



Quiero Más Chef's Specials!

Red Prawn “Ajillo” Style
\$198/pc

Caviar

Caviar of single origin from Spain. Sustainably produced in the clean waters of the Pyrenees mountains, and the only Spanish Caviar available in the market of the below Sturgeon varieties. Freshly produced with the lowest salt content, giving it a delicate flavour. The real Iberico Caviar.

Baeri (30g) \$600

Siberian Baerii sturgeon (8 years)



Nacarri (30g) \$888

Spanish Nacarrii sturgeon (18 years)

**Squid Ink Paella with
Whole Boston Lobster \$598**

+ 10% service charge