



quiero más
SIP · SUP · SOCIAL



Lunch



APPETISER (SELECT TWO)

Soup of the Day 

Scallop Ceviche, Avocado Mousse,
Shallot-lemongrass Dressing

Spanish Ham & Pan Con Tomato

Smoked Steak Tartare with Butter Brioche (Add +30)

Classic Ceaser Salad with Chicken

Truffle & Cheese Bikini 

Gambas al Ajilo with Toasted Baguette

Fried Squid with Lime Aioli Sauce (Add +40)

Fine de Claire Oyster 2pcs (Add +60)

MAIN COURSE (SELECT ONE)

Spanish Suckling Pig served with
Padron Peppers & Roasted Potato with Pork Jus

Seafood Linguine Marinara

Sirloin Steak with Broccolini,
Mashed Potato & Red Wine Sauce (Add +48)

Spanish Juicy Rice with Grilled Salmon

Paella Valencia

Rosemary Chicken with Green Beans
(Minimum 2 people) (Add +58) (Add +20 for Chorizo)

Truffle Ricotta Ravioli

DESSERT (ADD \$20)

Basque Burnt Cheesecake with Mixed Berry Coulis

A Scoop of Gelato
(Please ask your server for the selection)

Americano / Espresso / Tea (Hot / Iced) included

Cappuccino / Mocha / Flat White / Latte Add \$20

HKD\$298* PER PERSON

* +10% service charge

 - Vegetarian

UPGRADE YOUR TEA/COFFEE

Quiero Más Sangria
(Tinto / Blanco / Rose) \$58

The Quiero Más G&T \$58

BEER

Estrella Galicia (Pale Lager) -
Draught, Spain \$48

BUBBLES

FZardetto Prosecco DOC NV \$58

WHITE

Castello Banfi Placido Pinot Grigio,
Italy \$48

RED

Villa Chiopris Merlot, Friuli, Italy \$58