



chueca

TASTING MENU

HKD 580 PER PERSON

Includes all starters, one main course and one dessert per person

S T A R T E R S	CHEF'S RUSA Potato salad, tuna mayonnaise, sherry marinated salmon roe TUNA TARTARE Tuna tartare, avocado mash, seaweed, Ikura on cracker (2pc/pp) IBÉRICO HAM & TOMATO BREAD 50-month Ibérico ham by "Arturo Sánchez" toasted crystal bread, ripped tomato HAM CROQUETTES Homemade iberico ham croquettes (1pc/pp) PADRÓN PEPPERS Deep fried green peppers, extra virgin olive oil
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M A I N S	CHOOSE ONE MAIN IBÉRICO PORK Fried hand cut artichoke, romesco sauce, brussel sprouts SEABASS & CHORIZO Boneless seabass fillet, stewed veggies with chick pea, chorizo, cabbage pickles CARABINERO RICE +HK\$20 p.p. Juicy Spanish red prawns rice, onion, tomato and squid sofrito (min. 2 guests) USDA RIB-EYE +HK\$20 p.p. Prime rib eye steak, triple fried potatoes, roasted garlic (min. 2 guests)
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S W E E T S	FLAN DE NATA Homemade cream flan caramel CHEESECAKE Basque style Spanish melted cheesecake
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THIS MENU WILL ONLY BE SERVED
FOR THE WHOLE TABLE
ALL PRICES ARE IN HKD AND SUBJECT
TO 10% SERVICE CHARGE



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品味套餐 TASTING MENU

每位580港幣

每位包括所有的小吃，一道主食，一道甜品

西班牙小吃

俄羅斯薯仔沙律 CHEF'S RUSA

薯仔沙律，吞拿魚蛋黃醬，醋浸三文魚子

吞拿魚他他 TUNA TARTARE

新鮮生吞拿魚脆餅，牛油果醬，海藻，三文魚子
(每位兩隻)

橡果黑毛豬火腿配蕃茄脆包

IBERICO HAM & TOMATO BREAD

50個月伊比利亞橡果火腿，新鮮烤脆麵包，細碎蕃茄

酥炸火腿丸子 HAM CROQUETTES

新鮮自製伊比利亞橡果火腿丸子
(每位一隻)

炸帕德龍甜青椒 PADRÓN PEPPERS (V)

特級初炸橄欖油帕德龍甜青椒 (素)

主食

自選一道主菜

爐烤橡果黑毛豬 IBÉRICO PORK

新鮮手切炸洋蔥，烤紅椒堅果醬，椰菜仔配雪梨醋

烤鱸魚配燉西班牙煙肉腸薯仔

SEABASS & CHORIZO

烤焗法國鱸魚柳，漬醃紫椰菜，
煙燻紅椒粉肉腸燉鷹嘴豆雜菜

西班牙大紅蝦飯 CARABINERO RICE +HK\$20每位

西班牙大紅蝦，洋蔥魷魚蕃茄醬
配慢煮龍蝦汁飯
(最少兩位)

美國特級肉眼牛扒 USDA RIB-EYE +HK\$20每位

鍋煎肉眼扒，自家製脆炸薯條，烤大蒜
(最少兩位)

甜品

焦糖忌廉布丁 FLAN DE NATA

自家製雲喱拿焦糖布丁，精選莓果

巴斯克芝士蛋糕 CHEESECAKE

西班牙巴斯克焦香軟心芝士蛋糕，雜莓醬

品味套餐不可單點 (兩位起)

套餐適用整桌

另加一服務費