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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** <sup>GF</sup>  
(3pcs) 148 / (6pcs) 288  
Fin De Claire **Fresh Oysters** with a refreshing cucumber gazpacho

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

**Steak Tartare** 198 <sup>S</sup>  
Smoked beef chopped on buttered brioche with avruga caviar

**Ahi Tuna** 188  
Seared sesame tuna with lime ginger vinaigrette

## CHARCUTERIA SELECTIONS

**Ibérico Paletilla 36 months** <sup>S</sup>  
(30g) 188 / (60g) 298  
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** 68 <sup>V</sup>  
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 <sup>V</sup> option available)

**The Juno** 168 <sup>V</sup>  
**Creamy fresh burrata**, beef tomatoes, shallots, basil and sweet, fragrant, aged balsamico

## SOUP

**Soup of the Day** 108 <sup>V</sup>  
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 <sup>S</sup> <sup>GF</sup>  
Tender Galician **Grilled Octopus** - steamed, grilled, served on creamy mashed potatoes

**Dos Dias Patatas** 118 <sup>S</sup> <sup>GF</sup>  
Crispy **Potatoes Mille-Feuille**

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

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

**Crab Cake** (2pcs) \$128  
Signature Philip Crab Cake served with Remoulade Sauce

**Chicken Popcorn** \$138  
Crispy spiced chicken with chipotle sauce

**"Spanish Roulette"** 98 <sup>GF</sup> <sup>V</sup>  
**Padron Peppers** served traditional style

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

**Ham & Cheese Croquettes**  
(5pcs) \$128

**Impossible Sliders** <sup>V</sup>  
(2pcs) 88 / (4pcs) 168  
Cheat-treats with less guilt - and all the taste.  
Juicy **Mini-Burgers** on charcoal buns

## SIDE DISHES

**Buttered Brioche** 55 <sup>V</sup>

**Broccolini** 78 <sup>GF</sup> <sup>V</sup>

**Sautéed Asparagus** 98 <sup>GF</sup> <sup>V</sup>

**Mashed Potato with Truffle** 98 <sup>GF</sup> <sup>V</sup>

**Sautéed Spinach** 78 <sup>GF</sup> <sup>V</sup>

## PARTNER PLATES

**Lobster Thermidor** 498 <sup>S</sup>  
A whole fresh Boston Lobster, done the classic way!

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

**Suckling Pig** 298 <sup>S</sup> <sup>GF</sup>  
Quiero Más Signature Dish

**Dry-Aged Wagyu Beef "Bavette" M5**  
(150g) 268 / (300g) 488  
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

+Add On Some Extra Goodness

Foie Gras 98/pc

## GLORIOUS GRAINS

**Truffle & Ricotta Ravioli** 178 <sup>V</sup>  
Bathed in **Truffle-cream** jus

**Carabinero Linguine** 298 <sup>S</sup>  
Jumbo Red Prawn squid-ink linguine  
"Al Ajillo" style

**Paella Barcelona** 448 <sup>S</sup>  
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** 378  
Rosemary Chicken takes pride of place in this heritage dish  
(Add \$20 for Chorizo)

**Vegetarian Paella** 348 <sup>V</sup>

## DESSERTS

**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

**Crema Catalan** 98

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



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PREORDER 2 DAYS IN ADVANCE

Whole QM suckling Pig served with padron peppers and rosemary potatoes \$1699

\*All prices are in HKD and subject to a 10% service charge | <sup>S</sup> - Signatures

<sup>V</sup> - Vegetarian

<sup>GF</sup> - Gluten Free