



# 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

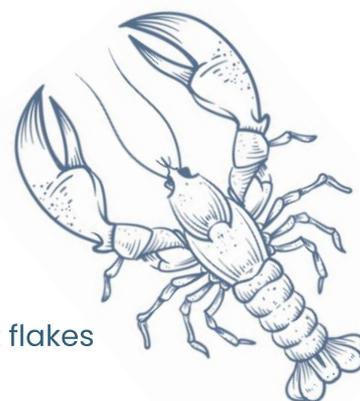
Grilled lobster, lobster fideuá noodles, ali-oli

### 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



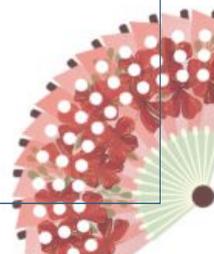
## CHOOSE ONE DESSERT

### Passion Fruit Banana

Passion fruit cream, caramelized banana, ice cream

### 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

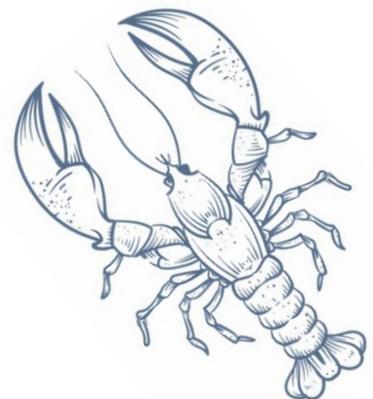
燒龍蝦, 龍蝦汁鍋脆麵, 蒜泥蛋黃醬

### 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

### Passion Fruit Banana 香蕉熱情果慕絲

熱情果慕絲, 焦糖香蕉, 精選雪糕

### 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

