



A La Carte

Modern Mediterranean Gastronomy

From the bustling bars of Barcelona, chic-cafes of the Cote d'Azure, 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 **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) \$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 brazed 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 beetroot 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

