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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 \$168 / 6pcs \$318

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

Southern Seas \$178
Fresh **Scallop Ceviche** alongside avocado mousse with a shallot-lemongrass vinaigrette

All The Best Beef \$198
Traditional **Steak Tartare** on a buttery brioche

Date Night \$98
Two slices of a **Catalan "Coca"** topped with Black & White **fresh anchovies** & piquillo pepper

CHARCUTERIA SELECTIONS

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 **Iberian 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) \$78
Crystal **bread with tomatoes** in pungent garlic and earthy olive oil

SALADS

Aphrodite Salad (V) \$128
You're bound to love this God of a traditional **Greek Salad** - Baby spinach, beetroot, cucumber, kalamata olives, Greek feta & pine nuts

The Caesar \$138
Baby Romaine, herbed-garlic croutons, shaved Parmesan and smokey pancetta
(Veg Available)

The Juno (V) \$188
Creamy fresh burrata, Beef tomatoes, shallots, basil and sweet, fragrant, aged Balsamico

TAPAS

Impossible Sliders (V) 3pcs \$138
Cheat-treats with less guilt - and all the taste. Juicy **Mini-Burgers** on charcoal buns

Bikini Sobrasada \$128
Majorca's **Chorizo Pate, Cheese** and rosemary scented Greek-honey

Truffle & Cheese Bikini (V) \$118
...and the sensous **"Tetilla" cheese** here makes all the difference - Divine!

Perfectly Pink-ish 4pcs \$178
"Gambas" - Sweet Prawns, braised to coral perfection dressed with chili and garlic

Pulpo a la Gallega \$188
Tender Galician **Grilled Octopus** - steamed, grilled served with a creamy mashed potato

Dos Dias Patatas (V) \$118
Crispy **Potatoes Mille-Feuille**

"Spanish Roulette" (V) \$98
Padron Peppers served traditional style

Moorish (Moruno) Chicken \$138
Chicken tenders flayed on skewers, marinated in a piquant spice blend with shallots & lemon dressing

Give a Flying Fig \$228
Pan fried **Foie Gras** with spiced apple compote and fresh figs

Suckling Pig \$288
Quiero Más Signature Dish

SIDE DISHES

Buttered Brioche \$55

Broccolini \$78

Sautéed Asparagus \$78

Mashed Potato with Truffle \$98

SOUP

Mama's Salmorejo \$98
Originating in Southern Spain, a home-made, **Chilled Tomato Soup**, similar to Gazpacho (but thicker and creamier!)

PARTNER PLATES

Basque Beauties \$268
Tender Clams braized to perfection in a Green sauce of parsley, garlic & white wine

Corbina "Robespierre" \$288
Tomato, capers & mild-spice piparras with white wine butter sauce

Dry aged USA Black Angus Rib-Eye
350g \$550
Mashed potatoes and Brussels sprouts

Spanish Lamb Loin \$288
with beatroot hummus and **Greek Dressing**

Dry-Aged Wagyu Beef "Bavette" M5
150g \$228 / 300g \$428
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 \$428
The coastal **Seafood Classic** never needs updating - You can't improve on perfection!

(Add \$178 for 1/2 Boston Lobster to take this Barca-style seafood Paella to the next level)

Paella Valencia \$368
Rosemary Chicken takes pride of place in this heritage dish

Vegetarian Paella (V) \$328



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

