

TAPAS (前菜)

Deep-fried Spanish Padrón peppers <i>Pimientos del Padrón / 酥炸西班牙小青椒</i>	\$90
Olé Spicy Potatoes, Brava sauce, Alioli & Smoked Paprika <i>Patatas Bravas Estilo Olé / 辣味蕃茄醬拌馬鈴薯</i>	\$80
Spanish White shrimps Iron-grilled "A la plancha" & grey sea salt <i>Gambas blancas de Huelva a la plancha con sal gris / 灰海鹽香烤西班牙白蝦</i>	\$288
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
Jumbo Spanish red prawn, grilled with parsley-garlic oil & Alioli <i>Carabinero jumbo al estilo de la casa / 西班牙巨型紅蝦</i>	\$398
Finca Pascualete mini torta cheese (best Spanish cheese award) <i>Mini torta Finca Pascualete / Finca Pascualete 迷你羊奶芝士(西班牙最優得獎芝士)</i>	\$110
Traditional Spanish omelette <i>Tortilla Española / 傳統西班牙洋蔥薯仔奄列</i>	\$70
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>	\$148
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>	\$138
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
Sautéed chorizo with garlic and chives <i>Chorizo asado con ajos y cebollino / 番茜香蒜炒西班牙腸</i>	\$138
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>	\$158
Iberico Ham & chicken croquettes <i>Croquetas de Jamón Ibérico y pollo / 黑毛豬火腿雞肉炸丸</i>	\$140
Assorted Spanish cheeses selection <i>Tabla de quesos Españoles / 精選西班牙芝士拼盤</i>	\$168
Spanish Iberico ham "Joselito Gran Reserva" <i>Jamón ibérico de bellota "Joselito Gran reserva" / 西班牙風乾火腿</i>	\$225(1/2) / \$450
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>	\$160
Garlic shrimps <i>Gambas al ajillo / 蒜蓉欖油海蝦</i>	\$148
Smoked sardin fillets, grated tomato & roasted peppers <i>Lomos de sardina ahumadaa, pimentada y tomate rallado / 煙沙甸魚柳, 番茄蓉及烤椒</i>	\$160
Anchovies in vinegar, garlic and extra virgin olive oil <i>Boquerones en vinagre / 香蒜欖油醋鯷魚</i>	\$158
Clams Andalusian style <i>Almejas al ajillo / 蔬菜汁煮鮮大蜆</i>	\$148

SOUPS

(SOPAS / 湯品)

- Traditional COLD vegetable soup** \$88
Gazpacho Andaluz
傳統蔬菜凍湯
- Seafood cream soup** \$120
Crema de marisco
忌廉海鮮湯
- Traditional 5 hours boil chicken, beef and Iberico ham soup** \$98
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 Tomatoes Salad with garlic, oregano, grey-salt & Extra Virgin Olive Oil** \$150
Tomate de Almeria aliñado
西班牙蕃茄沙拉配蒜、牛至、灰鹽及橄欖油
- Mix Spanish salad (lettuce, tomato, tuna, olives, asparagus, onion, egg)** \$130
Ensalada mixta tradicional
西班牙雜薈沙拉(生菜、蕃茄、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
Berenjena 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)	\$590
Traditional Spanish Seafood paella (for 2 persons) <i>Paella de marisco</i> 傳統西班牙海鮮焗飯 (2 位用)	\$550
Traditional Spanish Chicken paella (for 2 persons) <i>Paella de pollo</i> 傳統西班牙雞肉焗飯 (2 位用)	\$450
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)	\$490
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)	\$450
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)	\$520
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)	\$490

"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 \$490
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 Black Codfish with Tomatada, grilled zucchini & Padrón \$330
Bacalao negro a la plancha con tomatada, calabacin y pimientos de Padrón
 烤黑鱈魚伴蕃茄、烤意大利青瓜及小青椒

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)** \$1,280
Txuleton 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)** \$780
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

<i>Cochinillo asado a la Segoviana (preparation takes 30 min.)</i>	1 portion (1 份)	\$410
	1/2 pig (半隻)	\$850
<i>塞哥維亞式烤乳豬 (製作需時 30 分鐘)</i>	whole pig (全隻)	\$1700