

MAJO

TAPAS PAELLA BAR

SET LUNCH

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

ENTRANTES · 前菜

CHOOSE ONE 頭盤 任選其一

ENSALADA VERDE (V)

Mixed leaf, beetroot, Japanese pumpkin, pomegranate & walnuts
蔬菜沙律、紅菜頭、日本南瓜、紅石榴、核桃

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)

TOSTADA DE PIMIENTOS (V)

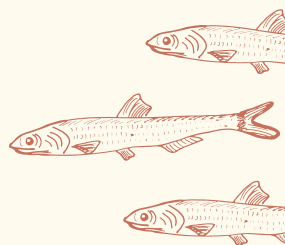
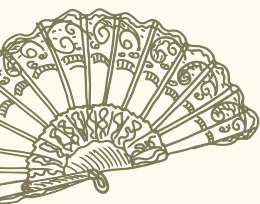
Roasted eggplants & piquillo pepper toast, cream cheese & red onion
烤茄子、辣椒多士、忌廉芝士、紅洋蔥

CROQUETAS

Homemade croquettes. Please ask our staff.
自家制西班牙炸丸子。請向侍應查詢是日款式

GAMBAS AL AJILLO (+35)

Prawns in garlic & chili oil with rustic bread
蒜油虎蝦、大蒜忌廉、鄉村麵包 (加35)



PLATO PRINCIPAL · 主菜

CHOOSE ONE 主菜任選其一

TORTILLA DE PATATAS (V)

Potato omelette, onion confit & rustic bread
西班牙蛋餅、油封洋蔥、鄉村麵包

SALMÓN (+35)

Baked salmon, garlic, green beans & yogurt sauce
焗三文魚、蒜香、青豆、乳酪醬 (加35)

COSTILLAS EN ADOBO

Marinated pork ribs with roast potatoes
醃豬肋骨、烤薯仔

ESCALOPE DE POLLO

Breaded and fried flat chicken breast, lemon, arugula & sweet potato fries
炸雞胸肉、檸檬、火箭菜、蕃薯薯條

STRIPLOIN (+40)

200g Angus grass-fed grilled striploin, Padrón peppers & fried potato cubes
西冷牛扒 – 200克美國草飼安格斯牛扒、帕德龍辣椒、自家製炸薯粒 (加40)



POSTRES · 甜品

TARTA DE CHOCOLATE (V) (+35)

Creamy dark chocolate tart & whipped cream
黑朱古力撻、鮮忌廉 (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)

