



quiero más
SIP · SUP · SOCIAL



Lunch



APPETISER (SELECT TWO)

Spanish Ham with Crystal Tomato Bread

Burrata with Marinated Tomato (V)

Steak Tartare

Caesar Salad with Smoked Salmon
(Veg option available (V))

Scallop Ceviche, Avocado Mousse,
Shallot-lemongrass Vinaigrette

Truffle & Cheese Bikini (V)

Soup of the Day (V)

French Fine de Claire Oyster (Add +60)

Seared Foie Gras on Brioche (Add +78)

MAIN COURSE (SELECT ONE)

Linguine Vongole

Truffle & Ricotta Ravioli in Truffle Cream Sauce (V)

Grilled Salmon Served with Roasted Potato &
Broccolini in Sauce Vierge

Spanish Pork Pluma Served with Roasted Potato &
Padron Peppers in Honey Mustard Sauce

Dry-aged Wagyu Bavette Served with Mashed Potato
and Red Wine Jus (Add +68)

Seafood Paella Barcelona
(Minimum 2 people) (Add +48 pp)

DESSERT (SELECT ONE)

Basque Burnt Cheesecake with Raspberry Coulis

A Scoop of Gelato
(Please ask your server for the selection)

Coffee or Tea

HKD\$328* PER PERSON

* +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

Villa Chiopris Merlot Friuli, Italy \$58