



quiero más  
SIP • SUP • SOCIAL



Lunch





## UPGRADE YOUR TEA/COFFEE

*Quiero Más Sangria \$58*

*The Quiero Más G&T \$58*

### BEER

Estrella Galicia ½ Pint (Pale Lager) - Draught, Spain \$48

### BUBBLES

Torello Brut Reserva, Corpinnat, Spain \$58

### WHITE

Castello Banfi, Placido Pinot Grigio, Tuscany, Italy \$48

### RED

De Bortoli, Family Selection Shiraz Cabernet, Riverina, Australia \$58

## APPETISER (SELECT TWO)

Soup of the Day 

Mixed Garden Salad with Manchego Cheese 

Scallop Ceviche, Avocado Mousse,  
Shallot-Lemongrass Vinaigrette

Burrata with Marinated Tomatoes, Picos 

Hamachi Carpaccio with Ponzu Orange Dressing

Ham & Cheese Bikini

Spanish Cold Cuts (Add +28)

Pan-Seared Foie Gras on Brioche (Add +70)

French Fine de Claire Oyster (2pcs) (Add +60)

## MAIN COURSE (SELECT ONE)

Truffle & Ricotta Ravioli in Truffle Cream Sauce 

Duroc Pork Pluma served with Roasted Potato,  
Padron Pepper & Pork Jus

Grilled Seabass in Mustard Cream Sauce  
& Grilled Vegetables

Chicken Saltimbocca served with  
Mashed Potato & French Beans

Dry-Aged Wagyu Bavette served with Mashed Potato  
& Broccolini in Borolo sauce (Add +78)

Seafood Paella Barcelona  
(Minimum 2pax) (Add +58 per person)

## DESSERT (SELECT ONE)

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