



quiero más
SIP • SUP • SOCIAL



Lunch



CHOOSE TWO PER PERSON

36 Months Ibérico Ham with Tomato Bread

Burrata and Tomato Salad

Steak Tartar with Ibérico "Migas"

Caesar Salad with Bacon & Manchego Cheese

Scallop Ceviche with Avocado and Lemongrass Dressing

"Bikini" Truffle & Cheese Toasted Sandwich

Soup of the Day

Ibérico Ham Croquettes

"Carabinero" Red Prawn Ajillo Style (Add \$148)

Foie Micult, Figs, Apple Compote, Brioche (Add \$98) (2pcs)

CHOOSE ONE

Pan Fried Sea Bass, Orange & Saffron Sauce,
Roasted Cabbage and Raisins

Linguini, Piquillo Sauce, Seafood (Calamari, Crab, Salmon)

Pork Duroc, Sautéed Greens, Garlic Chips

Wagyu Bavette, Aji Amarillo-Mash Potato, Spinach,
Beef Sauce (Add \$68)

Chicken & Chorizo Paella (Minimum 2 people)

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Maybe

Add to any of your Main Course:

1/2 Fresh Boston Lobster \$88

Suckling Pig \$58 / pc

DESSERTS (ADD \$20)

Basque Burnt Cheesecake with Mixed Berries Sorbet

Choice of Ice Cream (Pistachio, Vanilla, Banana & Caramel)

Vanilla Cream "Mille-Fuille", Marinated Red Fruits

Coffee or Tea

HKD\$328* PER PERSON

* +10% service charge

 - 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