POSTRES

DESSERTS

CHURROS CON CHOCOLATE (V)
Traditional Spanish fried dough with chocolate sauce 85
西班牙油條配朱古力醬

CREMA CATALANA (V)
The most iconic dessert in Catalunya, caramelised custard cream flavoured with citrus & cinnamon 85
柑橘肉桂味西班牙焦糖吉士布丁

QUIERO CHOCOLATE (V)
Almond chocolate cake, Gianduja mousse, chocolate shaving & homemade chocolate ice cream 90
杏仁朱古力蛋糕、榛子醬朱古力慕絲、自家製朱古力雪糕

photo is for reference only

SANGRIA

SINGLE 70 | BY THE JUG 290
SIESTA TIME WEEKDAY 4-7PM | GLASS 55

TINTO | Cognac, Berry Liqueur & Seasonal Fruit

BLANCO | Gin, Peach Liqueur & Seasonal Fruit

ROSADO | Rum, Berry Liqueur & Seasonal Fruit

GIN & TONICA

FEVERTREE INDIAN TONIC

GIN RAW 100
Lemon peel, laurel & kaffir lime, black cardamom

NORDES 100
Eucalyptus, verbena, samphire & sage

G'VINE FLORAISON 100
Fruity, floral & aromatic

WHITELY NEIL ORIGINAL 90
Citrus-sweet, peppery & floral

MARTIN MILLERS 90
Citrus, jasmine & juniper

FARMER'S ORGANIC 100
Lemongrass, elderflower & juniper

MAJO
TAPAS PAELLA BAR

A LA CARTE

ARROCES

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PAELLA DE MARISCO
Bomba rice, squid, prawns & clams 360
西班牙海鮮飯、配魷魚、大蝦、蜆

ARROZ NEGRO
Bomba rice, octopus, prawns, squid ink & aioli 360
墨魚汁飯、西班牙圓米 、墨魚、大蝦、墨魚汁、蒜香蛋黃醬

PAELLA DE IBÉRICOS
Bomba rice, Ibérico pork presa, Ibérico sausage, spring onion & rosemary 340
伊比利亞豬西班牙飯、西班牙圓米、伊比利亞黑毛豬肩肉、青蔥、迷迭香

PAELLA DE VERDURAS (V)
Bomba rice, mushrooms, chickpeas, piquillo pepper, sundried tomato & porcini stock 280
西班牙素飯、西班牙圓米、蘑菇、鷹嘴豆、辣椒、乾番茄、牛肝菌湯

PRINCIPALES

MAIN COURSE

PIQUILLOS RELLENOS DE SETAS Y TRUFA (V)
Gratin piquillo pepper stuffed with mushrooms, cheese & truffled béchamel 195
釀西班牙甜紅尖椒、蘑菇、芝士、松露

POLLO ASADO
Whole roasted spring chicken in Mediterranean marinade & baby potatoes 195
烤雞、地中海風味醃製烤西班牙春雞、迷你薯仔

PALETILLA DE CORDERO
Deboned lamb shoulder, chestnut purée & lamb reduction 235
烤羊肩配栗子蓉

COCHINILLO
16 hours slow cooked suckling pig leg, sweet potato mash & pear 375
16小時慢煮乳豬髀、蕃薯蓉及啤梨醬

RIBEYE
300g Angus steak mbs4+, piquillo peppers confit & fried potato cubes 395
300克安格斯肉眼牛扒、 油封辣椒、炸薯粒

LOMO DE BACALAO
Cod loin, chickpeas, sofrito sauce & garlic oil 220
鱈魚柳、鷹嘴豆、西班牙番茄醬、蒜香油

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DE LA DESPENSA

GILDA (1PC)
Skewer of white & salty anchovy, pickle green chili, sundried tomato & "Gordal" olive 35
白鯷魚、咸鯷魚配酸青辣椒、蕃茄乾、橄欖串

BOQUERONES
Cured white anchovy in vinegar from Cantabria & extra virgin olive oil 65
西班牙坎培布里亞腌制白鯷魚、特級初榨橄欖油

ANCHOAS (2PCS)
Salt-cured anchovy from Cantabria & extra virgin olive oil 45
西班牙坎培布里亞咸鯷魚、特級初榨橄欖油

MATRIMONIO
White & salt-cured anchovies, grated tomato & crispy bread 95
白鯷魚及咸鯷魚、蕃茄碎吐司

OLIVAS ALIÑADAS (V)
Mixed Spanish olives Andalusian-style 70
西班牙橄欖

EMBUTIDOS Y QUESOS

SPANISH COLD CUTS AND CHEESES

JAMÓN IBÉRICO
Acorn-fed Ibérico ham "Arturo Sánchez" 50g 185
伊比利亞火腿50克
Must-have pan con tomate! +55
橄欖油香蒜番茄麵包

SURTIDO DE IBÉRICOS
Selection of Ibérico cold cuts
(ham, chorizo, salchichón & longaniza) 165
伊比利亞黑毛豬、紅椒香腸、意大利香腸及香腸拼盤

TABLA DE QUESOS (V)
Selection of D.O.P. Spanish cheese 145
西班牙芝士拼盤

PARA PICAR

VEG & MEAT

PAN RÚSTICO (V)
Rustic bread, salt flakes & extra virgin olive oil 45
歐式麵包、鄉村麵包配海鹽及初榨橄欖油

PAN CON TOMATE (V)
Grated tomato, extra virgin olive oil, crispy coca bread from "Folgueroles" 55
橄欖油香蒜番茄麵包、番茄蓉橄欖油配香脆扁麵包

CROQUETAS DE JAMÓN IBÉRICO (3PCS)
Homemade Iberico ham croquettes 105
伊比利亞火腿炸丸子（三件）

TORTILLA DE PATATAS (V)
Juicy omelette made with organic eggs, potato & onion confit 85
西班牙蛋餅、有機雞蛋、薯仔、油封洋蔥

PIMIENTOS DEL PADRÓN, UNOS PICAN Y OTROS NO (V)
Small green peppers from Galicia & salt flakes 80
帕德隆辣椒、加利西亞小青辣椒配海鹽

PATATAS BRAVAS (V)
Potato, aioli foam & smoked spicy sauce 90
西班牙炸薯仔、蒜香蛋黃醬、煙燻辣醬

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ALBONDIGAS
Ibérico pork & beef meatballs with sofrito sauce 95
伊比利亞豬肉牛肉肉丸、西班牙番茄醬

CHORIZO AL INFIERNO
Flaming chorizo sausage, brioche bread & toppings 105
火焰香腸、即燒香腸配布里歐麵包及澆汁

HUEVOS ROTOS CON JAMÓN
Ibérico ham, organic poached egg & potatoes 135
伊比利亞火腿、有機雞蛋、薯仔

HUEVOS ROTOS CON SETAS (V)
Mixed mushroom, organic poached egg, potatoes & truffle 105
雜菇配有機雞蛋、薯仔、黑松露

TARTAR DE TOMATE (V)
Seasonal tomatoes, pickles, basil dressing & crispy bread 135
蕃茄他他配脆多士

ENSALADA (V)
Romaine lettuce, Manchego cheese, cherry tomato, red onion & Sherry vinegar dressing 95
沙律、生菜、曼切高芝士、車厘茄、紅蔥頭、雪莉醋

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SEAFOOD

ENSALADILLA
Potato salad, tuna, mayonnaise, egg & salmon caviar 115
薯仔沙律、吞拿魚、蛋黃醬、雞蛋、三文魚籽

GAMBAS AL AJILLO
Prawns in garlic & chilli oil 175
蒜香牛油蝦、辣椒油

PULPO
Galician octopus, smoked paprika, potatoes, salt flakes & extra virgin olive oil 185
慢煮八爪魚、煙燻紅椒粉、薯仔、海鹽、初榨橄欖油

CARABINERO (2PC)
Grilled Spanish red prawn on rock salt 295
岩鹽燒西班牙紅蝦 （二件）

CROQUETAS DE GAMBAS (3PCS)
Homemade prawn & seafood croquettes 105
自家制蝦肉海鮮炸丸子（三件）

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TASTE OF SPAIN

HKD 470 PER PERSON (+10%) | MINIMUM 2 PERSONS | WHOLE TABLE TO ORDER | 每位HKD 470 最少2位用
3 COURSE SET MENU

APERTIVO

TO SHARE 共享前菜

JAMON Y PAN CON TOMATE
Acorn-fed Ibérico ham "ARTURO SÁNCHEZ"
served with grated tomato on coca bread & olive oil
伊比利亞火腿 "ARTURO SÁNCHEZ" 果飼伊比利亞火腿
橄欖油香蒜番茄麵包

PIMIENTOS DEL PADRÓN
Deep fried small green peppers from Galicia, salt flakes
西班牙加利西亞帕德隆辣椒、鹽花

HUEVO Y CHORIZO
Ibérico chorizo, slow cooked egg, creamy potato & fried shallot
伊比利亞香腸、慢煮雞蛋、忌廉薯仔、炸乾蔥

CROQUETAS DE BOLETUS Y TRUFA (V)
Homemade truffled porcini croquettes
松露牛肝菌炸丸子

MAIN

CHOOSE ONE 主菜 任選其一

JARRETE DE WAGYU
16 hours boneless Wagyu beef shank, baby potatoes & veal juice (add 50)
16小時慢煮 無骨和牛牛腱、迷你薯仔、牛仔汁（加50）

ARROZ DE VERDURAS (V)
Bomba rice, green asparagus, spring onion & mushroom stock
西班牙飯、蘆筍、蔥、蘑菇湯

COCHINILLO
Roasted suckling pig, mashed sweet potato & thyme
烤豬、16小時慢煮烤乳豬腿、蕃薯蓉、百里香

PAELLA CARABINEROS
(minimum 2 persons)
Spanish red prawns, bomba rice, squid & lobster stock
紅蝦西班牙海鮮飯（2位起）
西班牙紅蝦、西班牙飯、魷魚、龍蝦湯

ENSALADA (V) FOR SHARING PER TABLE
Romaine lettuce, cherry tomato, red onion & Sherry vinegar dressing
沙律、生菜、車厘茄、紅蔥頭、雪莉醋

DESSERT

TO SHARE 共享甜品

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

QUIERO CHOCOLATE (V)
Almond chocolate cake, Gianduja mousse & homemade chocolate ice cream
杏仁朱古力蛋糕 、榛子醬朱古力慕絲、自家製朱古力雪糕

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