



quiero más
SIP • SUP • SOCIAL








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**  (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
Traditional **Steak Tartare** on a buttery brioche
- Hamachi 'Salpicon'**   \$128
Marinated the Spanish way

CHARCUTERIA SELECTIONS

- Ibérico Paletilla 36 months**  (30g) \$238 / (60g) \$338
Cured 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**  \$78
Crystal **bread with tomatoes** in pungent garlic and earthy olive oil

SALADS

- The Caesar** \$148
Baby Romaine, herbed-garlic croutons, shaved Parmesan and smokey pancetta in classic anchovies dressing (**Veg option available**)
- The Juno**  \$188
Creamy fresh burrata, beef tomatoes, shallots, basil and sweet, fragrant, aged balsamico

SOUP

- Guiso de Shiitake** \$108
Shiitake stew, topped with crispy jamón, creamy egg yolk & trout roe (**Veg option available**)

+Add On Some Extra Goodness to any dish

Black Truffle Shaving \$128 per 5 gram | Caviar "Per Se" \$68 per 3 gram

*All prices are in HKD and subject to 10% service charge |  - Signatures  - Vegetarian  - Gluten Free

TAPAS

Hake-Iberico Gilda (1pc) S	\$78
A skewer of marinated hake , cured Ibérico ham jawl, pickles, anchovies, white asparagus	
Foie Micuit Air Bag (1pc) S	\$68
Foie Gras micuit , figs compote, Ibérico migas	
Perfectly Pink-ish (4pcs)	\$178
"Gambas" - Sweet Prawns , braised to coral perfection dressed with chili and garlic	
Pulpo a la Gallega S GF	\$188
Tender Galician Grilled Octopus - steamed, grilled, served on creamy mashed potatoes	
Dos Dias Patatas S GF	\$118
Crispy Potatoes Mille-Feuille - Bravas a la mode!	
Bikini Toasties from Barcelona	
Ham & Cheese	\$128
With rosemary scented Greek-honey	
Truffle & Cheese S V	\$118
Tetilla Cheese here makes all the difference - Divine!	
Chicken Popcorn	\$138
Crispy chicken , spicy corn dip and popcorn soil	
"Spanish Roulette" V GF	\$98
Padron Peppers served traditional style	
Give a Flying Fig	\$228
Pan fried Foie Gras with spiced apple compote and fresh figs on buttered brioche	
Suckling Pig S GF	\$288
Quiero Más Signature Dish	
Impossible Sliders V	(2pcs) \$88 / (4pcs) \$168
Cheat-treats with less guilt - and all the taste. Juicy Mini-Burgers on charcoal buns	

SIDE DISHES




Buttered Brioche V	\$58
Broccolini V GF	\$78
Sautéed Asparagus V GF	\$98
Mashed Potato with Truffle V GF	\$98
Sautéed Spinach V GF	\$78

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PARTNER PLATES

Lobster Suquet 	(half) \$288 / (full) \$498
Fresh Boston Lobster, done the Catalan way	
Cod Loin Pil-Pil 	\$288
Cod fish skin emulsion, cured ibérico jawl, roast cabbage	
Iberico Tenderloin 	\$268
The tender Iberian Pork, crispy potato, padron peppers & jus	
Tender Wagyu Cheeks	\$278
Slow-cooked with picada, Iberian ham cream, mashed potatoes & jus	
Dry-Aged Wagyu Beef "Bavette" M5	(150g) \$268 / (300g) \$488
Sauteéd spinach, mushrooms and mashed potatoes	

GLORIOUS GRAINS

Pockets a la Pomodoro 	\$178
Ricotta and Spinach Ravioli, fresh spicy tomato sauce	
Carabinero Linguini 	\$298
Red Prawn Linguini "Al Ajillo" style	
Paella Barcelona 	\$448
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)	
Squid Ink Lobster Paella	\$598
With a Whole Fresh Boston Lobster, mussels, clams & squid	
Paella Valencia	\$388
Rosemary Chicken takes pride of place in this heritage dish	
Vegetarian Paella 	\$348

DESSERTS

Mille-Feuille with White Chocolate-Vanilla Crème & Raspberries	\$98
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 / Almond / Mix Berries	
Plateau de Queso	\$218
Artisanal Cheese Platter from France, Italy & Spain. Please ask your server for today's selections	

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