



Homemade Croquettes  
自家製香脆忌廉球



Deep Fried Spanish Cod Fritters with Honey Foam  
脆炸鱈魚球配蜜糖泡沫



Sautéed Spanish Spicy Chorizo in Sherry Wine Sauce  
些厘酒煮西班牙黑毛豬辣肉腸

## SPANISH TAPAS TO SHARE

*Buñuelos de Bacalao con Miel*

Deep Fried Spanish Cod Fritters with Honey Foam

🍴🍴 脆炸鱈魚球配蜜糖泡沫 \$128

*Pimientos del Padrón*

Deep Fried Spanish Padron Peppers

🍴 香炸馳名西班牙Padron小青椒 \$88

*Chorizo Picante al Vino de Jerez*

Sautéed Spanish Spicy Chorizo in Sherry Wine Sauce

🍴🍴🍴 些厘酒煮西班牙黑毛豬辣肉腸 \$108

*Croquetas de la casa*

Homemade Croquettes

🍴🍴 自家製香脆忌廉球 \$128

*Ensalada de Patata con Caballa Ahumada*

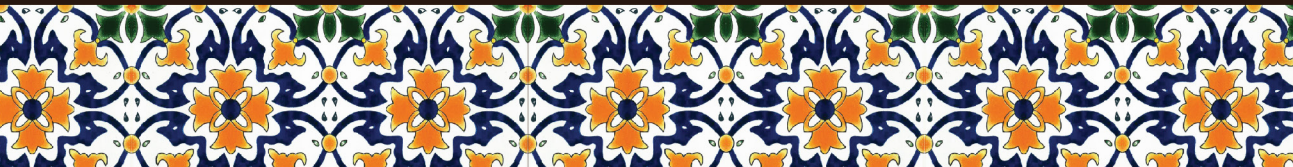
Potato Salad with Smoked Mackerel

🍴🍴🍴 西班牙薯仔沙律伴煙燻鯖魚 \$118

*Mousse de Foie, Manzana y Caballa Ahumada*

Foie Gras Mousse with Smoked Mackerel and Green Apple

🍴🍴🍴 鵝肝慕斯配青蘋果煙燻鯖魚 \$178





Traditional Galician Octopus with Mashed Potato, Spanish Paprika and Extra Virgin Olive Oil

傳統香烤八爪魚配薯蓉，紅椒粉及初榨橄欖油



## SPANISH TAPAS TO SHARE

*Pulpo a la Gallega*

Traditional Galician Octopus with Mashed Potato, Spanish Paprika and Extra Virgin Olive Oil

傳統香烤八爪魚配薯蓉，紅椒粉及初榨橄欖油

\$158

*Gambas al Ajillo*

Confit Prawns in Garlic, Chili, Parsley and Extra Virgin Olive Oil with Toast

🍷🍷🍷 初榨橄欖油浸香蒜海蝦配香脆多士 \$168

*Empanada gallega de la casa*

Homemade Galician Pie

🍷🍷🍷 自家製西班牙傳統焗批 \$85

*Tortilla española estilo betanzos*

Spanish Tortilla in Betanzos Style

🍷🍷🍷 傳統西班牙蛋餅

*Tortilla Española*

Spanish Tortilla  
西班牙蛋餅

\$128

*Tortilla con Chistorra*

Chistorra Tortilla  
辣肉腸蛋餅

\$148

*Tortilla con Papada Curada*

Iberico with Cured Pork Jowl Tortilla  
伊比利亞黑毛豬蛋餅

\$158

*Tortilla con Pimientos del Padron*

Padron Peppers Tortilla

西班牙Padron小青椒蛋餅 \$138



Confit Prawns in Garlic, Chili, Parsley and Extra Virgin Olive Oil

初榨橄欖油浸香蒜海蝦配香脆多士





Rustic Farmer's Bread with Spanish Tomato "de Colgar",  
Garlic and Extra Virgin Olive Oil

傳統烤焗多士配西班牙有機小番茄，  
香蒜及初榨橄欖油

## SPANISH TAPAS TO SHARE

*Surtido de Embutidos Ibéricos*

Selection of Iberian Cold Cuts Platter (including Serrano Ham, Salsichon, Chorizo and Sobrasada)

特選伊比利亞黑毛豬燻肉薈萃

\$148

*Massillon Marinara*

Mussels Marinara

香草蕃茄醬煮青口

\$145

*Pan de Pages con Tomate de Colgar, Ajo y Aceite de Oliva Virgen Extra*  
"Pan con Tomate" Rustic Farmer's Bread  
with Spanish Tomato "de Colgar",  
Garlic and Extra Virgin Olive Oil

傳統烤焗多士配西班牙有機小番茄，  
香蒜及初榨橄欖油

\$68

*Jamón Ibérico 48 meses de curación cortado a mano*

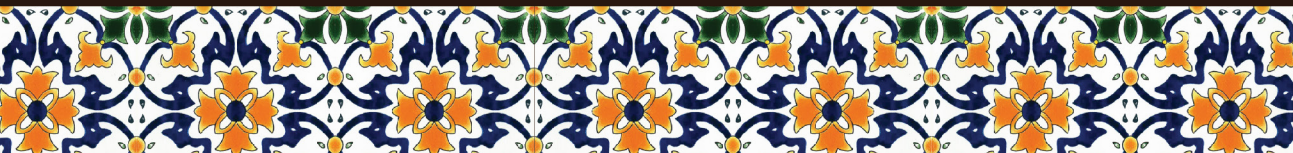
Hand Crafted Special Selection Iberico Ham (48 Months)



手切特選伊比利亞黑毛豬火腿(48個月)

\$298

Mussels Marinara  
香草蕃茄醬煮青口







Spanish Tomato Burrata Salad  
西班牙蕃茄水牛芝士沙律



## MIDDLE COURSE

*Ensalada Caesar en pasta phylo con nuestro pollo y parmesano*

Roasted Chicken Caesar Salad served with  
Parmesan Cheese

香烤雞肉帕馬森芝士凱撒沙律

\$138

*Sopa de día*

Daily Soup

精選餐湯

\$98

*Vieiras a la Gallega*

Vieiras Galician Style (2pcs)

👉👉👉 加利西亞風味烤帶子 (2件)

\$162

*Eusalada de Burrata, Tomate Español*

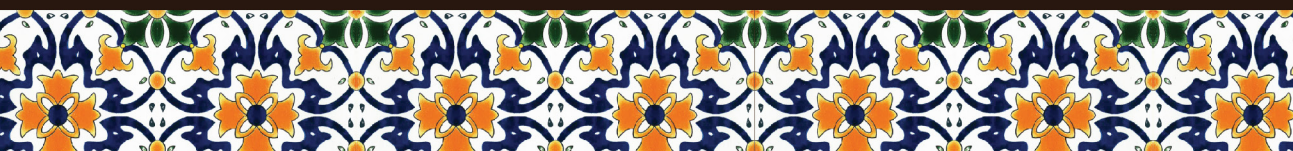
Spanish Tomato Burrata Salad

👉👉 西班牙蕃茄水牛芝士沙律

\$158



Vieiras Galician Style  
加利西亞風味烤帶子







Piquillo Peppers Stuffed with Codfish  
西班牙鱈魚釀紅椒

## MIDDLE COURSE

*Callos con Garbanzos al Estilo Tradicional*  
Traditional Beef Tripe Stewed with Chorizo and Chick peas

🍴 傳統西班牙燴牛肚配鷹嘴豆辣肉腸醬汁 \$158

*Pimientos del piquillo rellenos de bacalaoe*  
Piquillo Peppers Stuffed with Codfish

🍴 西班牙鱈魚釀紅椒 \$148

*Huevos rotos con Chistorra o jamón*

Broken Eggs - Choice of 2 <Spicy Chorizo \$128/ Ham \$148>

🍴 西班牙流心蛋伴辣肉腸 \$128

西班牙流心蛋伴火腿 \$148

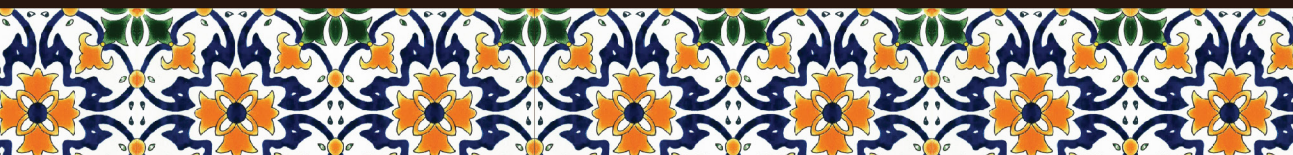
*Pescadito Frito De Calamar Y Cebo Blanco, Acompañado De Alioli Y Mojo Verde*  
"Pescadito Frito" Deep Fried White Bait and Calamari Accompanied with Alioli and Green Mojo

脆炸新鮮時令小銀魚及小魷魚伴  
香蒜蛋黃醬及Mojo辣青醬


\$168



"Pescadito Frito" Deep Fried White Bait and Calamari Accompanied with Alioli and Green Mojo  
脆炸新鮮時令小銀魚及小魷魚伴  
香蒜蛋黃醬及Mojo辣青醬







Catalonia Style Whole Lobster Juicy Rice  
加泰羅尼亞特色原隻龍蝦燴飯

## PAELLA & JUICY RICE

*Paella de Marisco*

Classic Paella with Mediterranean Seafood

👤👤 招牌西班牙海鮮飯 \$398

*Paella Ibérica con Pluma de Cerdo y Jamón*

Iberico Paella( with Pork Pluma and Spanish Ham)

👤👤 伊比利亞黑毛豬燴飯 \$408

*Arroz de Rabo de Toro est ilo Paella*

Oxtail Rice Paella Style

👤👤👤 招牌西班牙牛尾飯 \$418

*Arroz Caldoso de Bogavante*

Catalonia Style Whole Lobster Juicy Rice

👤👤👤 加泰羅尼亞特色原隻龍蝦燴飯 \$588

*Paella Valenciana*

Valencia Paella with add on for Foie Gras

傳統瓦倫西亞燴飯 \$348  
(鵝肝 +\$68)



Oxtail Rice Paella Style  
招牌西班牙牛尾飯



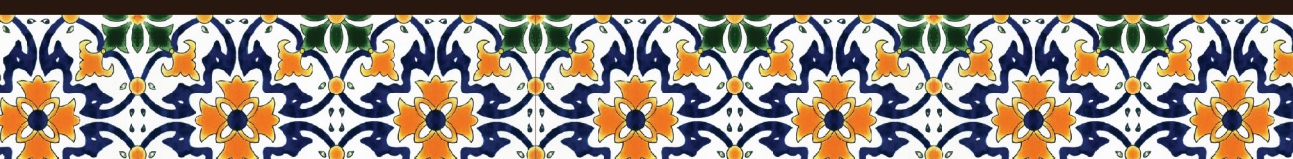


Red Prawn Paella with Mediterranean Seafood  
招牌西班牙海鮮飯配地中海紅蝦




## RED PRAWN

- |   |                                      |
|---|--------------------------------------|
| <i>Carabintero al ajillo</i>                            |                                      |
| Red Prawn on Chilli & Garlic Sauce                      |                                      |
| 👑👑👑   | 蒜香欖油地中海紅蝦 (Approx. 70g / 約70克) \$168 |
| <i>Carpaccio de Carabintero</i>                         |                                      |
| Carabintero Carpaccio                                   |                                      |
| 👑👑  | 特式地中海紅蝦薄切 \$168                      |
| <i>Espaguetis con Carabineros en Salsa de Bogavante</i> |                                      |
| Spaghetti with Red Prawn in Lobster Jus                 |                                      |
| 👑   | 地中海紅蝦意大利粉配龍蝦汁 \$398                  |
| <i>Paella de Gambon Tojo</i>                            |                                      |
| Red Prawn Paella with Mediterranean Seafood             |                                      |
| 👑👑👑   | 招牌西班牙海鮮飯配地中海紅蝦 \$528                 |







Roasted Yellow Chicken, Roast Potatoes and Vegetables  
燒黃油雞伴烤薯及蔬菜

## MAIN COURSE

*Paletilla de Cordero a Baja Temperatura Con Patatas Panadera y Mojo Verde*  
Slow Cooked Spanish Lamb Shoulder with Baked Potatoes and Mojo Verde Sauce (Please Allow 35 Minutes Preparation Time)


👉 慢煮原隻西班牙羊肩配香草醬 (需時35分鐘) \$478

*Cochinillo Ibérico a Baja Temperatura con su Jugo y Patatas Panadera*  
Traditional Roasted Suckling Pig with Baked Potatoes and own Jus

👉👉👉 傳統西班牙烤乳豬配香草焗薯 \$678 (Half / 半隻) \$1280 (Whole / 全隻)

*Pollo de Corral Asado con patatas y vegetales al horno*  
Roasted Yellow Chicken, Roast Potatoes and Vegetables

👉 燒黃油雞伴烤薯及蔬菜 \$288 (Whole / 全隻)



Traditional Roasted Suckling Pig with Baked Potatoes and own Jus  
傳統西班牙烤乳豬配香草焗薯





*Rubia Gallega Madurada*  
**RUBIA GALLEGA**

Hailing from the Galicia region of Spain, Rubia Gallega beef is derived from the Rubia Gallega cow, known for its unique flavor and texture, with a minimum dry aging period of 40 days.

來自西班牙加利西亞地區的Rubia Gallega 母牛，其牛肉具有獨特的風味和質地，肉質鮮美，經過至少40天的乾式熟成。

*Rubia Gallega Madurada*

Dry Aged Rubia Gallega Beef

加利西亞頂級熟成Rubia Gallega牛排

\$688


(Approx. 500g / 約500克)

*Pescado Madurado*

Dry Aged Fish

熟成時令鮮魚

Market Price



Dry Age Rubia Gallega  
加利西亞頂級熟成Rubia Gallega牛排



Vanilla and Passion Fruit, Mille-Feuille  
雲呢拿千層酥配熱情果醬



## DESSERTS

*Tarta de Santiago*  
Santiago Cake

👉 自家製杏仁蛋糕

\$75

*Milhojas de vainilla y fruta de pasión*  
Vanilla and Passion Fruit, Mille-Feuille

👉👉 雲呢拿千層酥配熱情果醬

\$75

*Churro Español*  
Spanish Churro

👉👉👉 傳統西班牙 Churro 炸脆條

\$75



Spanish Churro  
傳統西班牙 Churro 炸脆條