



COMFORT
MEDITERRANEAN
CUISINE



MON MONO

FRESH
SEASONAL
SEAFOOD

APPETIZER

CAESAR SALAD

\$118

Romaine Heart / White Anchovies /
Crispy Ham / Garlic Croutons / Parmesan



PAN-SEARED SCALLOP

\$188

Hokkaido Scallop / Pancetta / Edamame Puree /
Garlic Foam



CHOPPED SALAD

\$138

Prawns / Salami / Cheese / Cherry Tomato /
Zucchini / Roasted Bell Pepper / Chickpeas /
Romaine / Oregano Dressing

GARLIC PRAWNS

\$128

Chorizo / Onion / Smoked Paprika /
Confit Garlic

PAN CON TOMATO

\$88

Semi-Dried Tomato / EVOO / Parmesan



PORTUGUESE CLAMS STEW

\$188

Chorizo / Cannellini Beans / White Wine /
Parsley

HAM CROQUETTES

\$88

Iberian Ham / Garlic Aioli

WILD MUSHROOM SOUP

\$98

Truffle / Porcini Mushroom / Chives

TRUFFLE BIKINI SANDWICHES

\$108

Serrano Ham / Mozzarella / Truffle



CHORIZO BIKINI SANDWICHES

\$88

Spicy Chorizo / Mozzarella / Chipotle

PINK SHRIMP CARPACCIO

\$158

Dry Shrimp / Tomato Salsa / Tomato Jelly



FASSONA BEEF TARTARE

\$158

Potato Mille-feuille / Chili / Capers / Pickle /
Egg Yolk Emulsion



CRISPY OYSTER

\$88

Jalapeno Mango Salsa / Herb Salad

GRILLED GALICIAN OCTOPUS

\$198

Spicy Romesco / Potato / Roasted Bell Pepper /
Chipotle Aioli

OYSTER ROCKEFELLER

\$88

Creamy Spinach / Pancetta / Parmesan



Prices are in Hong Kong Dollars and subject to 10% service charges.

Please inform us of any food allergies or dietary requirements prior to ordering.

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MAIN

SIDES

BLACK PAELLA \$248
Squid / Chorizo / Piquillo Pepper / Garlic Aioli

SEAFOOD PAELLA \$288
Spot Prawns / Clams / Squid / Chorizo /
Piquillo Pepper / Garlic Aioli

 **LOBSTER PAELLA** \$428
Lobster Tail / Chorizo / Piquillo Pepper/
Garlic Aioli


 **DELUXE SEAFOOD PAELLA** \$728
(30CM FOR 4-6 PAX)
Lobster Tail / Octopus / Spot Prawns / Clams /
Squid / Mussel / Chorizo / Piquillo Pepper /
Garlic Aioli

RED CARABINERO SPAGHETTI \$248
Whole Scarlet Prawn / Bottarga / Cherry
Tomato / Garlic / Parsley

 **SEAFOOD PAPPARDELLE** \$288
Spot Prawn / Scallop / Cod Fish / Clam /
Confit Cherry Tomato Sauce / Basil

WILD MUSHROOM TAGLIOLINI \$208
Truffle / Pancetta / Parmesan /
Slow Cooked Egg

PORK RIBS (5 RIBS) \$248
Smoked Paprika Honey / Coleslaw Salad /
Cilantro Dressing

 **SUCKLING PIG** \$328
Green Apple Salad / Candied Walnut

BEEF CHEEK \$328
Morel Mushroom / Potato Mash /
Sweet Onion Gravy


 **ROASTED SPRING CHICKEN** \$288
Roasted Cherry Tomato / Chicken Gravy

BLACK COD \$388
Capers / Olives / Cherry Tomato / Spinach

SOURDOUGH BREAD \$48
Smoked Paprika Butter

GREEN SALAD \$68
Sesame Ginger Dressing

PADRON PEPPERS \$68
Manchego Cheese

 **ROASTED CORN** \$68
Cotija Cheese




ROASTED POTATOES \$68
Thyme / Rosemary / Chili

SAUTÉED BABY SPINACH \$88
Garlic / EVOO

SAUTÉED WILD MUSHROOM \$68
Crispy Garlic / Smoked Paprika / Red Onion

DESSERT

CHURROS \$88
Chocolate Nutella / Cinnamon Sugar

 **FRENCH TOAST** \$98
Milk Bread / Pistachio Ice-Cream



HONEY PASSIONFRUIT SORBET \$58
Green Apple Jelly / Dry Rose Leaf

 **TIRAMISU** \$98
Frangelico Syrup / Hazelnuts