



MENÚ MEDIODÍA // LUNCH MENU // 午餐

ORDER EXTRA DRINK FOR SPECIAL PRICE

- + \$20 for any Soft Drinks
- + \$28 for Bottle of 750ml SPANISH Mineral Water
- + \$45 for SPANISH Beer - Estrella
- + \$50 for Glass of Cava / Red Wine / White Wine

APPETIZER * CHOOSE ONE // 頭盤 * 請選擇一款

- Leek Soup with "Spicy Chorizo and Chickpeas"
大蒜湯伴辣肉腸碎及雞心豆
- Beef Carpaccio with Parmesan Cheese & Arugula
生牛肉薄片伴巴馬臣芝士及火箭菜
- Egg Benedict with Spanish Smoked Bacon and Green Asparagus, Hollandaise Sauce
煙肉露筍水波蛋伴荷蘭醬
- Potato Salad in Romesco Sauce with Cod Fish Flakes
馬鈴薯沙律伴雜蔬菜及鱈魚

MAIN COURSE * CHOOSE ONE // 主菜 * 請選擇一款

- | | Full Set/Main Only |
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| • Shredded Pork Burger with Deep Fried Potato Wedges & Homemade Tomato Sauce
特色豬肉絲漢堡 | \$138/\$118 |
| • Iberico Pork & Seafood Paella in "RUSTICO" style
"RUSTICO" 招牌西班牙伊比利亞黑毛豬海鮮飯 | \$168/\$148 |
| • Spaghetti Vongole in White Wine Sauce
Tomato Sauce and Black Olives
白酒煮蜆意粉 | \$158/\$138 |
| • Confit Salmon with Cucumber Yogurt Sauce, Roast Onion and Poached Broccoli
油浸三文魚配酸奶油醬, 西蘭花, 洋蔥 | \$188/\$168 |
| • Lamb Shoulder in Skewer with Mojo Verde Sauce, Roasted Zucchini, Potatoes and Grilled Tomato
燒羊肩串伴烤意大利青瓜, 薯仔及番茄 | \$178/\$158 |
| • Our Mediterranean Chicken (Roasted with Secret Recipe) with Potatoes in Mediterranean Herbs
招牌秘製地中海燒雞伴傳統香草馬鈴薯 | \$148/\$128 |
| • Slow Cooked Suckling Pig & Baked Potatoes
傳統烤西班牙乳豬伴焗馬鈴薯 | \$198/\$178 |



DAILY DESSERT / 是日甜品
COFFEE OR TEA // 奉送咖啡或茶

ALL PRICES SUBJECT TO 10% SERVICE CHARGE