

chueca

HONG KONG

Spanish Nibbles 🥗

IBÉRICO HAM BY “ARTURO SÁNCHEZ”	180
Acorn fed pig iberico ham 60g	
OYSTERS “AL NATURAL”	90
Freshly shucked Fine de Claire oysters (2pc)	
TUNA TARTARE	120
Tuna tartare, avocado mash, seaweed, ikura on cracker (4pc)	
WHITE ANCHOVIES AND MIXED OLIVES	90
Vinegar marinated white anchovies, garlic, parsley, olives assortment	
PADRÓN PEPPERS	90
Deep fried Padrón green peppers, extra virgin olive oil (V)	
★ IBÉRICO HAM CROQUETTES	70
Homemade Iberico acorn ham croquettes (2pc)	
TRUFFLED MUSHROOM CROQUETTES	60
Homemade truffled mushroom croquettes, shaved truffle (2pc) (V)	
CHORIZO FRIES	120
Grilled chorizo, potato mil-feuille, ali-oli sauce (6pc)	
★ SOBRASADA BIKINI	120
Spread chorizo & cheese, butter toasted sandwich, truffle honey	

Cold Cuts, Cheese & Bread 🥪

★ Premium dried age Ox by “EL CAPRICHIO”, 50g	150
Cold cuts premium selection	260
Spanish cheese board	180
Mixed assortment of charcuterie & cheese	230
PAN CIABATTA	30
Freshly baked bread, unsalted butter (gluten free available) (V)	
PAN CON TOMATE	60
Toasted crystal bread, ripped tomato, extra virgin olive oil (4pc) (V)	

Hearty Classics 🍷

★ CHEF’S RUSA	150
Potato salad, mayonnaise, tuna, sherry marinated salmon roe	
GEM LETTUCE SALAD	90
Gem lettuce, paprika vinaigrette, walnuts (V)	
CRAB ROLL	90
Buttered seared brioche, soft-shell crab, crab tartare sauce	
ESCALIVADA TOAST	80
Roasted vegetables, marinated brown anchovies, toasted crystal bread (2pc) (V)	
BROCCOLINI	80
Pan seared broccolini, romesco sauce, Ibiza sea salt flakes (V)	
BROKEN EGGS	150
Fried organic eggs, potatoes, topped with iberico ham or porcini mushrooms (V)	
★ STEAK TARTARE	220
Hand cut dried age Ox, Chef’s tartar sauce, bread crackers, chervil	



From The Farm

- ★ **SLOW COOKED LAMB SHOULDER** 190
Boneless lamb shoulder medallion, mojo verde, pumpkin puree
- SPRING CHICKEN** 160
Half roasted spring chicken marinated in lemon and herbs, homemade fries
- TRUFFLED BEEF CHEEK** 200
Beef cheek, corn puree, beef jus, shaved truffle
- IBÉRICO PORK** 190
Fried hand cut artichoke, romesco sauce, brussel sprouts
- ★ **CHICKEN RICE** 180
Tomato sofrito, artichoke, chicken drumsticks paella rice

From The Sea

- ALASKA HALIBUT** 180
Baked Halibut, lobster salsa verde, mussels and green peas
- CRAZY CEVICHE**  210
Scallops, lobster, halibut, calamansi and sea urchin spicy tiger's milk
- ★ **PULPO A LA GALLEGA** 190
Galician style octopus, paprika baked potatoes, extra virgin olive oil
- ★ **GAMBAS AL AJILLO** 160
King prawns, garlic, chili, extra virgin olive oil
- CARABINERO PRAWN** 160
Spanish red prawn, citrus garlic sauce (1pc)

To Share

- ★ **LOBSTER RICE**
Whole lobster, squid, juicy rice,
onion and tomato "sofrito"
650

- USDA RIB-EYE (450G)**
Prime rib eye steak, triple fried
potatoes, Dijon mustard
630

Homemade Desserts

- APPLE TART** 90
Warm Granny Smith apple tart, vanilla, caramel double cream
- ★ **COCONUT & BERRIES** 70
Coconut foam, fresh mixed berries served in a coupe glass (V)
- ★ **FLAN DE NATA** 90
Homemade cream flan caramel
- CHEESECAKE** 80
Basque style Spanish melted cheesecake

(V) Vegetarian ★ Chef's Signature

All prices are in HKD and subject to 10% service charge. Please inform us of any allergies at the time of order.