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Chef Javier Tasting Dinner Menu



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Quiero Más is proud to introduce Chef Javier and the launch of a new Chef's Tasting Menu.

TO TEMPT

Jamón Ibérico Paletilla 36 Months

The younger 'sister ham' from the leaner Shoulder

Hamachi

Marinated the Spanish way in 'salpicon'

The Gilda

A skewer of marinated hake, cured Ibérico ham jawl, pickles, anchovies, white asparagus

TO TITILLATE

Foie Micuit Air Bag

Foie Gras micuit, figs compote, Ibérico migas

Cod Loin Pil-Pil

Cod skin gelatin emulsion, cured ibérico jawl, roast cabbage

TO SATISFY

Suckling Pig

Quiero Más Signature

Paella Barcelona

Classic Seafood Paella

A SWEET FINALE

Mille-Feuille

With White Chocolate-Vanilla Crème & Raspberries

HKD\$538 + 10%