



chueca

BRUNCH MENU - HKD 388 PER PERSON



ADD **HK\$198** PER PERSON FOR 2 HOURS FREE-FLOW

Cava, White Wine, Red Wine, Negroni, Red Sangria, Draught Beer and Sparkling Tea

OR ADD **HK\$38** FOR **ONE** DRINK

SOFT DRINK, LIME SODA, MANGO SODA, HOT YUZU HONEY TEA

TAPAS UNLIMITED !

Chef's Rusa

Potato & tuna mayonnaise salad, grated egg

Tomato Bread

Toasted crystal bread, ripped tomato (V)

Sobrasada Bikini

Spread chorizo & cheese, toasted sandwich

Escalivada Toast

Roasted vegetables, brown anchovie toast (V)

Tuna Tartare

Tuna tartare, avocado mash, ikura on cracker

Padrón Peppers

Deep fried green peppers, extra virgin olive oil (V)

Ham Croquettes

Homemade Ibérico ham croquettes

Broken Egg Chorizo

Fried organic egg, potatoes, grilled chorizo

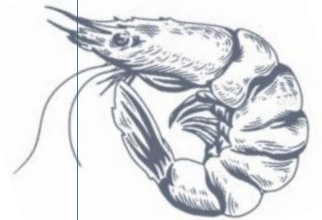


Oysters +HK\$50

Freshly shucked Fine de Claire oysters (2pc)

Gambas al Ajillo +HK\$60

King prawns, garlic, chili, extra virgin olive oil



CHOOSE ONE MAIN

Spring Chicken

Half roasted spring chicken marinated in lemon and herbs, homemade fries

Ibérico Pork

Roasted banana shallots, artichokes, romesco sauce

Roasted Seabass

Lobster sauce, blue mussels and green peas

Grilled Lobster Fideuá +HK\$50

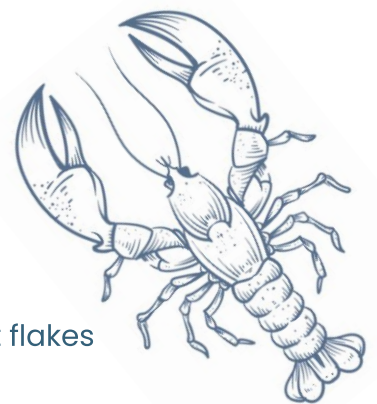
Grilled lobster, lobster fideuá noodles, ali-oli

ANB Angus Flap Steak +HK\$65

Pan seared MB2+ Angus flap steak, triple fried potatoes, Ibiza sea salt flakes

Carabinero Rice (min. 2 guests) +HK\$150 per person

Juicy Mediterranean red prawns rice, onion, tomato and squid sofrito



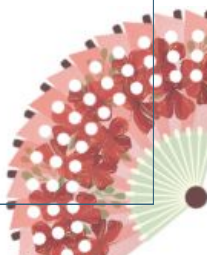
CHOOSE ONE DESSERT

Crema Catalana

Spanish custard, citrus zest, cinnamon, burnt caramel

Coconut & Berries

Coconut foam, fresh mixed berries





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BRUNCH MENU 週末午餐套餐 - 每位 HK\$388



FREE-FLOW 無限暢飲兩小時另加HK\$198

氣泡酒, 白葡萄酒, 紅葡萄酒, 尼格羅尼, 西班牙水果酒, 生啤酒, 茉莉花氣泡茶

精選飲料一杯另加HK\$38

汽水, 青檸蘇打, 芒果蘇打, 熱柚子蜜

TAPAS UNLIMITED 無限任食!

Chef's Rusa 俄羅斯薯仔沙律

薯仔沙律, 吞拿魚蛋黃醬, 手刨蛋碎, 麵包餅

Tomato Bread 番茄麵包

新鮮烤脆麵包, 細碎蕃茄 (素)

Sobrasada Bikini 辣香腸三明治

牛油烤三明治夾辣香腸及起司加黑松露蜜

Escalivada Toast 烤燻蔬菜多士

烤地中海蔬菜, 橄欖油浸鯷魚麵包

Tuna Tartare 吞拿魚他他

新鮮生吞拿魚脆餅, 牛油果蓉, 三文魚子

Padrón Peppers 炸帕德龍甜青椒

特級初榨橄欖油帕德龍甜青椒 (素)

Ham Croquettes 酥炸火腿丸子

新鮮自製伊比利亞橡果火腿丸子

Broken Egg Chorizo 煙燻紅椒肉腸煎蛋

板煎煙燻紅椒肉腸, 油煎雞蛋, 脆炸薯條

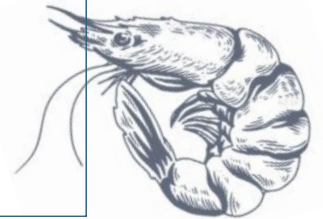


Oysters 生蠔 +HK\$50

新鮮開殼Fine de Claire生蠔 (2隻)

Gambas al Ajillo 蒜片油大蝦 +HK\$60

鐵板大蝦, 蒜片, 紅辣椒, 特級初榨橄欖油



CHOOSE ONE MAIN 自選一道主菜

Spring Chicken 烤春雞

烤檸檬香草春雞半隻, 自家製脆炸薯條, 香菜青醬

Iberico Pork 爐烤橡果黑毛豬

新鮮手切炸洋蔥, 烤紅椒堅果醬, 椰菜仔配雪梨醋

Roasted Seabass 烤海鱸魚

灸烤海鱸魚, 龍蝦醬汁, 青口貝肉, 綠豌豆

Grilled Lobster Fideuá 西班牙烤龍蝦海鮮細麵 +HK\$50

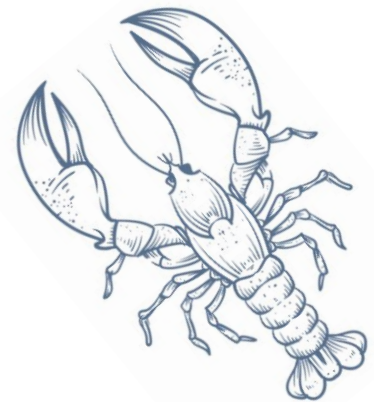
燒龍蝦, 龍蝦汁鍋脆麵, 蒜泥蛋黃醬

ANB Angus Flap Steak 安格斯腹心肉牛扒 +HK\$65

鍋煎ANB阿根廷安格斯腹心肉, 自家製脆炸薯條

Carabinero Rice 西班牙大紅蝦飯 (最少兩位) +HK\$150每位

西班牙紅蝦龍蝦汁飯, 洋蔥蕃茄海鮮醬, 手切魷魚粒



CHOOSE ONE DESSERT 自選一道甜品

Crema Catalana 卡達拉娜香脆焦糖布丁

焦糖脆皮西班牙吉士布丁, 輕盈檸檬皮及桂皮

Coconut & Berries 椰子漿果杯

椰子沫, 新鮮雜莓, 紅莓醬

(素) 素食。價格以每位港幣計算, 所有價格另加一服務費

