



A La Carte

Modern Mediterranean Gastronomy

From the bustling bars of Barcelona,
chic-cafes of the Côte d'Azure,
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 <small>GF</small>	(3pcs) \$148 / (6pcs) \$288
Fin De Claire Fresh Oysters with a refreshing cucumber gazpacho	
Southern Seas <small>S GF</small>	\$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' <small>S GF</small>	\$128
Marinated the Spanish way	

CHARCUTERIA SELECTIONS

Ibérico Paletilla 36 months <small>S</small>	(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 <small>V</small>	\$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 <small>V</small>	\$188
Creamy fresh burrata , beef tomatoes, shallots, basil and sweet, fragrant, aged balsamico	

SOUP

Guiso de Shiitake	\$108
Shiitake stew, topped with crispy jámon, 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

TAPAS

Hake-Iberico Gilda (1pc) 	\$78
A skewer of marinated hake , cured Ibérico ham jawl, pickles, anchovies, white asparagus	
Foie Micuit Air Bag (1pc) 	\$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  	\$188
Tender Galician Grilled Octopus - steamed, grilled, served on creamy mashed potatoes	
Dos Dias Patatas  	\$118
Crispy Potatoes Mille-Feuille - Bravas a la mode!	
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
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  	\$288
Quiero Más Signature Dish	
Impossible Sliders 	(2pcs) \$88 / (4pcs) \$168
Cheat-treats with less guilt - and all the taste. Juicy Mini-Burgers on charcoal buns	

SIDE DISHES

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