
TAPAS
LATIN SOUL
拉丁之魂

Travel in Latin America by Mauro Colagreco
跟随 Mauro Colagreco 寻味南美



N 31° E-123°



SUMMER MENU NO.2

UNICO MENU
优尼客菜单

炸海鲜，塔塔汁
Seafood fritter with tartar sauce

有机番茄，小洋葱，香葱及罗勒
Tomatoes from our garden, shallots, spring onions and basil

西瓜冷汤配山羊奶芝士和鲜薄荷
Watermelon gazpacho with goat cheese & fresh mint

古典羊肉丸子，番茄汁
Classic lamb meat balls with tomato sauce

传统“水手”烹制蓝口贝，白葡萄酒和新鲜香草
Traditional mussels “Marinière” cooked with white wine and fresh herbs

烤土豆，迷迭香及大蒜
Roasted potatoes, rosemary & garlic

传统西班牙炸甜品“童年的记忆”，巧克力汁
Traditional churros with chocolate sauce

234 RMB

MARCELO JOULIA
MENU COLLECTION
建筑师推荐

“恩帕纳达斯”，南美炸什锦饺子，配辣味汁
“Empanadas” meat and vegetables pie selection with spicy sauce

烟熏马苏里拉奶酪
Smoked mozzarella

伊比利亚什锦冷切拼盘
Mixed Ibéricos cold cuts platter

有机番茄，小洋葱，香葱及罗勒
Tomatoes from our garden, shallots, spring onions and basil

* 慢火烹制有机鸡蛋配薯片，若麦斯格酱及伊比利亚火腿
* Slow cooked organic egg with crispy potatoes, romesco sauce and Ibérico ham

安格斯肉眼
Angus beef rib-eye

烤鸭胸配克里奥尔汁，玉米和香菜
Roasted duck breast with criolla sauce, fresh corn and coriander

扒时令蔬菜
Grilled seasonal vegetables

精选芝士车
Unico cheese trolley selection

阿根廷茶口味玛卡龙
Argentinean tea macaroons

345 RMB

* 布伊诺斯艾里斯“优尼客”餐厅招牌推荐
* “UNIK” Restaurant, Buenos Aires Signature Dish

THIBAUT POUPLARD
MENU COLLECTION
主厨推荐

西班牙 5J 贝洛塔黑猪火腿
5J Bellota Ibérico ham "Cinco Jotas"

腌制沙丁鱼，番茄和蒜奶油
Marinated sardines, tomatoes and garlic cream

海南风味牛肉塔塔
Beef Hainan style

蒸蔬菜配蛋黄酱
Steamed vegetables mayo

烟熏马鲛鱼配黄油和乡村面包
Smoked mackerel with butter and country bread

大虾鸡蛋煎饼配柿椒
Tortilla with shrimps and pimentos del piquillo

煎鳕鱼，芦笋，油浸小番茄，鱿鱼及藏红花汁
Pan fried cod fish, asparagus, tomatoes confit and calamari with saffron sauce

扒金枪鱼，小唐菜和甜辣酱
Grilled tuna, bok choy and sweet chili sauce

17 小时慢火烹制羊排，鹰嘴豆泥和辣味哈勒萨酱
17h Slow cooked lamb chop, chick pea puree and harissa

秘制三层肉，绿扁豆和烟熏腊味奶油
Pork belly, green lentils and virtual smoked cream

精选芝士车
Unico cheese trolley selection

极乐巧克力配番石榴雪芭
Chocolate bliss with guava sorbet

789 RMB for 2 people

2 人份分享套餐
Menu for share, minimum 2 people
为整桌特别定制
Set menus to be ordered for the whole table

All prices are in RMB and subject to 10% service charge 所有价格以人民币计，附加 10% 服务费

MAURO COLAGRECO
MENU COLLECTION
主厨推荐

西班牙 5J 贝洛塔黑猪火腿
5J Bellota Ibérico ham "Cinco Jotas"

美味腌制凤尾鱼配新鲜香草
Marinated boquerones with fresh herbs

海苔面包配烟熏牛油果和酸橘汁腌蔬菜
Seaweed foccacia topped with smoked avocado and vegetable ceviche

酸橘汁带子，青柠，苹果
Scallop ceviche Green lemon-apple

生蚝配百香果和香菜
Fresh oysters with passion fruit and coriander

辣味番茄清汤配烤老虎虾和新鲜香草
Spicy tomato consommé with roasted tiger shrimps and fresh herbs

莫奎卡式煮龙虾配椰奶和花生油
Lobster "Moqueca" with coconut milk and peanuts

脆康菲乳猪配奶油玉米糊
Crispy and suckling pig confit with creamy polenta

安格斯牛柳
Angus beef tenderloin

红薯泥配坚果
Sweet potato puree with nuts

精选芝士车
Unico cheese trolley selection

奶油西米配椰奶和新鲜百香果
Creamy tapioca with coconut milk and passion fruit

玉米奶油配巧克力冰激凌和可可
Corn cream, chocolate ice cream, grue cacao

890 RMB for 2 people

2 人份分享套餐
Menu for share, minimum 2 people
为整桌特别定制
Set menus to be ordered for the whole table

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CHARCUTERIA
COLLECTION
冷盘



CHARCUTERIA
COLLECTION
冷盘

西班牙 5J 贝洛塔黑猪火腿
5J Bellota Iberico ham "Cinco Jotas"

味道细腻滑顺。前味略带甘甜，而其后欣然转化为如奶油般醇厚浓郁的脂香。
It has a smooth and delicate flavour, slightly sweet at the beginning,
which later surprises for the creaminess of its fat fused in the palate in a sublime way.

60grs/208 RMB 120grs/398 RMB

伊比利亚乔里佐腊肠
Chorizo Ibérico

60grs/98 RMB 120grs/176 RMB

萨奇康香肠
Salchichón Ibérico

60grs/78 RMB 120grs/136 RMB

伊比利亚什锦冷切拼盘
Mixed Ibéricos cold cuts platter

208 RMB

腌制沙丁鱼，番茄和蒜奶油
Marinated sardines, tomatoes and garlic cream



海苔面包配烟熏牛油果和酸橘汁腌蔬菜
Seaweed foccacia topped with smoked avocado and vegetable ceviche



炸海鲜，塔塔汁
Seafood fritter with tartar sauce



腌章鱼配鹰嘴豆，圆椒和菠菜
Marinated octopus with chick peas, bell pepper and spinach



蒸蔬菜配蛋黄酱
Steamed vegetables with mayo



“恩帕纳达斯”南美炸什锦饺子，配辣味汁
“Empanadas” Meat and vegetables pie selection with spicy sauce



TAPAS WORLD 世界

TO NIBBLE 小食

“恩帕纳达斯”南美炸什锦饺子，配辣味汁 “Empanadas” Meat and vegetables pie selection with spicy sauce	45
腌制沙丁鱼，番茄和蒜奶油 Marinated sardines, tomatoes and garlic cream	56
炸海鲜，塔塔汁 Seafood fritter with tartar sauce	78
精选什锦土豆片，辣味番茄汁 Potato chips collection with spicy tomato sauce	23
芝士面包配牛油果和芝士奶油 Cheese bread with avocado & cheese cream	34
美味腌制凤尾鱼配新鲜香草 Marinated boquerones with fresh herbs	78
腌章鱼配鹰嘴豆，圆椒和菠菜 Marinated octopus with chick peas, bell pepper and spinach	45
火腿芝士三明治 Tostada ham and cheese	34

ONLY VEGETABLES 素爱

纯粹绿色 Green textures	23
红薯泥配坚果 Sweet potato puree with nuts	23
烤土豆，迷迭香及大蒜 Roasted potatoes, rosemary & garlic	23
扒时令蔬菜 Grilled seasonal vegetables	23
蒸蔬菜配蛋黄酱 Steamed vegetables mayo	34
有机番茄，小洋葱，香葱及罗勒 Tomatoes from our garden, shallots, spring onions and basil	34
海苔面包配烟熏牛油果和酸橘汁腌蔬菜 Seaweed foccacia topped with smoked avocado and vegetable ceviche	34

辣味番茄清汤配烤老虎虾和新鲜香草
Spicy tomato consommé
with roasted tiger shrimps and fresh herbs



烟熏土豆，配可塔基芝士和烟熏三文鱼
Smoked potatoes, cottage cheese and smoked salmon



烟熏马苏里拉奶酪
Smoked mozzarella



西瓜冷汤配山羊奶芝士和鲜薄荷
Watermelon gazpacho, goat cheese & fresh mint



慢火烹制有机鸡蛋配薯片，若麦斯格酱及伊比利亚火腿
Slow cooked organic egg with crispy potato, romesco sauce and Ibérico ham



TAPAS WORLD 世界

ONLY SMOKED 熏味

- 烟熏马苏里拉奶酪
Smoked mozzarella 67
- 烟熏土豆，配可塔基芝士和烟熏三文鱼
Smoked potatoes, cottage cheese and smoked salmon 78
- 烟熏马鲛鱼配黄油和乡村面包
Smoked mackerel with butter and country bread 56

ONLY SOUP 汤享

- 西瓜冷汤配山羊奶芝士和鲜薄荷
Watermelon gazpacho with goat cheese & fresh mint 56
- 辣味番茄清汤配烤老虎虾和新鲜香草
Spicy tomato consommé with roasted tiger shrimps and fresh herbs 67

ONLY EGGS 蛋食

- * 慢火烹制有机鸡蛋配薯片，若麦斯格酱及伊比利亚火腿
* Slow cooked organic egg with crispy potato, romesco sauce and Ibérico ham 67
- 大虾鸡蛋煎饼配柿椒
Tortilla with shrimps and pimientos del piquillo 67

* 布伊诺斯艾里斯“优尼客”餐厅招牌推荐
* “UNIK” Restaurant, Buenos Aires Signature Dish



生蚝配百香果和香菜
Fresh oysters with passion fruit and coriander



海南风味牛肉塔塔
Beef Hainan style



烤挪威大虾配柑橘
Roasted Norway prawns with citrus



烤鸭胸配克里奥尔汁，玉米和香菜
Roasted duck breast with criolla sauce, corn and coriander



酸橘汁带子，青柠，苹果
Scallop ceviche Green lemon-Apple

TAPAS WORLD 世界

ONLY SEA 海の味

- 酸橘汁带子，青柠，苹果
Scallop ceviche green lemon-apple 78
- 莫奎卡式煮龙虾配椰奶和花生油
Lobster "Moqueca" with coconut milk and peanuts 98
- 生蚝配热情果和香菜
Fresh oysters with passion fruit and coriander 123
- 铁板煎鱿鱼和大虾配辣椒和乔里佐腊肠
Calamari & shrimps a la plancha, chilli and chorizo 78
- 扒金枪鱼，小唐菜和甜辣酱
Grilled tuna, bok choy and sweet chili sauce 78
- 牛油果帝王蟹肉卷配鸡尾酒酱
King crab roll with avocado and cocktail sauce 89
- 烤挪威大虾配柑橘
Roasted Norway prawns with citrus 123
- 煎鳕鱼，芦笋，油浸小番茄，鱿鱼及藏红花汁
Pan fried cod fish, asparagus, tomatoes confit and calamari with saffron sauce 98

ONLY MEAT 肉食爱好者

- 海南风味牛肉塔塔
Beef Hainan style 89
- 烤鸭胸配克里奥尔汁，玉米和香菜
Roasted duck breast with criolla sauce, corn and coriander 56
- 脆康菲乳猪配奶油玉米糊
Crispy and suckling pig confit with creamy polenta 56
- “南美”创意美味鸡肉
Chicken "South America" creation 45
- 古典羊肉丸子，番茄汁
Classic lamb meat balls with tomato sauce 78
- 17小时慢火烹制羊排，鹰嘴豆泥和辣味哈勒萨酱
17h Slow cooked lamb chop, chick pea puree and harissa 89
- 秘制三层肉，绿扁豆和烟熏腊味奶油
Pork belly, green lentils and virtual smoked cream 45

All prices are in RMB and subject to 10% service charge 所有价格以人民币计，附加 10% 服务费

ON THE
PARRILLA
帕里拉 尽享炭烤

THE PARRILLA
PARRILLA 式烤肉

Parrilla, 是一种发源自拉丁南美洲, 包括阿根廷、智利、巴拉圭, 乌拉圭等地。他们会在烤肉前以一种固定的模式把肉类预先准备, 跟一般烧烤是截然不同。这种烧烤的火种是特定由木炭和梨木所生; 而这些木炭与梨木更是为了烤肉上乘的口感与精良品质而精心挑选, 这一切都让烤出来的肉呈现出一种极其独特的滋味。

UNICO & COLAGERECO 餐厅里的精选肉类, 全部直接由阿根廷进口, 并采用 Parrilla 烧烤方式来烧制。

The "Parrilla", is a style of grill commonly found in Argentina and in many other Latin territories. There, the meat is prepared in an almost ritualistic way, almost like a natural fire in the pampa. The fire is produced with charcoal and pears wood especially selected revealing exceptional flavors to our meat.

UNICO & Colagreco parrilla was designed by Marcelo Joulia and produced in a old factory in Buenos Aires. After months of shipping, the parrilla has finally arrived in Shanghai to make you enjoy our great range of cooked meat.

THE MEAT

Unico 的精品牛排系列选自特定产区的顶级部位。经过特殊熟成成为肉质增添了鲜嫩。再经阿根廷特有的以炭及特选梨木而制的烤炉 PARRILLA 碳烤而制。带出独一无二的南美风味。

Unico's meat collection results from the careful selection of several meat cuts and origin. Always aged, our meat becomes extremely tender and tasteful before being grilled on the "parrilla", which is a style of grill commonly found in Argentina with a fire produced with charcoal and selected pears wood especially selected revealing exceptional flavors to our meats.

TIERRA
大地女神

安格斯牛柳 Angus beef tenderloin	278
安格斯肉眼 Angus beef rib-eye	208
安格斯顶级肉排 (2 人或 4 人份) Angus prime beef rib (for 2 or 4 people)	678

AGUA
水

扒马鲛鱼, 萝卜和圆椒奶油 Grilled mackerel, radish and indigenous pepper cream	90
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奶油木薯配椰奶和新鲜百香果
Creamy tapioca with coconut milk and passion fruit



玛德琳蛋糕配松露蜂蜜
Madeleines with truffle honey



新一代梅尔巴桃
Melba peach new generation



玉米奶油配巧克力冰激凌和可可
Corn cream, chocolate ice cream & grue cacao



阿根廷茶玛卡龙
Argentinean tea macaroons



极乐巧克力配番石榴雪芭
Chocolate bliss with guava sorbet



CHEESE COLLECTION 芝士精选

精选芝士车
Unico cheese trolley selection

100grs/148 RMB 200grs/248 RMB

DESSERTS COLLECTION 甜品精选

ONLY SWEET 甜の味

传统西班牙炸甜品“童年的记忆”，巧克力汁 Traditional churros with chocolate sauce	34
极乐巧克力配番石榴雪芭 Chocolate bliss with guava sorbet	45
阿根廷茶玛卡龙 Argentinean tea macaroons	34
奶油木薯配椰奶和新鲜百香果 Creamy tapioca with coconut milk and passion fruit	34
玉米奶油配巧克力冰激凌和可可 Corn cream, chocolate ice cream & grue cacao	34
巧克力蛋糕 Moelleux au chocolat	45
新一代梅尔巴桃 Melba peach new generation	34
玛德琳蛋糕配松露蜂蜜 Madeleines with truffle honey	34



www.unico.cn.com