



<b>Salad 沙律</b>	
EL CID Salad with Balsamic Vinaigrette 田園沙律配黑醋汁	\$80
Tomato Salad with Buffalo Mozzarella and Arugula 番茄水牛芝士沙律	\$105
Pomelo and Orange Salad with Roast Pork Neck Skewers 柚子、香橙沙律配豬頸肉串燒	\$98
Romaine Salad with Baby Sardines and Anchovies Dressing 羅文菜沙律配沙甸魚仔及銀魚柳汁	\$85
Grilled Mushrooms with Mixed Lettuce Salad with Balsamic Vinaigrette 炒白菌配田園沙律伴黑醋汁	\$95
Smoked Salmon Romaine Salad with Anchovies Dressing 煙三文魚羅文菜沙律配銀魚柳汁	\$98
Asparagus Salad with Poached Egg and Iberico Ham 露筍沙律配西班牙黑毛豬風腿及烩蛋	\$118
<b>Soup 湯</b>	
“Gazpacho” - Chilled Adaluzian Tomato Soup with Croutons 西班牙番茄凍湯	\$65
Fishermen’s Lobster Bisque 漁夫龍蝦濃湯	\$85
Onion Soup with Chorizo 洋蔥湯配西班牙風腸	\$60
Cream of Mushroom Soup with Serrano Ham 野菌忌廉湯配風腿	\$65
Cream of Carrot and Apple Soup with Crab Meat 甘筍蘋果忌廉湯配蟹肉	\$60
Catalunyan Seafood Soup 西班牙海鮮湯	\$98
<b>Toast and Bread 多士及麵飽</b>	
Garlic Bread 蒜茸包	\$22 (4 pcs/4 件) \$40( 8 pcs/8 件)
Garlic Bread with Parmesan Cheese 芝士蒜茸包	\$32 (4 pcs/4 件) \$58 (8 pcs/8 件)
Garlic Bread with Fresh Tomato Puree 蒜茸包配番茄茸	\$65 (8 pcs/8 件)

另收加一服務費 Plus 10% Service Charge

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Serrano Ham with Feta Cheese and Asparagus on Toast 西班牙風腿、芝士及露筍多士	\$80 (4 pcs/4 件)
Crab Meat and Egg on Toast 蟹肉雞蛋多士	\$80 (4 pcs/4 件)
Smoked Salmon and Cottage Cheese on Toast 煙三文魚及白乾酪軟芝士多士	\$86 (4 pcs/4 件)
Iberico Chorizo with Cheese and Olives on Toast 西班牙黑毛豬風腸、芝士及橄欖多士	\$86 (4 pcs/4 件)
Baked Chicken Breast with Mozzarella and Herb Olive Oil on Toast 焗雞胸及水牛芝士多士配香草橄欖油	\$80 (4 pcs/4 件)
<b>Seafood Tapas 海鮮頭盤</b>	
Deep Fried Garlic Prawns 酥炸蒜片蝦	\$105
Anchovies and Boquerones with Marinated Olives 銀魚及白魚柳配醃水欖	\$98
Garlic Prawns in Olive Oil 橄欖油浸蒜片蝦	\$105
Clams in Chili White Wine Broth with Chorizo 風腸辣椒白酒汁煮蜆	\$108
Grilled Scallops on Eggplant Stew and Chili Tomato Sauce 扒帶子配燴茄子伴辣番茄汁	\$98
Crisp-fried Calamares with Alioli Sauce 酥炸魷魚圈配蛋黃蒜茸汁	\$70
Cuttle Fish with Chorizo in Garlic Olive Oil 橄欖油浸蒜片墨魚柳伴風腸	\$98
Crisp Fried Fish Fillet with Alioli Sauce 酥炸魚柳配蛋黃蒜茸汁	\$85
Grilled Sardines with Lemon and Herbs Olive Oil 扒沙甸魚配檸檬及香草橄欖油	\$70
Deep-fried Mushrooms stuffed with Seafood and Crab Meat 酥炸白菌釀海鮮及蟹肉	\$90
Baby Squid stuffed with Chorizo in Squid Ink Sauce 墨魚仔釀西班牙風腸配墨魚汁	\$75

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<b>Meat Tapas 肉類頭盤</b>	
Spanish Cold Meat Platter with Melon 西班牙風腿拼盤配蜜瓜	\$295
36 months Bettota Iberico with Figs 36 個月頂級黑毛豬風腿配無花果	\$260
Serrano Ham with Melon 西班牙風腿配蜜瓜	\$95
Deep-fried Asparagus wrapped with Serrano Ham 酥炸露筍西班牙風腿卷	\$105
Sauteed Chorizo and Asparagus with Sherry 些厘酒炒西班牙風腸及露筍	\$80
Roast Lamb Spare Ribs with Grilled Vegetable 燒羊肋骨配扒什菜	\$95
Roasted Lamb Kebabs on Vegetable Stew 燒羊仔柳配燴什菜	\$76
Meat Balls with Spicy Tomato Sauce 西班牙肉丸配辣番茄汁	\$85
Deep Fried Chicken Croquettes with Forest Mushrooms and Serrano Ham 酥炸野菌風腿雞卷	\$ 98
<b>Vegetables Tapas 素菜頭盤</b>	
Green and Black Olives with Garlic and Tomato 青及黑橄欖伴蒜茸、番茄	\$60
Deep Fried Mozzarella with Raspberry Coulis 酥炸水牛芝士配紅桑莓汁	\$85
Chickpea Puree with Tomato and Melba Toast 雞心豆茸配番茄及薄多士	\$55
Crisp Fried Potatoes on Spicy Tomato Sauce 炸薯仔配辣番茄汁	\$52
Pan Fried Potatoes Cake with Mushroom Sauce 香煎薯仔餅配野菌汁	\$75
Spanish Omelette with Spinach and Tomato 西班牙奄列配菠菜及番茄	\$58
Grilled Vegetable and Marinated Olives with Pesto Sauce 扒什菜及醃橄欖配香草汁	\$68
Grilled Mushrooms in Olive Oil 香草扒白菌配橄欖油	\$75

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Roulades of Spinach and Mozzarella in Fillo Pastry 菠菜芝士卷	\$78
<b>Fish and Shellfish Special 魚及貝殼類</b>	
Baked Seabass in Salt Crust with Fried Potato and Vegetable in Garlic and Tomato Olive Oil 西班牙式鹽焗鱸魚配炸薯仔及什菜伴蒜茸番茄橄欖油汁	\$280
Grilled Seabass Fillet with Mashed Potato Asparagus and Raspberry Sauce 扒爐魚柳配薯仔茸及露筍伴紅桑莓汁	\$290
Seafood, Cocido with King Prawns in Seafood Broth (For Two Persons) 西班牙海鮮濃湯燴大蝦及海鮮 (供兩人用)	\$420
Grilled Mixed Seafood Platter with Garlic and Herb Butter Sauce (King Prawn, Squid, Scallop, Salmon and Mussel) 扒香草蒜茸海鮮 (大蝦、魷魚、帶子、三文魚及青口)	\$260
<b>Meat and Poultry Special 肉類</b>	
Grilled US Angus Rib Eye Steak (10oz) 烤美國安格斯肉眼牛扒(十安士) (Choice of your favourite Sauce – Port Wine Sauce or Pommery Mustard Sauce or Mushroom Sauce or Black Pepper Sauce) (可選配砵酒汁或芥茉籽汁或蘑菇汁或黑椒汁)	\$360
Grilled Lamb Chops with Pepper Crust, Cous Cous, Bell Pepper and Green Pea 扒黑椒羊排配中東米、紅甜椒及青豆 (Choice of your favourite Sauce – Port Wine Sauce or Pommery Mustard Sauce or Mushroom Sauce or Black Pepper Sauce) (可選配砵酒汁或芥茉籽汁或蘑菇汁或黑椒汁)	\$340
Roast Suckling Pig with Fried Potatoes and Mixed Salad 西班牙式燒乳豬配炸薯仔及沙律	\$260
Grilled Garlic Spring Chicken with Fried Potatoes 扒蒜茸春雞配炸薯仔 (Choice of your favourite Sauce – Port Wine Sauce or Pommery Mustard Sauce or Mushroom Sauce or Black Pepper Sauce) (可選配砵酒汁或芥茉籽汁或蘑菇汁或黑椒汁)	\$260
<b>Pasta 麵類</b>	
Chorizo and Clam Linguine with White Wine Cream Sauce 西班牙風腸、蜆扁意粉伴白酒忌廉汁	\$198

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<p>Penne Rigate with Seafood (Grilled Salmon, Clams, Mussels and Squid) (Choice of your favourite Sauce - Tomato Sauce or White Wine Cream Sauce or Squid Ink Sauce) 海鮮長通粉 (扒三文魚、蜆、青口及墨魚) (可選配番茄汁或白酒忌廉汁或墨魚汁)</p>	\$198
<p>Ham and Mushrooms Fettucine with Tomato Cream Sauce 火腿及白菌寬條麵伴番茄忌廉汁</p>	\$175
<p>Slices Beef and Forest Mushroom with Orechiette Pasta in Cream Tomato Sauce 薄切牛扒及野菌耳朵粉伴番茄忌廉汁</p>	\$195
<p>Black Truffle and Forest Mushroom with Angel Hair in Cream Sauce 黑松露菌及野菌天使麵伴忌廉汁</p>	\$175
<p>Boletus and Asparagus with Linguine in Cream Sauce 牛肝菌及露筍扁意粉伴忌廉汁</p>	\$175
<b>Paella 西班牙飯焗類</b>	
<p>Grilled Lobster and Seafood Paella 扒龍蝦西班牙海鮮焗飯</p>	<p>For Two Persons 二人用 \$620</p>
<p>Add Grilled Salmon or Scallops 可加配扒三文魚或帶子</p>	<p>Add 另加 \$80</p>
<p>Grilled King Prawn and Seafood Paella 扒大蝦西班牙海鮮焗飯</p>	<p>For One Person 一人用 \$240</p> <p>For Two Persons 二人用 \$440</p>
<p>Add Grilled Salmon or Scallops 可加配扒三文魚或帶子</p>	<p>Add 另加 \$80</p>
<p>Grilled King Prawns and Seafood Paella with Squid Ink Sauce 扒大蝦西班牙海鮮焗飯配墨魚汁</p>	<p>For Two Persons 二人用 \$480</p>
<p>Add Grilled Salmon or Scallops 可加配扒三文魚或帶子</p>	<p>Add 另加 \$80</p>

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<b>Chicken and Chorizo Paella</b> 雞肉、風腸西班牙焗飯	<b>For One Person</b> 一人用 \$210
	<b>For Two Persons</b> 二人用 \$350
<b>Add Roasted Spring Chicken or Pork Spare Ribs or Lamb Spare Ribs</b> 可加配燒春雞或豬肋骨或羊肋骨	<b>Add 另加 \$60</b>
<b>Black Truffle and Mixed Mushroom Vegetarian Paella</b> 黑松露菌及野菌配西班牙素菜焗飯	<b>\$340</b>
<b>Classic Valencian Paella with Roasted Pork Spare Ribs</b> 華倫西亞傳統西班牙焗飯配燒豬肋骨	<b>\$360</b>

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