

SET LUNCH

Soup, Starter & Main | Add-on Dessert +\$35 | \$168 Per Person
餐湯、頭盤及主菜 | 每位港幣\$168

SOUP OF THE DAY (V)

Homemade cold vegetable soup. Ask our staff.
自家製蔬菜冷湯，請諮詢服務員

ENTRANTES · 前菜

CHOOSE ONE 任選其一

ENSALADA (V)

Seasonal tomatoes, quinoa, nuts, pickles, red onion, beetroot & olives
沙律 (素) 配番茄、藜麥、果仁、醃青瓜、紅葱、紅菜頭、橄欖

LA TABLA

Ibérico Salchichón & chorizo tomato coca bread
伊比利亞火腿、西班牙香腸、芝士、番茄墨西哥麵包

MACARRONES AL HORNO

Baked pasta with Ibérico chorizo sauce, Manchego cheese
焗通心粉 配伊比利亞辣肉腸汁、西班牙曼徹格芝士

COCA DE JAMON Y PIMIENTO (+15)

Ibérico ham, confit red peppers, onion, basil, sundried tomato on bread toast
西班牙焗多士 配伊比利亞火腿、油封紅椒、洋蔥、羅勒、乾番茄 (加15)

PASTEL DE VERDURAS (V)

Savoury vegetable tart, cheese, eggplant & green asparagus
西班牙式焗鹹批 (素) 配芝士、茄子、蘆筍

PLATO PRINCIPAL · 主菜

CHOOSE ONE 任選其一

SALMÓN (+30)

Baked salmon, lemon & herbs, ginger pumpkin purée & rocket salad
焗三文魚、檸檬香草、薑茸、南瓜茸、火箭菜沙律 (加30)

HEALTHY POLLO

Marinated juicy chicken breast, rice & chickpeas & spices
多汁健康雞胸肉 配飯、鷹嘴豆、香菜

MELOSO DE TERNERA

Slow cooked beef brisket, mashed potato & veal juice
慢煮牛腩、薯蓉、小牛肉汁

STRIPLOIN (+45)

250g grass-fed grilled striploin with Padrón peppers & fries
250克草飼西冷牛扒、青辣椒、薯條 (加45)

HUEVOS ROTOS (V)

Organic egg, potato, mixed mushroom & smoked paprika
有機蛋、薯仔、蘑菇、煙燻紅椒粉

POSTRES · 甜品

TRES CHOCOLATES (+35)

Dark, milk and white chocolate layer cake & hazelnut mousse
朱古力蛋糕 配黑朱古力、白朱古力、榛子慕斯 (加35)

CREMA CATALANA (+35)

Caramelized custard cream flavoured with citrus & cinammon
西班牙焦糖吉士布丁 配柑橘、馬達加斯加雲呢拿、肉桂 (加35)