

西班牙美食之旅

# SPANISH FOOD HUNT

**GALICIA**



\$498/\$88G  
\$898/1KG  
\$1998/2KG

加利西亞頂級熟成 Rubia Gallega 肉眼  
**RUBIA GALLEGA BEEF**  
DRY-AGED VACA 3-5 YEARS OLD RUBIA GALLEGA RIBEYE | POTATOES | PADRÓN PEPPER

**PORRÓN CIDER \$88**

Porrón 是西班牙北部的傳統酒壺，代表著西班牙葡萄酒文化數百年的歷史。在西班牙北部，人們會使用 Porrón 方式品嚐各種飲品。在古老的 Tapas 餐廳裡，大家站著用餐，互相傳遞 Porrón，這種互動不僅拉近了人與人之間的情感，也保持了衛生。

**PAÍS VASCO**



\$128

巴斯克式 Pil Pil 醬汁鱈魚面頰  
**BACALAO AL PIL PIL**  
COD FISH CHEEK | GUINDILLA CHILLI | GARLIC | OLIVE OIL | PICKLE SHALLOTS



**JAVIER'S HOME TOWN**

**ASTURIAS**



\$178

阿斯圖里亞斯特色燴白腰豆  
**FABADA BEAN STEW**  
WHITE BEAN | CHORIZO | ALDOD SAUSAGE | PORK BELLY | PORK BONES

**CATALUÑA**



\$188

加泰羅尼亞橄欖油烤蔬菜  
配油浸西班牙藍鯨吞拿魚腩  
**ESCALIVADA WITH CONFIT TUNA BELLY**  
CATALAN ROASTED BELL PEPPERS | SUSTAINABLE SPANISH BLUEFIN TUNA BELLY | ALMONDS | VINAIGRETTE EMULSION

**CASTILLA**



\$348

卡斯提亞傳統烤乳豬  
**ROASTED SUCKLING PIG**  
PANADERA POTATOES | JUS

阿斯圖里亞斯  
**ASTURIAS**

巴斯克  
**PAÍS VASCO**

卡斯提亞  
**CASTILLA**

阿拉貢  
**ARAGÓN**

加泰羅尼亞  
**CATALUÑA**

**ARAGÓN**



\$268

阿拉貢慢煮羊膝配堅果蒜油醬  
**SLOW COOKED LAMB SHANK**  
POTATO PUREE | "PICADA" SAUCE

**MADRID**



\$168

馬德里式燴牛肚  
**BEEF TRIPES STEW**  
HONEYCOMB BEEF TRIPES | CHICK-PEA | CHORIZO | IBERICO HAM | PORK KNUCKLE | BEEF BONES | TENDONS

瓦倫西亞  
**VALENCIA**

安達盧西亞  
**ANDALUCÍA**

加納利群島  
**CANARIAS**



\$98

加納利群島皺紋馬鈴薯配雙色傳統辣醬  
**PAPAS ARRUGAS**  
FINGERLING POTATOES | GREEN MISO | RED MISO

**ANDALUCÍA**



\$188

安達盧西亞式西班牙藍鯨吞拿魚生魚片  
**TUNA CRUDO GAZPACHUELO**  
SUSTAINABLE SPANISH BLUEFIN TUNA | GAZPACHO WATER | TOMATO | CHIVES | RED ONION | OLIVE OIL

\$288

傳統瓦倫西亞雞肉燉飯  
**TRADITIONAL PAELLA**  
CHICKEN | "GARROFÓN" GREEN BEANS | SNOW PEAS | BEANS





## VENTA LAS VACAS D O RIBERA DEL DUERO

FULL BODY WINE FROM THE MOST ACCLAIMED  
WINE REGION OF SPAIN, GREAT FOR RED MEAT DISHES

**\$540/BOTTLE** **BOTTLE ONLY**



## MARCO REAL ORGANIC D O RIOJA

LIGHT RED FROM RIOJA, THE MOST FAMOUS WINE  
REGION OF SPAIN, GREAT WITH MEATS BUT STILL AN  
EXCELLENT CHOICE FOR MORE DELICATE DISHES

**\$380/BOTTLE**  
**\$85/GLASS**



## EL PERRO VERDE D O RUEDA

A WHITE WINE WITH PERSONALITY FROM THE  
VALENCIAN REGION, WITH A MORE COMPLEX PALATE,  
GREAT FOR THE PAELLA

**\$350/BOTTLE**  
**\$85/GLASS**



## O GODELLO D O VALDEORRAS

FRESH AND FRUITY WINE FROM THE NORTH OF  
SPAIN, PERFECT FOR SEAFOOD AND  
VEGETABLE-BASED DISHES

**\$350/BOTTLE** **BOTTLE ONLY**

## COCKTAIL



### AGUA DE VALENCIA

REFRESHING COCKTAIL MADE WITH  
CAVA AND ORANGE JUICE

**\$88/GLASS**



### REBUJITO

ANDALUCIAN COCKTAIL MADE  
WITH SHERRY WINE, LEMONADE AND MINT

**\$88/GLASS**

rustico.hk Rustico D2 Place

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