



RESERVA IBÉRICA

灣仔灣景中心的Reserva Ibérica Tapas Bar & Restaurant (簡稱RI), 為香港島旗艦店。引進西班牙San Sebastian和巴塞隆拿森林花園的人間樂土概念。此店擁有寬揚開闊的面積及高聳天花, 並設有別具特色的戶外平台。在煩囂的商業地佔據一隅, 饕客可一邊享受美食, 一邊享受鬧市中的大自然寧謐風光。

RI的菜單由西班牙及本地多位經驗豐富星級主廚設計, 每道菜式充份表現出遼闊山河、海洋、農地…… 各種大自然的物產及季節交替的風味。於RI進膳是一趟可由數十款Tapas, Pinchos, Montaditos組成的奇幻味覺旅程。西班牙擁有富饒的物產, 是地中海料理代表國之一: 菜餚別具特色, 強調當季新鮮食材, 既健康又多元化; 透過色彩、香氣、味道、口感、烹調技巧或創意拼盤, 共享美食的生活哲學, 呈現西班牙的美食特色。RI設有選擇豐富的半自助午餐、行政午餐、周末早午餐, 單點均為您味蕾帶來頂級享受。

酒吧除有Arabica豆沖調的精品咖啡及多款正宗西班牙Sangria水果酒外, 今次加入更多全球各地的手工啤酒、雞尾酒, 包括: 泡泡雞尾酒、煙熏雞尾酒、蝶豆花系列…… 再加上日本清酒、威士忌、新舊世界的佳釀以及無添加的新鮮果汁、茶飲及西班牙Cava等等; 愛飲之仕無論小酌一杯、歡樂時光或聯誼聚會, 均可覓得心頭好。

餐廳內有三間別具特色的私人宴會廳設計。設有投影機、大型電視及VIP私人儲酒服務等, 周末更有親子班遊樂活動及節日音樂表演; 舉辦私人派對、公司宴會, RI提供魅力十足的理想聚腳點, 讓賓客慶祝人生各個重要時刻。

RI的宗旨一直是致力為大家提供滋味無窮的西班牙餐飲體驗。不單只堂食, RI美食及精品更可外帶、送禮及到會, 全面精緻的西班牙美食佳釀及文化, 以及殷勤有禮的服務, 定能100%滿足都市人的需求。

There is more than dining at the Wan Chai flagship restaurant of Reserva Ibérica. You have a holiday.

Be greeted by the sunshine holiday charm of San Sebastián: a spacious and tall ceiling interior, a chic al fresco dining area, and friendly and helpful staff. Let the relaxing atmosphere put you in the mood for a wholesome gastronomic journey.

Everything starts off with a drink. The restaurant's bar is a beverage wonderland. Get frenzied in a world-class selection of beers, sangria, cava, cocktails, highballs, Old World and New World wines, liquors and sake. If staying sober is preferred, exotic butterfly pea drinks and fashionable Korean style 'ade' soda are some of the fun choices. Or celebrate refined sophistication with specialty coffee carefully prepared by our well-experienced baristas.

Dining is equally full of choices. Exciting tapas, pinchos and montaditos make full freestyle dining come true. As an extension of the renowned Spanish ham expert Reserva Ibérica of Barcelona, our culinary team creates flavours with the brand's famous Iberico ham, best seasonal ingredients and dashes of innovative ideas to present fascinating Spanish dining with a global accent.

Fun activities are accommodated with flexibility and personalisation. For private parties and celebrations, function rooms and entertainment facilities await. Party throwers who prefer to celebrate at their own places upscale event refreshments with exquisitely crafted bite-sized tapas from our catering service. There are festive live music performances for leisure seekers as well as fun-filled parent-child workshops for families.

So thank you for choosing an extraordinary culinary journey. At Reserva Ibérica, you will be forgiven for thinking you are in Spain.



## 伊比利亞火腿 JAMÓN

Reserva Ibérica 嚴選 Best Bellota  
至高質素伊比利亞火腿

100% 伊比利亞  
黑毛豬品種  
Pure Ibérico Breed

100%  
橡果餵飼  
Acorn-fed

100%  
天然放牧  
Free Range

全西班牙不同產地  
From All Regions  
of Ibérica

伊比利亞火腿因應伊比利亞黑毛豬品種的純度百分比和餵養方法而分為4種等級，本店所選的優質伊比利亞火腿必需是黑蹄 (Pata Negra)、窄腳踝及細長的腿，火腿的肉色和強度都會影響其質素。而火腿每部份都有不同味道，細緻品嚐有30種味道，在室溫之下讓脂肪稍微溶解更能達至最佳味道。黑毛豬會因應西班牙不同區域的溫度和氣候影響味道，如北部的比較甘口，中部會口感較軟，而南部味道比較濃，以配合不同口味的西班牙美酒。

Different parts of an Ibérico ham offer different flavours. Geographic origin of the ham and lineage of the pigs also contribute to flavour differentiation. Ham quality is categorized into four grades according to pig breeds and diet, Reserva Ibérica carries the authentic premium grade 'pata negra' which is made from pure-bred Iberian pigs fed with an acorn only diet.

百分百橡果餵飼伊比利亞火腿 Guijuelo (64個月+) \$7/g  
100% Acorn-fed Ibérico Ham Gran Reserva Guijuelo (64 Months+)

百分百橡果餵飼伊比利亞火腿 Extremadura (54個月+) \$7/g  
100% Acorn-fed Ibérico Ham Gran Reserva Extremadura (54 Months+)

\*期間限定 Limited Seasonal Edition

百分百橡果餵飼伊比利亞火腿 Jabugo (48個月+) \$7/g  
100% Acorn-fed Ibérico Ham Gran Reserva Jabugo (48 Months+)

郊外穀飼伊比利亞火腿 (36個月+) \$5/g  
Grain-fed Countryside Ibérico Ham (36 Months+)

白毛豬火腿 (30個月+) \$5/g  
Serrano Ham (30 Months+)

## 西班牙香腸 SAUSAGE

橡果餵飼伊比利亞豬柳 Acorn-fed Ibérico Loin	\$7/g
橡果餵飼伊比利亞紅椒味香腸 Acorn-fed Ibérico Chorizo	\$4/g
橡果餵飼伊比利亞辣肉腸 Acorn-fed Ibérico Spicy Chorizo	\$4/g
橡果餵飼伊比利亞香腸 Acorn-fed Ibérico Salchichón	\$4/g



## 拼盤 PLATTER

I 豪華伊比利亞火腿拼盤配西班牙蕃茄多士	\$298 for 1
◆ Deluxe Jamón Platter w/ Pa amb Tomàquet	\$498 for 2
◆ 至尊芝士拼盤	\$188 for 1
Gourmand Queso Platter	\$368 for 2
5款精選芝士 5 Cheese Selection	
◆ RI精選拼盤	\$498 for 4
RI Special Platter	
精選冷盤、伊比利亞火腿、芝士、意大利牛奶芝士 Selected Cold Cuts, Jamón, Cheese & Fresh Burrata	
西班牙鞭子香腸拼盤	\$188
Fuet Sausage Platter	

◆ 廚師推介  
Chef's Recommendation

◆ 西班牙經典  
Spanish Signature

所有食品圖片只供參考及另設加一服務費。  
All photos are for reference only & all prices are subject to 10% service charge.



## 前菜 APPETIZER

- |    |   |       |
|----|---|-------|
|    | 法式龍蝦湯配西班牙脆包、魚子醬<br>Lobster Bisque Served w/ Crystal Bread & Caviar  | \$148 |
| I  | 伊比利亞火腿班尼迪蛋<br>◆ Jamón Ibérico & Double Egg Benedict   | \$148 |
| II | 燒沙甸魚配俄羅斯沙律<br>Grilled Sardines w/ Russian Salad<br>另加：烤雞胸肉170克／煙三文魚／奇津蝦／白鰻魚<br>Add-on: Grilled Chicken Breast 170g/Smoked Salmon/<br>Cajun Shrimp/White Anchovy +\$68<br>*可提供素食 Meatless option available | \$148 |
| ◆  | 香煎蟹餅配加泰隆尼亞卷<br>◆ Crab Cake w/ Cannelloni  | \$168 |
|    | 花膠辣肉腸多士<br>Fish Tripe & Chorizo Toast   | \$198 |
|    | 主廚精選<br>Chef's Creation   | \$198 |



◆ 廚師推介  
Chef's Recommendation

◆ 西班牙經典  
Spanish Signature

所有食品圖片只供參考及另設加一服務費。  
All photos are for reference only & all prices  
are subject to 10% service charge.

## 西班牙點心 TAPAS & SMALL BITES

Tapas, 西班牙的下酒菜、輕食小點。在西班牙文裡, Tapa是蓋在酒杯上的蓋子。Tapas最大特點, 就在於隨意性和豐富變化性, 由火腿、海鮮和蔬菜等等食材都可製作成各式各樣的佳餚。

In Spanish, 'Tapa' originally means a wine glass cover, over time it also refers to a Spanish light snack. World famous for randomness and rich variety, tapas can be made from ham, seafood, vegetables and any other ingredients.





A1

◆ 西班牙小辣椒配海鹽花  
Padrón Peppers &  
Flor de Sal



A2

白鯷魚伴西班牙波椒  
脆多士 (2件)  
White Anchovy & Piperade  
Pinchos (2 pcs)



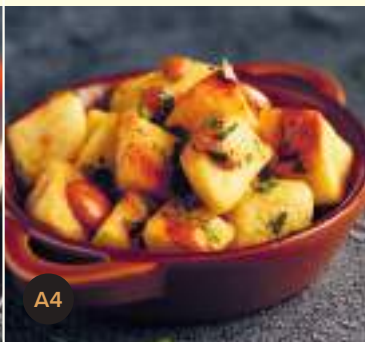
B1

香煎辣肉腸配鷹嘴豆及  
蘋果酒  
Fried Chorizo, Chickpea &  
Apple Cider



A3

西班牙凍湯配沙甸魚  
Gazpacho w/ Sardine  
\*可提供素食 Meatless option available



A4

◆ 西班牙薯仔粒配辣椒蛋黃醬  
◆ Patatas Bravas w/  
Chipotle Aioli



B3

炸魷魚圈配香蒜蛋黃醬  
Deep Fried Calamari w/  
Garlic Aioli



A5

雪莉醋醃蕃茄配西班牙  
牛奶芝士  
Sherry Vinegar Marinated  
Tomatoes w/ Tetilla Cheese



A6

◆ 西班牙橄欖及西班牙波椒  
Spanish Olives & Piperade



B5

◆ 西班牙式薯仔伴流心蛋  
Huevos Cabreados  
(Egg & Potatoes)



A7

◆ 西班牙蕃茄多士配蒜蓉、  
橄欖油  
Tabla de Pa amb Tomàquet



A8

◆ 西班牙薯仔蛋餅  
◆ Tortilla de Patatas



B7

伊比利亞香腸拼盤  
Ibérico Embutido Platter

TAPAS A 單一價格 Single Price \$70

TAPAS B 單一價格

## 西班牙點心套餐 TAPAS SET

TAPAS A+B+C  
各一款

\$298

TAPAS A+B+C  
各兩款

\$598





B2

◆ 伊比利亞火腿薯丸  
◆ Croquetas de Jamón Ibérico



C1

◆ 西班牙煎香蒜大蝦  
◆ Gambas al Ajillo  
(Sautéed Garlic Prawns)



C2

◆ 青檸醃吞拿魚配墨汁西米脆片  
Tuna Ceviche w/ Black Ink Sago



B4

◆ 黑松露, 西班牙牛奶芝士及白毛豬火腿(30個月+)三文治  
Black Truffle, Tetilla Cheese & Serrano Ham (30 M+) Bikini



C3

◆ 香蒜辣椒大蜆  
Garlic Spicy Clams



C4

燒八爪魚配煙熏薯仔泡沫  
Grilled Octopus w/ Smoked Potato Foam



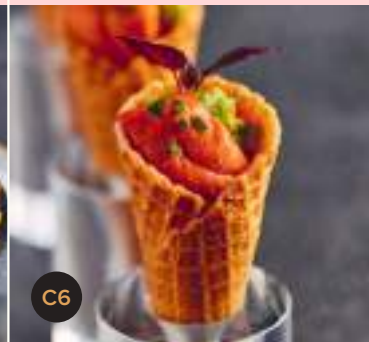
B6

◆ 西班牙式炸豬腩肉配雪莉醋  
Chicharron Brandy w/ Sherry Vinegar



C5

香煎北海道帶子烤紅椒堅果醬  
Pan-seared Hokkaido Scallops w/ Romesco Sauce



C6

◆ 海膽蟹肉配蕃茄脆筒  
Crab Meat & Sea Urchin w/ Tomato Cone



C7

和牛配鵝肝泡沫香脆球  
Wagyu Beef & Foie Gras Espuma in Air Bag



C8

◆ 迷你伊比利亞火腿拼盤  
Mini Jamón Platter

Single Price \$100

TAPAS C 單一價格 Single Price \$140

◆ 廚師推介  
Chef's Recommendation

◆ 西班牙經典  
Spanish Signature

◆ 素食  
Vegetarian

所有食品圖片只供參考及另設加一服務費。  
All photos are for reference only & all prices are subject to 10% service charge.



**海鮮  
SEAFOOD**

- I 焗托托蜆 \$198  
 ◆ Baked Tua Tua Clams  
 番茜麵包糠, 香辣麵包糠配香蒜豬油, 香草薑蓉  
 Parsley Bread Crumbs, Spicy Bread Crumbs w/  
 Garlic Lardo, Ginger Herbs
  
- ◆ 炭燒珍寶紅蝦配西班牙波椒、紅石榴、烤紅椒堅果醬 \$398  
 Grilled Jumbo Red Prawn w/ Piperade,  
 Pomegranate & Romesco
  
- 焗鱸魚配蕃茄、燈籠椒 \$298  
 Baked Seabass w/ Tomatoes & Bell Peppers
  
- 炭燒龍蝦配墨西哥香辣油醋汁、炭燒蔬菜 \$498  
 Grilled Lobster w/ Jalapeño Vinaigrette &  
 Grilled Veggie
  
- ◆ 豪華地中海海鮮拼盤 \$1,488  
 Deluxe Mediterranean Seafood Platter  
 法國麵包蟹、加拿大翡翠螺、鑽石蜆、生蠔、八爪魚、魷魚、  
 赤蝦、虎蝦、海膽、煙三文魚  
 French Brown Crab, Canadian Whelk, Diamond Clams,  
 Octopus, Squid, Oysters, Pink Shrimps, Tiger Prawns,  
 Sea Urchin, Smoked Salmon  
 \*請提早3日前預訂 Please order 3 days in advance

海鮮會因應時令而作出不定時更改, 恕不另行通知。  
 Selections include seasonal ingredients, and maybe adjusted  
 accordingly without notice.





III

## 肉類 MEAT

- ◆ 慢煮伊比利亞豬肋骨配煙熏紅椒粉、蜜糖 Regular \$238  
 ◆ Sous-vide Ibérico Pork Rib w/ Hungry \$478  
 Smoked Paprika & Honey
  
- I 香脆西班牙乳豬 Regular \$338  
 ◆ Crispy Sucking Pig Hungry \$668
  
- 炭燒美國頂級肉眼扒 (12 安士) \$568  
 Grilled USDA Prime Ribeye Steak (12 oz)
  
- II 香烤西班牙春雞配薯仔、西班牙波椒 \$268  
 Roasted Spanish Spring Chicken w/  
 Potato & Piparade
  
- ◆ 慢煮伊比利亞羊柳配小茴、迷迭香 \$298  
 Sous-vide Ibérico Lamb Loin w/  
 Cumin & Rosemary
  
- III 炭燒120日穀飼安格斯斧頭扒 (35 安士) \$1,498  
 ◆ Grilled 120 Days Grain Fed Angus Tomahawk (35 oz)

\*請提早3日前預訂 Please order 3 days in advance



I



II

◆ 廚師推介  
Chef's Recommendation

◆ 西班牙經典  
Spanish Signature

所有食品圖片只供參考及另設加一服務費。  
All photos are for reference only & all prices  
are subject to 10% service charge.



I

## 西班牙燉飯 SPANISH PAELLA

西班牙燉飯(西班牙語: Paella), 有「鐵鍋」的意思, 源於拉丁語的 Paellera。而製作此飯的鍋則叫做 Paellera, 鍋上鋪滿各種食材及吸收了高湯的米飯。在西班牙, 有很多食材都能烹調燉飯, 例如: 肉類、海鮮、蔬菜等。鑊底飯焦脆香可口, 西班牙人視為錦上添花。

Derived from Latin 'patella', paella means 'iron pan'. It also refers to the rice dish prepared in it. The pan is covered with rice and ingredients such as seafood, meat and vegetables in broth, then cooked over an open fire. The aromatic and crispy roasted rice at the bottom of the pan is considered a delight by the Valencians.

I 招牌西班牙海鮮飯	\$238 for 1-2
◆ Signature Seafood Paella	\$498 for 3-4
◆ 升級至西班牙紅蝦 Upgrade to Red Prawn +\$180 p.p.	\$698 for 6 or above
◆ 西班牙墨汁八爪魚燉麵 Fideuà Negra con Pulpo (Black Ink Fideuà Pasta w/ Octopus)	\$238
◆ 西班牙春雞、伊比利亞火腿配咖喱西班牙飯 Spanish Spring Chicken & Jamón w/ Curry Paella	\$238
西班牙海鮮燉麵 Fideuà w/ Aioli (Seafood Pasta Paella)	\$268

\*製作需時15至20分鐘 It will take 15-20 mins to prepare

◆ 廚師推介  
Chef's Recommendation

◆ 西班牙經典  
Spanish Signature

所有食品圖片只供參考及另設加一服務費。  
All photos are for reference only & all prices are subject to 10% service charge.



I

**RI招牌漢堡**  
**RI**  
**SIGNATURE**  
**BURGER**

- I 慢煮伊比利亞豬肉漢堡 \$158  
◆ Sous-vide Ibérico Pork Burger
- ◆ 魔鬼漢堡 (美國頂級牛肉鵝肝漢堡) \$238  
Devil Burger  
(US Premium Beef & Foie Gras Burger)

**意粉**  
**PASTA**

- II RI卡邦尼意粉 \$138  
◆ RI Carbonara
- III 香蒜鑽石蜆意粉 \$188  
◆ Spaghetti w/ Garlic Diamond Clams
- ◆ 煙熏鰻魚海膽天使麵 \$248  
Capellini w/ Smoked Eel & Sea Urchin
- 藍青口、野菌配大貝殼粉 \$198  
Galet w/ Mussels & Mushroom Ragù  
\*可提供素食 Meatless option available
- 是日意粉 \$188  
Daily Pasta



II



III





II

## 甜品 DESSERT

- IV 柚子雪葩／柚子雪糕／炭燒咖啡雪糕／  
抹茶雪糕／青森蘋果／雜莓雪糕  
Yuzu Sherbet/Yuzu Ice-cream/  
Sumiyaki Coffee Ice-cream/  
Matcha Ice-cream/Aomori Apple Ice-cream/  
Mixed Berry Ice-cream \$68
- I 西班牙炸油條配朱古力醬及炭燒咖啡雪糕 \$98  
◆ Spanish Churros w/ Nutella Chocolate & Sumiyaki Coffee Ice-cream
- II 朱古力香橙心太軟配朱古力／雲呢拿雪糕 \$128  
Chocolate & Orange Lava Cake w/ Chocolate/Vanilla Ice-cream
- III 慢煮啤梨配香料紅酒、檸檬海綿蛋糕、薑味雪糕 \$138  
◆ Sous-vide Pear w/ Mulled Wine, Lemon Sponge Cake & Ginger Ice-cream



III



IV

◆ 廚師推介  
Chef's Recommendation

◆ 西班牙經典  
Spanish Signature

所有食品圖片只供參考及另設加一服務費。  
All photos are for reference only & all prices are subject to 10% service charge.

