



Mijas A La Carte

<u>Bread and Toast 麵包及多士</u>	
Toasted Garlic Bread with Black Truffle, Tomatoes and Extra Virgin Olive Oil 蒜蓉包伴黑松露及特級橄欖油番茄蓉	\$60
Whole Grain Bread with Tomatoes and Extra Virgin Olive Oil 全麥農莊多士伴特級橄欖油番茄蓉	\$60
Serrano Ham and Olives on Walnut Bread (2pcs) 風乾西班牙火腿薄麥包多士 (2 件)	\$60
Smoked Salmon on Melba Toast with Arugula (2pcs) 煙三文魚芝麻菜薄脆多士 (2 件)	\$60
Crab Meat and Shrimp Salad on Melba Toast (2pcs) 蟹肉、蝦沙律薄脆多士 (2 件)	\$60
<u>Appetizers and Salads 頭盤及沙律</u>	
Grilled Half Maine Lobster with Mesclun Salad and Black Truffle Olive Oil 扒半邊波士頓龍蝦伴田園沙律黑松露橄欖油	\$298
*Maine Lobster and Scallop Carpaccio with Green Gazpacho Shooter 波士頓龍蝦、帶子刺身薄切伴小杯西班牙青凍湯	\$238
Smoked Salmon Roulade with Crabmeat and Lavosh Mille Feuille 煙三文魚、蟹肉卷伴千層酥	\$168
Pan Fried Goose Liver with Mango and Ginger Relish, Mini Figs Tart 香煎法國鵝肝伴薑汁芒果醬及小無花果撻	\$218
Roma Tomato Salad with Burrata Cheese, Extra Virgin Olive Oil and Arugula 意大利番茄、頂級水牛芝士及芝麻菜沙律	\$188
*Romaine Lettuce Salad with Smoked Salmon and Manchego Cheese 羅文菜沙律伴煙三文魚及西班牙芝士	\$178 (Regular) \$258 (Large)
Mixed Lettuce Salad with Crudités, Trimmings and Dressings 特級田園素菜沙律	\$148 (Regular) \$198 (Large)
<u>Vegetarian and Health Tapas 蔬菜頭盤</u>	
Sauteed Asparagus and Squash with Black Truffle 扒露筍及什菜伴黑松露菌	\$168
“Pimiento Pardon” ~ Fried Organic Green Pepper from Spain and Grilled Vegetable with Rock Salt 酥炸西班牙有機青椒及扒什菜伴岩鹽	\$88



Grilled Mushrooms with Red Pesto and Italian Squash 扒蘑菇伴香草意青瓜	\$88
Spinach and Mozzarella in Fillo Pastry Roulade 意大利芝士菠菜酥皮卷	\$98
Tortilla with Grilled Bell Pepper and Asparagus 西班牙式甜椒奄列配露筍	\$98
“Patatas Bravas” on Tomato Sauce 炸馬鈴薯番茄汁	\$88
Sauteed Eggplant with Tomato Sauce 鮮番茄醬炒茄子	\$88
<u>Seafood Tapas 海鮮頭盤</u>	
Octopus “Galician Style” on Potatoes with Sour Cream and Herbs and Green Gazpacho Shooter “加里西亞”橄欖油香草八爪魚伴酸忌廉薯、小杯西班牙青凍湯	\$158
“Bocquerones” on Avocado and chilled Pisto Manchego 西班牙銀魚柳伴牛油果醬	\$88
Serrano Ham wrapped Scallops in Garlic Olive Oil 西班牙風腿卷帶子伴蒜蓉橄欖油	\$140
Crisp-fried Calamari with Alioli 酥炸魷魚圈伴蛋黃蒜蓉醬	\$98
Crisp-fried Garlic Prawns with Mango Butter 脆炸蒜片蝦伴香芒牛油汁	\$168
Garlic Prawns in Olive Oil 油浸蒜片蝦	\$188
Grilled Scallops on Pomelo Salad with Ginger 扒帶子伴薑汁柚子沙律	\$168
Manila Clams in White Wine and Chili Broth 白酒煮美國馬尼拉大蜆	\$168 (Regular) \$248 (Large)
“Bacalao” Tortilla ~ Dried Cod Omlette 傳統西班牙式“馬介休”奄列	\$138
Grilled Sardines with Saffron Sauce 香煎沙甸魚配西班牙紅花汁	\$100
<u>Meat Tapas 肉類頭盤</u>	
*Spanish Meat Platter (Jamon Bellota Iberico Ham, Chorizo Iberico, Fuet Salami and Air Dry Beef, Manchego and Olives) 西班牙頂級風乾肉精選 (西班牙頂級黑毛豬風腿、風腸、風乾西班牙牛肉及沙林美腸伴西班牙芝士及什橄欖)	\$400



5J Belota with Arugula 西班牙黑毛豬風乾 36 個月火腿	40g \$300 60g \$450
Serrano Ham with Cantaloupe Melon 西班牙風乾火腿伴網紋瓜	40g \$160 60g \$240
Sauteed Chorizo with Sherry 些厘酒炒西班牙風腸	\$98
Meat Balls with Truffle and Mozzarella Filling 自家制肉丸釀意大利芝士及黑松露配番茄汁	\$98
Lamb Spare Ribs with Avocado Timbale 燒羊肋骨伴牛油果醬	\$158
Croquettes with Serrano Ham and Chicken in Tartar Sauce 炸西班牙風乾火腿雞卷伴他他汁	\$98
Chorizo and Cheese Tortilla 傳統西班牙式風腸及芝士奄列	\$148
Peppered Cubes of U.S. Prime Rib Eye with Garlic and Chili 蒜蓉、辣椒炒頂級美國肉眼粒	\$188
<u>Soup 湯</u>	
“Andaluzian” Gazpacho with Cucumbers and Tomatoes “安德魯西亞”傳統番茄凍湯	\$88
Maine Lobster and Spinach Bisque with Sherry 波士頓龍蝦菠菜忌廉湯	\$108
“Catalunyan” Seafood Broth with Ali-Oli “加泰隆尼亞”西班牙海鮮湯	\$108
Mushroom Soup with Truffle Oil 白菌湯配松露油	\$98
Baked Onion Soup with Chorizo and Manchego Cheese 焗西班牙芝士洋蔥湯伴風腸	\$98
<u>Pasta 意粉</u>	
Grilled Scallops on Linguine “Alla Carbonara” 扒帶子卡邦尼意粉	\$268
Grilled Half Maine Lobster on Spaghetti in Cava Cream Sauce 扒半邊波士頓龍蝦香檳忌廉汁意粉	\$368
“Carabineros” - Spanish Deep Sea Prawns on Squid Ink Pasta 扒西班牙深海紅蝦墨魚汁意粉	\$368
Penne Rigate with Clam, Chorizo and Fresh Tomatoes 美國馬尼拉大蜆、西班牙風乾腸鮮茄汁長通粉	\$268



Baked Oxtail and Eggplant Lasagna with Tomato and Parmesan 巴馬芝士焗牛尾茄子千層麵	\$268
Angel Hair with Goose Liver Cube and Organic “Onsen Egg” 天使麵配鵝肝粒及有機溫泉蛋	\$268
Asparagus and Boletus on Linguine in Pesto Sauce (Vegetarian) 露筍、牛肝菌扁意粉香草汁	\$258
<i>Paellas for sharing</i> 西班牙焗飯	
Seafood Paella with Whole Maine Lobster and Scallops 原隻波士頓龍蝦海鮮焗飯	\$690
Seafood Paella with Scallops and “Carabineros”- Spanish Deep Sea Prawns or King Prawns 傳統西班牙海鮮焗飯配帶子及西班牙深海紅蝦 或 大蝦	\$690
Spring Chicken and Chorizo Paella with “Carabineros”- Spanish Deep Sea Prawn or King Prawns 傳統西班牙海鮮焗飯配風乾腸、燒春雞及 西班牙深海紅蝦 或 大蝦	\$690
Lamb Spare Ribs and Chorizo Paella with “Carabineros”- Spanish Deep Sea Prawn or King Prawns 傳統西班牙海鮮焗飯配風乾腸、燒羊肋骨及西班牙深海紅蝦 或 大 蝦	\$630
Asparagus and Fresh Tomato Paella with Boletus (Vegetarian) 青露筍、鮮茄素菜焗飯配牛肝菌	\$480
All Paellas are available with Squid Ink at an additional charge of \$40 per order 每客西班牙焗飯可另加\$40 配墨魚汁	
<i>Seafood</i> 海鮮	
Grilled Seafood Platter with Garlic Butter Sauce (1/2 Maine Lobster, Salmon, Chilean Seabass Fillet, Scallop and Mussel) 扒海鮮拼盤 (半邊波士頓龍蝦、三文魚、智利海鱸魚柳、帶子及青 口)	\$388
Chilean Seabass Fillet on Leek and Potato Stew 智利海鱸魚柳配大蒜燴薯仔	\$318
Grilled Salmon Steak with Eggplant Pesto 扒三文魚伴香草茄子汁	\$298
Seabass in Sea Salt Crust served with buttered Vegetables 海鹽焗鱸魚配牛油什菜	\$358
Grilled Whole Maine Lobster served with buttered Vegetables 扒原隻波士頓龍蝦配牛油什菜	\$580
Grilled Spanish Deep Sea Prawn “Carabineros” (3pcs) 扒西班牙深海紅蝦 (3 隻)	\$495



<u>Meat 肉類</u>	
Signature Spanish Roasted Suckling Pig (Advance reservation is required, available during dinner only) 招牌西班牙乳豬 (須預訂及只限晚市時段供應)	\$398
Premium Japanese A4 Saga Wagyu Beef Sirloin (7oz) 日本 A4 佐賀和牛西冷牛扒 (7oz)	\$880
Grilled U.S. Prime Rib Eye Steak with Marjoram Potatoes (10oz) 美國頂級肉眼扒配香草薯 (10oz)	\$480
Australian M6 Wagyu Beef Sirloin with Marjoram Potatoes 澳洲 M6 和牛西冷扒配香草薯	\$480 (8 oz) \$840 (14 oz)
16 Hours slow Braised Wagyu Beef Cheek with Potato Puree 16 小時低溫焗和牛臉頰伴薯蓉	\$338
Australian Lamb Loin with Potato Gratin 澳洲羊扒配忌廉千層薯	\$390
Roast Spring Chicken with Chorizo and Potato Puree, Cranberry Sauce 燒春雞配西班牙風乾腸及薯蓉伴金巴利汁	\$298
Iberico Pork Belly with Mango and Apple Sauce 西班牙黑毛豬腩配香芒蘋果汁	\$298

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge
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