



SPANISH TAPAS TO SHARE

Pimientos del Padrón

Deep Fried Spanish Padron Peppers

香炸馳名西班牙Padron小青椒

\$68

Ensaladilla Rusa con Gambas y Huevas de Salmón

“Ensaladilla Rusa” Traditional Spanish Potato Salad with Prawns and Salmon Roe

傳統西班牙吞拿魚沙律配海蝦及三文魚籽

\$98

Chorizo Picante al Vino de Jerez

Stewed Spanish Spicy Chorizo in Sherry Wine Sauce

些厘酒煮西班牙黑毛豬辣肉腸

\$78

Patatas Bravas con Salsa Casera de Tomate Picante y All-i-oli “Patatas Bravas”

“Patatas Bravas” Fried Potato Cubes with “Allioli” & Spicy Bravas Sauce

香脆薯粒伴西班牙特色Bravas辣醬

\$58

Croquetas Cremosas de Jamón Ibérico

Deep Fried Chicken & Iberian Ham Creamy Croquettes

脆炸雞肉伊比利亞火腿忌廉球

\$65

Croquetas Cremosas de Chorizo Ibérico y Pollo

Deep Fried Spanish Chorizo Creamy Croquettes

脆炸西班牙辣肉腸忌廉球

\$65

Pulpo a la Gallega al estilo Rustico

Pan Seared Octopus leg “a la Gallega” with Crunchy Potato,

Paprika & Extra Virgin Olive Oil

香烤原條八爪魚腿配脆薯角，紅椒粉及初榨橄欖油

\$168

Buñuelos de Bacalao con Miel

Deep Fried Spanish Cod Fritters with Honey Form

脆炸鱈魚球配蜜糖泡沫

\$88

Tartar de Gambas, Mango y Ajo Blanco de Almendras

Red Prawn Tartar, Mango and Almond Dressing

紅蝦他他配新鮮芒果及杏仁醬

\$98

Ceviche de Lubina, Boniato y Kikos

Sea Bass Ceviche, Sweet Potato and Crispy Corn “Kikos”

西班牙式醃漬鱸魚配甜番薯及粟米脆脆

\$118

Tacos de Carrillera Iberica

Iberian Pork Cheek Tacos with its Jus, Avocado and Coriander

香烤黑毛豬面頰配粟米餅,牛油果及香菜

\$98

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Almejas en Salsa de Albahaca

Jet Fresh US Manila Clams in Basil Green Sauce

羅勒汁煮空運新鮮馬尼拉蜆

\$138

Mejillones a la Marinera

Fresh Mussels, Tomato and Aromatic Herb Sauce

秘製蕃茄醬煮新鮮青口

\$118

Longos con Cremoso de Patata y Chips de Alcachofas

Pan Seared Spanish Sea Cucumber with Creamy Potato & Crispy Artichokes

香煎西班牙海參伴忌廉香薯及雅支竹脆片

\$258

Gambas al Ajillo

Confit Fresh Prawns in Garlic, Chili, Parsley & Extra Virgin Olive Oil

辣香蒜橄欖油浸煮海蝦伴香脆多士

\$135

Tortilla de Alubias y Butifarra del Perol al Estilo Catalán

Spanish "Tortilla" Omelette with Baby White Beans & Spanish Pork Sausage

加泰羅尼亞式香蒜, 白豆, 西班牙肉腸蛋奄列

\$78

Cold Cuts, Cheeses and Bread 4

Ración de Jamón Ibérico 5

Hand Crafted Special Selection of 5J Iberian Ham (36 months)

手切特選伊比利亞5J火腿 (36個月)

\$258

Surtido de Embutidos Ibéricos

Hand Crafted Special Selection of Iberian Cold Cuts Platter including Serrano Ham,

Chorizo, Salsichon & Sobrasada

手切特選伊比利亞黑毛豬燻肉薈萃

\$148

Surtido de Quesos Ibéricos con Membrillo, Higos Secos y Almendra

Special Selection of Artesanal Spanish Cheese Platter including Mahón (Cow),

Valdeon (Blue Cheese), Manchego (Sheep) &

Garrotxa Cheese (Goat) with Quince Jelly & Fig Almond Cake

手切西班牙傳統四式芝士拼盤伴木梨果凍及無花果杏仁蛋糕片

\$158

Pan de Pages con Tomate de Colgar, Ajo y Aceite de Oliva Virgen Extra

Rustic Round Bread with Spanish Tomato "de Colgar", Garlic & Extra Virgin Olive Oil

傳統烤焗多士, 西班牙有機小蕃茄, 香蒜及初榨橄欖油

\$50

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MIDDLE COURSE

- Gazpacho de Tomate con Jamón Ibérico,*
Traditional Spanish Cold Soup with Peppers, Iberian Ham, Boiled Egg & Croutons \$88
西班牙傳統伊比利亞火腿凍湯伴麵包脆粒
- Sopa de Pescado al Estilo tradicional*
“RUSTICO” Traditional Fish Soup with Assorted Fresh Seafood \$128
傳統西班牙海鮮魚湯
- Ensalada de Espinacas con Queso de Cabra, Miel y Nueces “RUSTICO”*
RUSTICO Salad with Baby Spinach, Goat Cheese, Honey & Fresh Orange \$128
Rustico特色嫩菠菜羊奶芝士沙律
- Ensalada Caesar en pasta phyllo con nuestro pollo y parmesano*
Caesar Salad in “Rosetta” of Filo Pastry Accompanied with Roasted Chicken & Parmeggiano Cheese \$118
香烤雞肉帕馬森芝士凱撒沙律
- Ensalada de Cecina de León con Queso Burrata y Fresas*
“Cecina de León” Cured Spanish Beef Salad with Creamy Burrata Cheese and Strawberries \$148
西班牙風乾牛肉配布拉塔芝士及士多啤梨
- Pimientos del Piquillo rellenos de Brandada de Bacalao*
Spanish Red “Piquillo” Peppers Stuffed with Atlantic Cod Fish Mousse & Garlic Sauce \$128
烤焗大西洋鱈魚慕絲釀西班牙紅椒
- Callos con Garbanzos al Estilo Tradicional*
Spanish Style Beef Tripe Stew with Chick Peas \$158
西班牙式辣肉腸醬汁鷹咀豆燴牛肚
- Bacalao con Sanfaina Gratinado con Allioli Baked “Allioli”*
Baked “Allioli” Atlantic Cod Loin with Ratatouille au Gratin \$198
烤焗大西洋鱈魚柳伴香蒜蛋黃醬燴蔬菜蓉
- Huevos Rotos con Patatas Paja y Chorizo Ibérico Picante al Estilo del Chef*
RUSTICO Broken Egg with Crispy Potatoes & Spicy Spanish Chorizo \$98
RUSTICO 特色西班牙炸蛋”Broken Egg” 伴香脆薯絲及辣肉腸
- Huevos Rotos con Jamón Serrano y Chips de Alcachofa*
Broken Egg with Crispy Artichokes & Serrano Ham \$118
RUSTICO 特色西班牙炸蛋”Broken Egg”伴雅支竹脆片及白毛豬Serrano火腿

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RÚSTICO

PAELLA, JUICIES RICE & PASTA

Paella Mixta con Cerdo Ibérico y Marisco Fresco

Classic Paella with Fresh Seafood and Iberian Pork

招牌西班牙海鮮飯(含黑毛豬肉粒)

\$198

Paella Mixta con Marisco del Mediterráneo y Cerdo Ibérico

Classic Paella with Mediterranean Seafood and Iberian Pork

招牌西班牙海鮮飯配地中海紅蝦(二隻)(含黑毛豬肉粒)

\$378

Arroz Caldoso con Cola de Vaca

Traditional Spanish OxTail Juicy Rice

傳統西班牙牛尾燴飯

\$298

Arroz Caldoso de Cangrejo

Catalonia Style Whole Fresh Crab Juicy Rice

加泰羅尼亞原隻鮮蟹燴飯

\$388

Spaguetis con Calamar en su Tinta, Tomates confitados y Ajo

Black Ink Squid Pasta with Garlic, Confit Tomatoes & a touch of Chili

魷魚墨汁香蒜蕃茄意粉

\$148

Lasaña de Pintada al Estilo Rustico

Spanish Guinea Fowl Lasagna in Marsalla Wine Sauce

焗西班牙野山雞千層麵Marsalla甜酒汁

\$188

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MAIN COURSE

Dorada a la Sal con su Ensalada y mayonesa cítrica.

Rock Salted Baked Whole Mediterranean Sea Bream(800 Grs) Served with
Lemon Mayonnaise and Fresh Mix Green Salad

鹽焗原條海鯧魚(800克)伴鮮雜菜沙律

\$388

Cochinillo Ibérico a Baja Temperatura con su Jugo y Patatas Panader

Traditional Slow Cooked Suckling Pig with “Panadera” Baked Potatoes & Its Jus

招牌傳統西班牙式烤乳豬伴焗馬鈴薯

\$298

Paletilla de Cordero a Baja Temperatura con Patatas Panadera y Mojo Verde

Slow Cooked Spanish Baby Lamb shoulder with “Panadera” Baked Potatoes &
Mojo Verde Sauce (Good For 2-3 Person)

慢煮原隻西班牙羊仔肩伴焗馬鈴薯(2-3人份量)

\$438

Pollo Relleno a la Catalana con Pasas, Ciruelas y Manzana

Traditional “Picantón” Spanish Spring Chicken stuffed with
Meats & Dried Fruit Sauce. (Please Expect 35 Minutes Preparation time)

傳統加泰羅尼亞式香烤秘釀春雞(需時35分鐘)

\$198

Filete de Buey Americano, Escalopa de Foie y Cebolla estofada con Frambuesas

Pan Seared U.S Beef Tenderloin & Foie gras with Raspberry Onion

香煎牛柳及鵝肝伴甜酸紅莓洋蔥燴汁

\$388

Presa Ibérica con Verduras a la Parrilla

Spanish Iberico Presa Pork with Grilled Vegetables

香烤黑毛豬頸肉配扒季節蔬菜

\$188

Pluma Ibérica con Verduras a la Parrilla

Spanish Iberico Pluma Pork with Grilled Vegetables

香烤黑毛豬肩肉配扒季節蔬菜

\$198

Secreto Ibérico con Verduras a la Parrilla

Spanish Iberico Secreto Pork with Grilled Vegetables

香烤黑毛豬肋肉配扒季節蔬菜

\$178

Combinado de Cerdo Ibérico con Verduras a la Parrilla y Salsa agridulce de membrillo

Spanish Iberico Pork Platter with Pluma, Presa and Secreto,
Grilled Vegetables and Quince Jelly Sauce.

香烤黑毛豬什錦拼盤配扒田園蔬菜(豬頸肉,豬肩肉,豬肋肉)

\$318

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DESSERTS

Spanish Churro with Vanilla Ice Cream & Chocolate Sauce \$60
炸西班牙Churro 脆條伴香草雪糕及朱古力醬

Warm Cheese Cake with Blueberry Sauce & Yogurt Ice Cream \$60
暖心芝士軟蛋糕伴藍莓汁及乳酪雪糕

Baked Apple Crumble Tart with Vanilla Ice Cream \$60
烤焗蘋果肉桂脆餅伴香草雪糕

Pera al Vino & Sorbete de limón
Pear Stew in Red Wine and Cinnamon, served with Lemon Sorbet \$60
西班牙紅酒燉香梨伴肉桂及檸檬雪葩

NEW Piña, Sorbete de Mango & Espuma de Coco
Mango Sorbet with Pineapple and Coconut Foam \$60
芒果雪葩配菠蘿及椰子泡沫

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