



quiero más
SIP · SUP · SOCIAL



Set Lunch

CHOOSE TWO PER PERSON

Serrano ham with crystal tomato bread

Burrata and tomato salad (V)

Beef carpaccio with truffle mayo

Caesar salad, parmesan, bacon, anchovies dressing

Scallop ceviche with avocado & lemongrass dressing

Mushroom & truffle creamy soup with crispy bread (V)

Prawns croquettes

Truffle & cheese bikini (V)

Pan-fried chorizo with bread

Pan fried foie gras with apple compote
& figs (add \$98 per piece)

Red prawn ajillo style (add \$148 per piece)

CHOOSE ONE

Pan fried seabass, "piquillo" sauce, cauliflower, green beans

Squid-ink pasta with crab in seafood ragu

Boston lobster paella (add 78/pp, minimum 2 pp)
Vegetarian option available (no extra charge)

Spanish Duroc pork, with roasted zucchini and shitake

Dry-Aged Wagyu beef "Bavette" M5, mashed potato,
spinach & beetroot dressing (add \$68)

DESSERTS (ADD \$20)

Basque burnt cheesecake with raspberry compote

Churros with chocolate dip

Scoop of ice cream: Pistachio, vanilla, banana & caramel

\$298 PER PERSON

Including Coffee or Tea

**All prices are in HKD and subject to 10% service charge
V* Vegetarian*

UPGRADE YOUR TEA/COFFEE

Quiero Más Sangria

(Tinto / Blanco / Cava) \$58

The Quiero Más G&T \$58

BEER

Estrella Galicia (Pale Lager) -
Draught, Spain \$48

BUBBLES

Vilarnau Brut Reserva NV,
Penedes, Spain \$58

WHITE

Fantinel "Borgo Tesis" (Pinot Grigio),
Friuli, Italy \$48

RED

Pala "I Fiori" Cannonau (Grenache),
Sardegna, Italy \$48

