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A La Carte

Modern Mediterranean Gastronomy

From the bustling bars of Barcelona, chic-cafes of the Cote d'Azur, family trattorias of Tuscany... Southern Europe never looked, (or tasted) so good.

8 BELOW

Ocean Spray

3pcs \$148 / 6pcs \$288

Fin De Claire **Fresh Oysters** with a refreshing cucumber gazpacho

Southern Seas \$168

Fresh **Scallop Ceviche** alongside avocado mousse with a shallot-lemongrass vinaigrette

All The Best Beef \$188

Traditional **Steak Tartare** on a buttery brioche

Barca Hamachi \$198

Farmed, diced **Hamachi** with slow-roasted Mar Azul tomatoes accompanied by chargrilled toast

Monte Cristo Crab \$168

Crab served in the shell Andalusian style with a piquant, tomato "Salmorejo" sauce

CHARCUTERIA SELECTIONS

Iberico Ham \$388 50g

Hand cut **52 months** with crispy tomato bread

Iberico Paletilla 36 months

60g \$338 / 30g \$238

The **younger 'sister ham'** from the leaner shoulder. Two portion sizes - "Solo" and "Sharing"

Tickled Pink Platter \$388

A selection of **Iberican Cured meats** - Salchichon, chorizo, fuet and Paletilla ham

Plateau de Queso \$218

Artisanal **Cheeses Plate** from France, Italy & Spain. Please ask your server for today's selections

Pan Con Tomate (V) \$68

Crystal **bread with tomatoes** in pungent garlic and earthy olive oil

SALADS

Zeus Salad (V) \$118

Baby spinach, beetroot, cucumber, kalamata olives, Greek feta & pine nuts

The Caesar (V) \$128

Baby Romaine, herbed-garlic croutons, shaved Parmesan and smokey pancetta **(Veg Available)**

The Juno (V) \$178

Creamy fresh burrata, Beef tomatoes, shallots, basil and sweet, fragrant, aged Balsamico



TAPAS

Titillate Me (V) \$128

Stuffed Jumbo Mushrooms with "Samfaina" with a side of "Tetilla" cheese

Impossible Sliders (V) 3pcs \$128

Cheat-treats with less guilt - and all the taste. Juicy **Mini-Burgers** on charcoal buns

Bettah Balls (V)

2pcs \$70 / 4pcs \$128

Gently pan fried mashed potatoes **Bombas with Impossible Pork meat**

Bikini Sobrasada \$110

Majorca's **Chorizo Pate, Cheese** and rosemary scented Greek-honey

Truffle & Cheese Bikini (V) \$110

... and the sensuous **"Tetilla" cheese** here makes all the difference - Divine!

Perfectly Pink-ish 4pcs \$168

"Cambas" - **Sweet Prawns**, braised to coral perfection dressed with chili and garlic

Pulpo a la Gallega \$178

Tender Galician **Grilled Octopus** - steamed, grilled served with a creamy mashed potato

Dos Dias Patatas (V) \$108

Crispy **Potatoes Mille-Feuille**

"Spanish Roulette" (V) \$98

Padron Peppers served traditional style

K-F-C \$138

Kick(ass) **Fiery Chicken** thighs marinated in a feisty dressing served with "Mojo Picon"

Give a Flying Fig \$158

Pan fried **Foie Gras** with spiced apple compote and fresh figs

Winter Salmon \$168

Samfaina, Herb Oil

SIDE DISHES

Buttered Brioche \$55

Broccolini \$78

Sautéed asparagus \$78

Mashed potato with truffle \$98

SOUP

D'Luxe, D'Lish, D'Bomb \$228

Creamy **Lobster Bisque**, Lobster Crostini and cherry tomatoes

PARTNER PLATES

Field of Dreams (V) \$188

Roasted **Vegetable Cannelloni** with beetroot hummus

Lobster a-la Louie \$458

A whole **fresh Boston Lobster** bathed in a rich Vichyssoise puree

Suckling Pig \$268

Quiero Más Signature Dish

Red Snapper "Robespierre" \$288

Tomato, capers & mild-spice piparras with white wine butter sauce

Dry aged USA Black Angus Rib-Eye

400g \$550

Mashed potatoes and Brussels sprouts

Spanish Lamb Loin \$288

with beetroot hummus and **Greek Dressing**

Spanish (Rubia Gallega) Beef

200g \$488 / 400g \$888

Sautéed spinach, mushrooms and mashed potatoes

GLORIOUS GRAINS

Pockets a la Pomodoro (V) \$178

Ricotta and **Spinach Ravioli**, fresh spicy tomato sauce

Boston Black \$298

Half **Fresh Boston Lobster** tail tossed with a squid-ink linguini in seafood ragu

The King Pasta \$248

Fresh lemon **Crab Linguini** with a chili punch

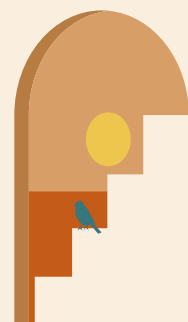
Paella Barcelona \$398

The coastal **Seafood Classic** never needs updating - You can't improve on perfection! (Add \$158 1/2 Lobster)

Paella Valencia \$368

Rosemary Chicken takes pride of place in this heritage dish

Vegetarian Paella (V) \$328



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