

BRUNCH

3-Course Brunch | \$390 Per Person | Saturday & Sunday 11am-3pm
Add Free-Flow Sangria, Cava, House Wine And JJ Whitely Gin & Tonic | 230 For Two Hours
All Prices Are Subject To 10% Service Charge

PARA COMPARTIR

STARTERS TO SHARE

LA TABLA

Assortment of Ibérico cold cuts, cheese, Padrón peppers, olives & grated tomato on coca bread

PULPO

Galician octopus, potato, smoked paprika, salt flakes & extra virgin olive oil

VIERAS

Scallops, garlic & parsley oil

ENSALADA DE BERENJENAS (V)

Roasted eggplant salad with yogurt dressing & nuts

CROQUETAS

Homemade croquettes. Ask our staff.

PRINCIPALES

CHOOSE YOUR MAIN

PIQUILLOS RELLENOS DE SETAS Y TRUFAS (V)

Gratin Piquillo pepper stuffed with mixed mushroom, cheese & truffled bechamel

PAELLA DE MARISCO

(minimum 2 persons)

Bomba rice, prawns, clams & mussels

ARROZ DE GAMBAS

(minimum 2 persons)

Creamy bomba rice, prawns & cuttlefish

ENTRECÔTE

200gr Angus grass-fed grilled striploin steak, Piquillo peppers confit, fried potato cubes +70

SALMÓN

Crusted salmon Mediterranean-style, ginger pumpkin purée & green asparagus

LOMO DE BACALAO

Cod loin, chickpeas, sofrito sauce & Padrón pepper oil

POLLO ASADO

Mediterranean marinade roasted whole spring chicken & baby potatoes

COCHINILLO

16-hours slow cooked suckling pig leg, mashed sweet potato & pear +70

POSTRES

CHOOSE YOUR DESSERT

QUIERO CHOCOLATE (V)

Almond chocolate cake, Gianduja mousse, chocolate shaving & homemade chocolate ice cream

TARTA DE QUESO (V)

Cheesecake Basque style made with mix of Spanish cheese

CREMA CATALANA (V)

The most iconic dessert in Catalunya, caramelized custard cream flavoured with citrus & cinnamon

MATJO

BRUNCH

早午餐 \$390 一位 | 星期六日 11am-3pm

加配每位 \$230 可享用兩小時無限量暢飲 Sangria, Cava, house wine and JJ Whitley Gin & Tonic 套餐
所有價錢須加一服務費

PARA COMPARTIR

前菜共享

LA TABLA

拼盤 – 伊比利亞火腿、芝士、西班牙青辣椒、
橄欖、番茄蓉配扁麵包

PULPO

加利西亞八爪魚 – 薯仔、
煙燻紅椒粉、海鹽及初榨橄欖油

VIERAS

帶子 – 大蒜及番荳油

ENSALADA DE BERENJENAS (V)

烤茄子沙律 – 新鮮茄子沙律配乳酪醬、果仁

CROQUETAS

西班牙炸丸子 – 自家制、請向侍應查詢是日款式

PRINCIPALES

每位自選一款主菜

PIQUILLOS RELLENOS DE SETAS Y TRUFAS (V)

釀西班牙甜紅尖椒 – 蘑菇、芝士、松露
忌廉釀西班牙甜紅尖椒

PAELLA DE MARISCO

西班牙海鮮飯/麵 (2位起)
西班牙燉海鮮飯/麵 配大蝦、蜆及青口

ARROZ DE GAMBAS

西班牙鮮蝦飯 (2位起)
西班牙燉飯、鮮蝦、章魚

ENTRECÔTE

西冷牛扒 – 200克美國安格斯牛扒、油
封紅椒、自家製炸薯粒 +70

SALMÓN

焗三文魚、薑茸、南瓜茸、青露筍

LOMO DE BACALAO

鱈魚柳 – 鱈魚柳、鷹嘴豆、西班牙番茄醬、
青辣椒油

POLLO ASADO

烤雞 – 醃製西班牙春雞、新薯

COCHINILLO

烤豬 – 16小時慢煮乳豬腿、蕃薯蓉、梨 +70

POSTRES

每位自選一款甜品

QUIERO CHOCOLATE (V)

特濃杏仁朱古力蛋糕

Gianduja朱古力慕絲、朱古力碎、自家
製朱古力雪糕

TARTA DE QUESO (V)

巴斯克焦香西班牙芝士蛋糕

CREMA CATALANA (V)

西班牙焦糖吉士布丁 配柑橘、
馬達加斯加雲呢拿、肉桂

MATTO