



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 ^{GF}
(3pcs) 148 / (6pcs) 288
Fin De Claire **Fresh Oysters** with a refreshing cucumber gazpacho

Southern Seas 168 ^S
Seared Scallop Ceviche alongside avocado mousse with a shallot-lemongrass vinaigrette

Steak Tartare 198 ^S
Smoked beef chopped on buttered brioche with avruga caviar

Anchovies On Toast 98
Anchovies marinated in EVOO on buttered brioche

Crab Cannelloni 178
Marinated "Philips" crab meat wrapped in sliced cucumber served in avocado mouse topped with crab roe

CHARCUTERIA SELECTIONS

Ibérico Paletilla 36 months ^S
(30g) 128 / (60g) 228
Cured Ham from the leaner shoulder

Plateau de Queso 218
Artisanal **Cheese Plate** from France, Italy & Spain.
Please ask your server for today's selections

Pan Con Tomate 58 ^V
Crystal **bread with tomatoes** in pungent garlic and earthy olive oil

SALADS

The Caesar 148
Baby Romaine, herb-garlic croutons, shaved Parmesan, smokey pancetta in classic anchovies dressing
(Veg ^V option available)

The Juno 168 ^V
Creamy fresh burrata, beef tomatoes, shallots, basil and sweet, fragrant, aged balsamico

SOUP

Soup of the Day 108 ^V
Please ask your server for today's selection

TAPAS

Perfectly Pink-ish (4pcs) 168
"Gambas" - **Sweet Prawns**, braised to coral perfection dressed with chili and garlic

Red Prawn Ajillo (2pcs) 198
Mediterranean Red prawns served with buttered brioche

Pulpo a la Gallega 188 ^S ^{GF}
Tender Galician **Grilled Octopus** - steamed, grilled, served on creamy mashed potatoes

Dos Dias Patatas 78 ^S ^{GF} ^V
Crispy **Potatoes Mille-Feuille**

Bikini Toasties from Barcelona Ham & Cheese 128
With rosemary scented **Greek-honey**

Bikini Truffle & Cheese 118 ^V
Tetilla Cheese here makes all the difference - Divine!

Chicken Popcorn 138
Crispy spiced chicken with chipotle sauce

"Spanish Roulette" 98 ^{GF} ^V
Padron Peppers served traditional style

Give a Flying Fig ^S
(2pcs) 128 / (4pcs) 228
Pan-fried **Foie Gras** with spiced apple compote and fresh figs on buttered brioche

Ham & Cheese Croquettes
24 per piece

Suckling Pig 188 ^S ^{GF}
Quiero Más Signature Dish

Broken Egg 138
Slow cooked free range eggs served with smash baby potatoes, chorizo and iberico ham

Wagyu Beef Sliders (2 pcs) 138

Grilled Asparagus with Almonds & Manchego 98 ^V

DESSERTS

Churros with Chocolate Dip and Vanilla Ice-cream 98

Basque Burnt Cheese Cake with Mixed Berries Sorbet 108 ^S

Chocolate Lava Cake with Banana & Caramel Ice-cream 108

Gelato 35 / scoop
Vanilla / Pistachio / Banana & Caramel / Mix Berries

PARTNER PLATES

Lobster Thermidor 528 ^S
A whole fresh **Boston Lobster**, done the classic way!

Red Snapper "Robespierre" 298 ^S
Tomato, capers & mild-spice piparras with **white wine butter sauce**

Dry-Aged Wagyu Beef "Bavette" M5
(150g) 268 / (300g) 488 ^S
Sautéed spinach, mushrooms and mashed potatoes

Dry-Aged Wagyu Rib-eye
(240g) 428
Australian Wagyu Rib-eye served with truffle mashed potato & broccolini in barolo jus

Slow Cooked Manchego Lamb Shoulder 328
Braised lamb shoulder infused in rosemary lamb jus served with mash potato topped with grated manchego

+Add On Some Extra Goodness
Foie Gras 98/pc

GLORIOUS GRAINS

Truffle & Ricotta Ravioli 198 ^V
Bathed in **Truffle-cream** jus

Lobster Fettuccine 228
Boston lobster tail with home made pasta in Parma - Rosa sauce

Paella Barcelona 398 ^S
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)

Paella Valencia 348
Rosemary **Chicken** takes pride of place in this heritage dish (Add \$20 for Chorizo)

Squid Ink Paella with Octopus & Garlic Aioli 368

Vegetarian Paella 328 ^V