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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. Welcome to Quiero Más! Where you always want more...

## 8 BELOW

### Ocean Spray <sup>GF</sup>

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 <sup>S</sup>

Traditional **Steak Tartare** on a buttery brioche

### Barca Hamachi 188 <sup>S</sup> <sup>GF</sup>

Diced **Hamachi**, heirloom tomatoes, brioche

## CHARCUTERIA SELECTIONS

### Ibérico Paletilla 36 months <sup>S</sup>

(30g) 238 / (60g) 338

Cured Ham from the leaner shoulder. Served with Pan Con Tomato

### Tickled Pink Platter 388

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

### Plateau de Queso 218

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

### Pan Con Tomato 58 <sup>V</sup>

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

## SALADS

### The Caesar 148

Baby Romaine, herb-garlic croutons, shaved Parmesan, smokey pancetta in classic anchovies dressing  
(Veg <sup>V</sup> option available)

### The Juno 188 <sup>V</sup>

**Creamy fresh burrata**, beef tomatoes, shallots, basil and sweet, fragrant, aged balsamico

## SOUP

### Soup of the Day 108 <sup>V</sup>

Please ask your server for today's selection

## TAPAS

### Perfectly Pink-ish (4pcs) 178

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

### Pulpo a la Gallega 188 <sup>S</sup> <sup>GF</sup>

Tender Galician **Grilled Octopus** - steamed, grilled, served on creamy mashed potatoes

### Dos Dias Patatas 118 <sup>S</sup> <sup>GF</sup>

Crispy **Potatoes Mille-Feuille**

### Bikini Toasties from Barcelona Ham & Cheese 128

With rosemary scented **Greek-honey**

### Truffle & Cheese 118

**Tetilla** Cheese here makes all the difference - Divine!

### Chicken Popcorn \$138

Crispy **chicken**, spicy corn dip and popcorn soil

### "Spanish Roulette" 98 <sup>GF</sup> <sup>V</sup>

**Padron Peppers** served traditional style

### Give a Flying Fig 228 <sup>S</sup>

Pan-fried **Foie Gras** with spiced apple compote and fresh figs on buttered brioche

### Suckling Pig 288 <sup>S</sup> <sup>GF</sup> <sup>V</sup>

Quiero Más Signature Dish

### Impossible Sliders <sup>V</sup>

(2pcs) 88 / (4pcs) 168

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

## SIDE DISHES

### Buttered Brioche 55 <sup>V</sup>

### Broccolini 78 <sup>GF</sup> <sup>V</sup>

### Sautéed Asparagus 98 <sup>GF</sup> <sup>V</sup>

### Mashed Potato with Truffle 98 <sup>GF</sup> <sup>V</sup>

### Sautéed Spinach 78 <sup>GF</sup> <sup>V</sup>

## PARTNER PLATES

### Lobster Thermidor 498 <sup>S</sup>

A whole fresh **Boston Lobster**, done the classic way!

### Red Snapper "Robespierre" 298 <sup>S</sup>

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

### Iberico Pluma 268 <sup>S</sup>

Tender **Iberian Pork**, roasted potato, padron peppers, honey mustard

### Dry-Aged Wagyu Beef "Bavette" M5

(150g) 268 / (300g) 488

Sautéed spinach, mushrooms and mashed potatoes

## GLORIOUS GRAINS

### Truffle & Ricotta Ravioli 178 <sup>V</sup>

Bathed in **Truffle-cream** jus

### Carabinero Linguine 298 <sup>S</sup>

**Jumbo Red Prawn** squid-ink linguine "Al Ajillo" style

### Paella Barcelona 448 <sup>S</sup>

The coastal **Seafood Classic** never needs updating - You can't improve on perfection!

(Add \$138 for 1/2 Boston Lobster to take this seafood Paella to the next level)

### Paella Valencia 398

**Rosemary Chicken** takes pride of place in this heritage dish

### Vegetarian Paella 348 <sup>V</sup>

## DESSERTS

### Churros with Chocolate Dip and Vanilla Ice-cream 98

### Basque Burnt Cheese Cake with Mixed Berries Sorbet 108

### Chocolate Lava Cake with Banana & Caramel Ice-cream 108

### Gelato 35 / scoop

Vanilla / Pistachio /  
Banana & Caramel / Mix Berries