



A LA CARTE MENU (Self-Pickup)

Available Mon to Sat. Noon to 9pm

STARTERS (ENTRADAS / 前菜)

	Starter
Deep-fried Spanish Padrón peppers 酥炸西班牙小青椒	\$90
Porcini mushrooms croquettes with truffle Ali Oli 牛肝菌松露炸丸	\$120
Traditional Spanish omelette 傳統西班牙洋蔥薯仔奄列	\$120
Iberico pork cheek slow cooked in red wine and PX 紅酒慢煮西班牙豬臉頰	\$190
Spanish Ali oli potatoes 西班牙蒜蓉蛋黃醬馬鈴薯	\$90
Sautéed chorizo with garlic and parsley 番茜香蒜炒西班牙腸	\$160
Iberico Ham & chicken croquettes 黑毛豬火腿雞肉炸丸	\$150
Mushrooms stuffed with Iberico ham, garlic and parsley 西班牙火腿釀磨菇	\$160
Piquillo peppers stuffed with cod fish and peppers sauce 鱈魚釀西班牙小青椒	\$180
Spanish Iberico ham "Joselito Gran Reserva" 西班牙風乾火腿	\$420
Baby squids in ink sauce stuffed with shrimp & almond 墨汁海蝦杏仁釀小魷魚	\$180
Assorted Spanish cheese selection 精選西班牙芝士拼盤	\$210
Garlic shrimps 蒜蓉欖油海蝦	\$180
Anchovies in vinegar, garlic and extra virgin olive oil 蒜欖油醋鯷魚	\$180
Clams Andalusian style 蔬菜汁煮鮮大蜆	\$150
Galician octopus with potato and paprika 烤西班牙八爪魚伴薯仔紅椒	\$160
White asparagus "cojonudos" with Ali oli sauce 白露筍配蒜蓉蛋黃醬	\$160
Spanish meatballs in tomato sauce 番茄汁西班牙肉丸	\$140

SOUPS

(湯品)

Traditional COLD vegetable soup 傳統蔬菜凍湯	\$80
Seafood cream soup 忌廉海鮮湯	\$95

SALADS & VEGETABLES

(沙拉及蔬菜類)

Mix Spanish salad (lettuce, tomato, tuna, asparagus, olives, onion & egg) 西班牙雜薈沙拉 (生菜、番茄、吞拿魚、露筍、橄欖、洋蔥、蛋)	\$130
Roasted peppers and gratin goat cheese salad 羊奶芝士烤燈籠椒沙拉	\$150
Grilled mixed vegetables with romesco sauce 燒雜菜配果仁紅椒醬	\$165

PAELLAS

(傳統西班牙飯品)

Traditional Lobster paella (for 2 persons) 傳統西班牙龍蝦焗飯 (2 位用)	\$550
Traditional Spanish seafood paella (for 2 persons) 傳統西班牙海鮮焗飯 (2 位用)	\$490
Traditional Spanish Chicken paella (for 2 persons) 傳統西班牙雞肉焗飯 (2 位用)	\$430
Iberico pork, mushrooms and chorizo paella (for 2 persons) 傳統西班牙磨菇西班牙腸焗飯 (2 位用)	\$460

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

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

(魚及海鮮)

Codfish in casserole with shrimps and clams 大蜆海蝦燴鱈魚煲	\$290
Flame-grilled Spanish octopus, grilled vegetables & Romesco sauce 火焰燒西班牙八爪魚及烤蔬菜配 Romesco 醬	\$330
Pan-seared Mediterranean Sea-bass filet with mashed cabbage & potato 香煎地中海鱸魚伴捲心菜薯蓉	\$285
Traditional fisherman's seafood stew on casserole 傳統漁民海鮮煲	\$290

MEATS

(肉類)

Flame-grilled baby lamb chops with green "mojo" 火焰燒西班牙羊仔扒伴青醬汁	\$295
Marinated & flame-grilled Iberico pork chop with farm style potatoes 火焰燒釀黑毛豬扒伴特式馬鈴薯	\$320
12 hours slow cooked short ribs with "trinxat" and red wine jus 12 小時慢煮牛仔骨配紅酒汁	\$295
Flame-grilled sirloin steak with green pepper corn sauce 燒西冷牛扒伴青椒醬	\$310
Slow roasted Suckling pig in the Segovia way <i>Cochinillo asado a la Segoviana (preparation takes 30 min.)</i> 塞哥維亞式烤乳豬 (製作需時 30 分鐘)	1 portion (1 份) \$340 1/2 pig (半隻) \$780 whole pig (全隻) \$1560

DESSERTS

甜品

Pears confit in red & port wine 紅酒砵酒慢煮啤梨	\$70
Traditional Rice Pudding 傳統西班牙米布甸	\$70
Classic egg and caramel pudding 傳統西班牙焦糖布甸	\$75
Spanish churros with hot chocolate 西班牙小油條伴巧克力醬	\$80