

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)

Baby spinach, caramelized pecan nuts, pear, smoked cheese
菠菜沙律、焦糖碧根果、啤梨、煙燻芝士

LA TABLA (+25)

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 (加25)

BRANDADA DE BACALAO

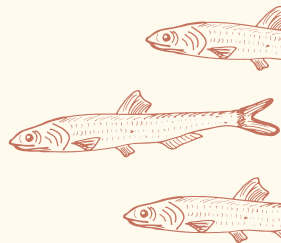
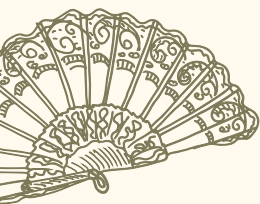
Creamy cod brandade, confit garlic & toast
忌廉鹽漬鱈魚、大蒜、多士

BOMBA DE LA BARCELONA

Pulled beef core, potato fried ball, alioli & smoked spicy sauce
手撕慢煮牛肉、炸薯仔丸子、蒜香蛋黃醬、煙燻辣醬

TORRADA DE TOMATES (V)

Seasonal cherry tomatoes, red onion, cream cheese & basil
車厘茄、紅洋蔥、忌廉芝士、羅勒



PLATO PRINCIPAL · 主菜

CHOOSE ONE 主菜任選其一

BERENJENA RELLENA (V)

Spanish stuffed eggplant with ratatouille, quinoa & spring onion
西班牙燴蔬菜釀茄子、藜麥、蔥

SALMÓN CON COSTRA (+35)

Crusted salmon Mediterranean-style, roast potatoes & snow beans
燒三文魚、地中海式脆皮三文魚、烤薯仔、荷蘭豆 (加35)

SANDWICH DE POLLO

Marinated chicken, cheese, tomato, lettuce, tartare sauce & brioche bread
雞肉、芝士、番茄、生菜、他他醬、布里歐麵包

PASTEL DE TERNERA

Beef cheek pie, mashed potato & Manchego cheese
牛頰肉批、薯蓉、西班牙曼徹格芝士



STRIPLOIN (+40)

200g 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 (加40)

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)

