



Cold Tapas and Salad 冷盤及沙律	
Manchego Cheese with Quince Paste 西班牙芝士配梨醬	\$100
Serrano Ham with Apple Salad 西班牙風腿配蘋果梨沙律	\$90
Romaine Salad with Cheese Almond Dressing and Serrano Ham 羅文菜沙律芝士杏仁汁配風腿	\$90
Olives with Marinated Fresh Tomato 橄欖配香草番茄	\$60
Apple, Celery and Smoked Chicken Salad with Black Truffle Vinaigrette 蘋果西芹煙雞肉沙律配黑松露醋	\$120
White Anchovies with Pickle 白鯷魚配酸青椒及酸青瓜	\$80
EL CID Green Salad 鄉村田園沙律	\$80
Beetroot, Baby Spinach and Pomelo Salad with Goat Cheese 紅菜頭迷你菠菜柚子沙律配羊奶芝士	\$100
Charcuterie Platter (Salchichon, Manchego Cheese, Serrano Ham, White Anchovies, Air Dried Beef and Grilled Eggplant) 西班牙什錦凍頭盆 (沙樂美腸、羊奶芝士、西班牙風腿、白鯷魚、風乾牛肉、扒茄子)	\$320
Soup 湯	
Gazpacho – Traditional Cold Tomato Soup 西班牙式番茄凍湯	\$50
Galician Seafood Soup 加利西亞海鮮湯	\$65
Spicy Chicken Vegetable Soup 香辣雞肉什菜湯	\$60
Board Bean Soup with Serrano Ham 風腿蠶豆湯	\$55

另收加一服務費 Plus 10% Service Charge

所有價錢以港幣計算 All prices quoted in Hong Kong Dollars

內容如有更改，恕不另行通知 Details are subject to change without further notice



Toast and Bread 多士及麵包	
Serrano Ham and Cheese on Toast 西班牙火腿芝士多士	\$60
Garlic Bread with Tomato 蒜茸番茄多士	\$45
Anchovies, Caramelized Onion with Tomato on Toast 鯷魚柳焦糖洋蔥番茄多士	\$60
Assorted Toast Tray (Spanish Smoked Sausage, Serrano Ham, Barcalao Cod, White Anchovies) 雜錦多士盆 (沙樂美腸、西班牙風腿、紅椒馬介休、白鯷魚)	\$140
Vegetarian Tapas 素菜頭盤	
Spinach and Cheese in Fillo Pastry (3 pcs) 焗菠菜芝士卷 (3 件)	\$66
Spanish Omelette 西班牙奄列	\$50
Sauteed Zucchini, Eggplant and Purple Onion 炒意大利青瓜茄子紫洋蔥	\$60
Sauteed Green Asparagus with Parmesan Cheese and Arugula 炒青露筍配巴馬芝士火箭菜	\$100
Potato Gratin with Black Truffle Oil 焗忌廉薯配黑松露油	\$60
Baked Tomato, Thai Asparagus and Cous Cous in Cheese Sauce 焗番茄泰露筍及中東米配芝士汁	\$100
Sautéed Mushroom with Garlic 蒜茸炒什菌	\$60
Crisp Fried Potatoes on Spicy Sauce 炸辣汁薯仔	\$50
Roasted Vegetable Tarteletes with Sun-Dried Tomato 燒什菜乾番茄薄餅	\$80
Meat Tapas 肉類頭盤	
Grilled Chorizo with Apple 西班牙風腸配蘋果	\$80
Chicken and Ham Croquette (3 pcs) 酥炸雞肉風腿卷 (3 件)	\$75
Grilled Iberico Pork with Sea Salt 扒西班牙黑毛豬伴海鹽	\$120

另收加一服務費 Plus 10% Service Charge

所有價錢以港幣計算 All prices quoted in Hong Kong Dollars

內容如有更改，恕不另行通知 Details are subject to change without further notice



Roasted Lamb Spare Ribs 燒羊肋骨	\$160
Pan Fried Duck's Liver with Fig and Chocolate Sauce 扒鴨肝配無花果、朱古力汁	\$160
Beef Malaga 薄切牛柳配大蒜橄欖油	\$110
Ox Tongue Kebabs (2 pcs) 牛舌串(2 件)	\$70
Spicy Beef Fillet with Olives 辣汁牛柳粒	\$90
Meat Balls in Tomato Herbs Sauce 肉丸番茄香草汁	\$75
Seafood Tapas 海鮮頭盤	
Pan Fried Crab Cake with Mayonnaise (1pc) 香煎蟹餅 (1 件)	\$90
Garlic Prawns 蒜片蝦	\$90
Grilled Sardines (2pcs) 扒沙甸魚 (2 條)	\$60
Deep Fried Squid 炸魷魚圈	\$90
Baked Snail with Bone Marrow 牛骨髓配田螺	\$80
Pan Fried Diced Abalone with Alioli Sauce 香煎鮑魚粒配蒜香蛋黃醬	\$80
Salt Cod Fritters with Aioli 酥炸馬介友配蛋黃醬	\$90
Baked Cod Fish and Spinach in Fillo Pastry 焗鱈魚菠菜酥皮卷	\$110
Seafood with Squid Ink Sauce on Rice Pasta 墨魚汁海鮮伴米形意粉	\$100
Main Course 主菜	
Slow Cooked Barramundi with King Prawn 慢煮鱈魚配大蝦	\$270
Roasted Suckling Pig 西班牙式燒乳豬	\$240

另收加一服務費 Plus 10% Service Charge

所有價錢以港幣計算 All prices quoted in Hong Kong Dollars

內容如有更改，恕不另行通知 Details are subject to change without further notice



Baked Seabass in Salt Crust 鹽焗鱸魚	\$240
Grilled Spring Chicken with Black Truffle Sauce 扒春雞配黑松露汁	\$230
Grilled Beef Tenderloin with Duck Leg Confit 扒牛柳配油漬鴨脾	\$280
Roasted Rack of Lamb with Au-Jus 燒羊鞍	\$280
Grilled Prime Rib Eye Steak with Sea Salt (10oz) 扒頂級肉眼配海鹽 (10oz)	\$360
Paella 西班牙飯類	
Vegetarian Paella 西班牙素菜焗飯	\$300 For Two Persons 二人用
King Prawns and Seafood Paella 西班牙大蝦海鮮焗飯	\$380 For Two Persons 二人用
King Prawns and Seafood Paella in Ink Sauce 西班牙墨汁大蝦海鮮焗飯	\$400 For Two Persons 二人用
Chicken and Chorizo Paella 西班牙雞肉風腸焗飯	\$340 For Two Persons 二人用
Chicken and Chorizo Paella with Quail and Lamb Chops 西班牙雞肉風腸焗飯配鸚鵡及羊扒	\$420 For Two Persons 二人用
Lobster and Seafood Pealla 西班牙龍蝦海鮮焗飯	\$600 For Two Persons 二人用
Daily Fish Fillet Seafood Pealla 是日鮮魚海鮮焗飯	\$380 For Two Persons 二人用

另收加一服務費 Plus 10% Service Charge

所有價錢以港幣計算 All prices quoted in Hong Kong Dollars

內容如有更改，恕不另行通知 Details are subject to change without further notice



Iberico Pork and Abalone with Wild Mushroom Rice 黑毛豬肉、鮑魚野菌燴飯	\$440 For Two Persons 二人用
Specialties From Spain 西班牙風采	
Smoked Iberico Pork Leg served with Seasonal Vegetables 西班牙黑毛豬腩配素菜	\$550 For Two Persons 二人用
Pasta 意粉	
Spanish Iberico Pork and Wild Mushrooms with Fettuccine 西班牙黑毛豬肉野菌闊條麵	\$230
Bacon and Onion Linguine with Crabmeat and Onsen Egg 煙肉洋蔥扁意粉配蟹肉及溫泉蛋	\$220
Abalone and Seafood Penne with Lobster Sauce 鮑魚海鮮長通粉配龍蝦汁	\$240

另收加一服務費 Plus 10% Service Charge

所有價錢以港幣計算 All prices quoted in Hong Kong Dollars

內容如有更改，恕不另行通知 Details are subject to change without further notice