



quiero más  
SIP · SUP · SOCIAL



Lunch



## APPETISER (SELECT TWO)

Soup of the Day 

Confit Tuna & Arugula Salad, Pickled Tomato

Smoked Salmon Tartare with Crostini

Spanish Ham with Crystal Tomato Bread

Truffle & Cheese Bikini

Pan-Seared Scallops with Avocado Puree,  
Lemongrass Vinaigrette & Salmon Roe (Add +30)

Fine de Claire Oyster (Add +60)

## MAIN COURSE (SELECT ONE)

Roasted Baby Chicken with Romesco Sauce

Pan-Grilled Cod & Lentil Stew

Duroc Pork Loin with Chimichurri Sauce & Pork Jus

M5 Wagyu Bavette served with Broccolini &  
Barolo Sauce (Add +78)

Squid-Ink Paella with Octopus  
(Minimum 2 people) (Add +48)

Linguine alle Vongole

## DESSERT (ADD \$20)

Basque Burnt Cheesecake with Raspberry 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

Zardetto Prosecco DOC NV \$58

### WHITE

Castello Banfi Placido Pinot Grigio,  
Italy \$48

### RED

Villa Chiopris Merlot, Friuli, Italy \$58