

# 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 & grated tomato on coca bread

#### GAMBAS AL AJILLO

Prawns in garlic & chilli oil

#### ENSALADA DE TOMATES (V)

Cherry tomatoes, red onion, croutons, nuts & coriander dressing

#### CROQUETAS

Homemade croquettes. Ask our staff.

## PRINCIPALES

### CHOOSE YOUR MAIN

#### CAULIFLOWER STEAK (V)

Roast cauliflower, butter, herbs & fried potato cubes

#### PAELLA DE MARISCO

(minimum 2 persons)

Bomba rice, prawns, squid & scallops & seafood stock

#### PAELLA DE IBERICOS

(minimum 2 persons)

Bomba rice, Ibérico presa, sausage & rosemary

#### PULPO

Grilled octopus from Galicia, potato purée, paprika & paprika oil

#### JARRETE DE WAGYU

Slow cooked beef shank, mushrooms & red wine sauce +55

#### COCHINILLO

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

#### ENTRECÔTE

200g Angus grass-fed grilled striploin steak, piquillo peppers confit & fried potato cubes +55

#### ESCALOPE DE POLLO

Breaded & fried flat chicken breast, lemon, cheese shavings, arugula & sweet potato fries

## POSTRES

### CHOOSE YOUR DESSERT

#### TARTA DE CHOCOLATE (V)

Creamy dark chocolate tart & whipped cream

#### CREMA CATALANA (V)

Caramelised custard cream flavoured with citrus & cinnamon

# M.A.J.O

# 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 Whitely 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、  
番茄蓉配扁麵包

### ENSALADA DE TOMATES (V)

蕃茄沙律、車厘茄、紅洋蔥、麵包粒、果仁、芫荽醬

### GAMBAS AL AJILLO

蒜油虎蝦、大蒜忌廉

### CROQUETAS

自家制西班牙炸丸子。請向侍應查詢是日款式

## PRINCIPALES

每位自選一款主菜

### CAULIFLOWER STEAK (V)

烤椰菜花扒、牛油、香草、薯仔粒

### JARRETE DE WAGYU

慢煮無骨和牛牛腱、磨菇、紅酒汁 +55

### PAELLA DE MARISCO

西班牙海鮮飯 (2位起)  
西班牙圓米、大蝦、魷魚、帶子、海鮮高湯

### COCHINILLO

烤豬、16小時慢煮烤乳豬腿、蕃薯、梨 +70

### PAELLA DE IBERICOS

伊比利亞豬西班牙飯 (2位起)  
西班牙圓米、伊比利亞黑毛豬肩肉、  
香腸、迷迭香

### ENTRECÔTE

西冷牛扒 - 200克美國安格斯牛扒、油封紅  
椒、自家製炸薯粒 +55

### PULPO

烤八爪魚、薯蓉、紅椒粉、紅椒油

### ESCALOPE DE POLLO

炸雞胸肉、檸檬、芝士、火箭菜、蕃薯薯條

## POSTRES

每位自選一款甜品

### TARTA DE CHOCOLATE (V)

黑朱古力撻，鮮忌廉

### CREMA CATALANA (V)

柑橘肉桂味西班牙焦糖吉士布丁

# MATTO