

MAJO

TAPAS PAELLA BAR

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 vegetable soup. Ask our staff.
自家製蔬菜湯。請向職員查詢

ENTRANTES · 前菜

CHOOSE ONE 頭盤 任選其一

ENSALADA (V)

Romaine leaves, cherry tomato, croutons, Manchego cheese, walnuts & tartar dressing
沙律、配羅馬生菜、車厘茄、麵包粒、西班牙曼徹格芝士、
核桃、他他醬

LA TABLA

36 months Ibérico ham, grated tomato on coca bread & extra virgin olive oil
拼盤、36個月西班牙伊比利亞黑毛豬火腿、蕃茄多士
、特級初榨橄欖油

MACARRONES CON SETAS (V)

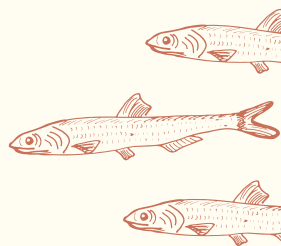
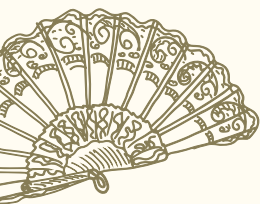
Pasta with mushroom & wine sauce
意大利粉配蘑菇白酒汁

GAMBAS AL AJILLO (+40)

Pink prawns in garlic & chili oil with rustic bread
蒜香辣椒牡丹蝦、鄉村麵包 (加40)

BIKINI (V)

Roast eggplant, basil, sun-dried tomato & cheese in brioche sandwich
烤茄子、羅勒、風乾番茄、芝士軟包三文治



PLATO PRINCIPAL · 主菜

CHOOSE ONE 主菜任選其一

REVUELTO CON PISTO (V)

Broken eggs with Spanish ratatouille on garlic toast
碎蛋西班牙烤雜菜配大蒜多士

SALMÓN (+40)

Baked salmon, sweet potato mash & spinach
烤三文魚、番薯蓉、菠菜 (加40)

BROCHETA DE CHORIZO

Chorizo skewer with baby potato & greens
西班牙辣香腸串、迷你薯仔、蔬菜

POLLO ESTOFADO

Spiced chicken casserole
五香燉雞煲

STRIPLOIN (+45)

200gr Angus grass-fed grilled striploin, Padrón peppers & fried potato cubes
200克安格斯草飼烤西冷牛排、西班牙帕德隆辣椒、炸薯粒



POSTRES · 甜品

TARTA DE QUESO (V) (+35)

Cheesecake Basque style with red fruits jam
巴斯克焦香芝士蛋糕、紅果醬 (加35)

CREMA CATALANA (V) (+35)

Caramelised custard cream flavoured with citrus & cinnamon
柑橘肉桂味西班牙焦糖吉士布丁 (加35)

