>\$70</b>	<b>\$140</b>
<b>Iberico pork cheek in red wine and PX with sweet potato</b> <i>Carrillera ibérica estofada al PX con boniato / 紅酒甜薯西班牙黑毛豬頰肉</i>	<b>\$95</b>	<b>\$190</b>
<b>Mushrooms stuffed with Iberico ham, garlic and parsley</b> <i>Champiñones rellenos con jamon, ajo y perejil / 西班牙火腿釀磨菇</i>	<b>\$85</b>	<b>\$170</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 chives</b> <i>Chorizo asado con ajos y cebollino / 番茜香蒜炒西班牙腸</i>	<b>\$85</b>	<b>\$170</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>Iberico Ham &amp; chicken croquettes</b> <i>Croquetas de Jamón Ibérico y pollo / 黑毛豬火腿雞肉炸丸</i>	<b>\$80</b>	<b>\$160</b>
<b>Assorted Spanish cheeses selection</b> <i>Tabla de quesos Españoles / 精選西班牙芝士拼盤</i>	<b>\$120</b>	<b>\$240</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>\$210</b>	<b>\$420</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>\$90</b>	<b>\$180</b>
<b>Garlic shrimps</b> <i>Gambas al ajillo / 蒜蓉欖油海蝦</i>	<b>\$90</b>	<b>\$180</b>
<b>Smoked sardin fillets, grated tomato &amp; roasted peppers</b> <i>Lomos de sardina ahumadaa, pimentada y tomate rallado / 煙沙甸魚柳, 番茄蓉及烤椒</i>	<b>\$80</b>	<b>\$160</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>\$170</b>
<b>Clams Andalusian style</b> <i>Almejas al ajillo / 蔬菜汁煮鮮大蜆</i>	<b>\$80</b>	<b>\$160</b>

## SOUPS

(SOPAS / 湯品)

<b>Traditional COLD vegetable soup</b> <i>Gazpacho Andaluz</i> 傳統蔬菜凍湯	\$88
<b>Seafood cream soup</b> <i>Crema de marisco</i> 忌廉海鮮湯	\$120
<b>Traditional 5 hours boil chicken, beef and Iberico ham soup</b> <i>Sopa del cocido</i> 傳統5小時牛肉黑毛豬火腿濃雞湯	\$98
<b>Porcini mushroom soup</b> <i>Crema de ceps al vino blanco</i> 牛肝菌菇濃湯	\$90

## SALADS & VEGETABLES

(ENSALADAS Y VERDURAS / 沙拉及蔬菜類)

<b>Mix Spanish salad (lettuce, tomato, tuna, olives, asparagus, onion, egg)</b> <i>Ensalada mixta tradicional</i> 西班牙雜薈沙拉(生菜、番茄、吞拿魚、橄欖、露筍、洋蔥、蛋)	\$130
<b>Grilled mixed vegetables with romesco sauce</b> <i>Parrillada de verduras con salsa romesco</i> 燒雜菜配果仁紅椒醬	\$165
<b>Eggplant stuffed with mushrooms and vegetables mousseline (20min.)</b> <i>Berengena rellena de mouseлина de setas y verduras</i> 磨菇鮮蔬慕絲釀茄子	\$190

# 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>\$590</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>\$520</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>\$450</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>\$490</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>\$450</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>\$520</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>\$490</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, Mediterranean style** \$350  
*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** \$390  
*Arroz meloso de Carabineros, almejas y tripa de bacalao*  
 西班牙紅蝦鱈魚魚肚大蜆沙鍋燉飯

**Grilled Swordfish belly with ratte potatoes, Pimentada & broccolini** \$330  
*Ventresca de pez espada a la plancha, patata rate al caliu, brocolini y pimentada*  
 燒劍魚肚伴手指薯, 辣椒及西蘭花苗

**Pan-seared Mediterranean Sea-bass filet with mashed cabbage & potato** \$295  
*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

**Whole sea bass baked in rock salt** (for 2 persons, preparation takes 45 min) \$680  
*Lubina a la sal / 岩鹽焗海鱸魚 (2 位用, 製作需時 45 分鐘)*

## MEATS

(CARNES / 肉類)

### OUR GRILLED SPANISH BEEF SELECTION 精選烤西班牙牛肉

- **45 days dry aged Rubia Gallega "Txuleton" Bone in Ribeye (1kg)** \$1,180  
*Txuletón de Rubia Gallega a la parrilla con 45 días de maduración (1kg)*  
 香煎極級加里西亞帶骨牛肉眼 (1 公斤)
- **Miguel Vergara Angus 21 days dry aged Bone-less Ribeye (500 grams)** \$680  
*Lomo alto de vaca Miguel Vergara con 21 días de maduración (500 grams)*  
 Miguel Vergara 安格斯無骨牛肉眼(500 克)

**Flame-grilled baby lamb chops, grilled vegetables & green "mojo"** \$310  
*Chuletas de cordero lechal a la parrilla con mojo verde Canario*  
 火焰燒西班牙羊仔扒, 烤菜及青醬汁

**Marinated & flame-grilled Iberico pork chop with farm style potatoes** \$330  
*Chuleta de cerdo ibérico adobado a la parrilla con patatas camperas*  
 火焰燒釀黑毛豬扒伴特式馬鈴薯

**Slow roasted Suckling pig in the Segovia way** 1 portion (1 份) \$380  
*Cochinillo asado a la Segoviana (preparation takes 30 min.)* 1/2 pig (半隻) \$850  
 塞哥維亞式烤乳豬 (製作需時 30 分鐘) whole pig (全隻) \$1700