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 CAPRICHO", 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

BAKED COD 180
Black cod, green peas purée with lobster basil oil and sundried tomatoes

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.