

SET LUNCH

Tuesday-Friday | Soup, Starter & Main | \$158 Per Person
星期二至五 | 餐湯、頭盤及主菜 | 每位\$158

SOUP OF THE DAY (V)

Daily homemade vegetable soup. Please ask our staff.
時日蔬菜湯

ENTRANTES · 頭盤

CHOOSE ONE 任選其一

ENSALADA DE ESPINACAS (V)

Baby spinach, pomegranate, beetroot, caramelised pecan nuts,
pear and balsamic vinegar
菠菜苗沙律、石榴、紅菜頭、焦糖碧根果、梨、黑醋

COLIFOR CON BÉCHAMEL

Cauliflower Manchego cheese gratin, Ibérico ham and Béchamel sauce
烤芝士椰菜花、伊比利亞火腿、白汁

TORTILLA DE GAMBAS Y ESPARRAGOS (+15)

Organic eggs, Agria potato, shrimps, green asparagus and rustic bread
大蝦蘆筍蛋餅、有機雞蛋、薯仔、蝦、青蘆筍、鄉村麵包

MACARRONES DEL CARDENAL (+15)

Pasta with Ibérico pork secreto, sofrito and cheese sauce
伊比利亞豬肉意粉、西班牙番茄芝士醬

PARRILLADA DE VERDURAS (V)

Grilled vegetables, romesco sauce, smoked oil and salt flakes
烤蔬菜、紅椒堅果醬、煙燻油、海鹽

PLATO PRINCIPAL · 主菜

CHOOSE ONE 任選其一

TATAKI DE ATÚN (+30)

Tuna tataki, colourful quinoa and chickpeas sauce
吞拿魚片、彩色藜麥、鷹嘴豆醬

SALMON AL HORNO

Baked salmon with herbs, pumpkin and snow beans
烤香草三文魚、南瓜、荷蘭豆

COSTILLAS DE CERDO (+20)

Slow cooked Spanish baby pork ribs with MAJO's BBQ sauce and fries
慢煮西班牙乳豬肋骨、MAJO燒烤醬、薯條

PINCHO DE POLLO

Marinated chicken skewer with honey and cinnamon sweet potato
雞肉串、蜂蜜、玉桂甜薯

STRIPLOIN (+35)

250g grain-fed black angus striploin with Padrón peppers and fries
穀飼安格斯西冷牛扒250g、西班牙 Padrón 辣椒、薯條

MILHOJAS DE VERDURAS (V)

Millefeuille of vegetables & herbs with mushroom mix sauce
蔬菜香草千層酥配蘑菇汁

POSTRES · 甜品

ADD-ON \$30 EACH 另加 \$30

TRES CHOCOLATES

Dark, milk and white chocolate layer cake
三重朱古力蛋糕、黑朱古力、牛奶朱古力、
白朱古力蛋糕

FLAN CON NATA

Caramel pudding with homemade vanilla whipped cream
焦糖布丁、自製雲尼拿忌廉

10% service charge applies to all items | Restaurant by Woolly Pig HK