

CATALUNYA

Catalunya

HONG KONG

RESTAURANT MENU

TAPAS

VERMOUTH

ASSORTMENT OF MARINATED OLIVES
Spanish olives enriched with flavorful herbs and spices.

MARINATED PICKLES
Vegetables with a unique asian touch.

SPHERICAL OLIVES
A distinctive approach to Spanish olives. Have them in one bite and watch out for the pit!

PA AMB TOMÀQUET
Your first introduction to tapas. Have it with jamon, anchovies or simply on its own!

BREAD
Artisanal bread cooked in wood oven.

IBERICOS

**JAMÓN IBÉRICO “GRAN RESERVA”
100% BELLOTA**
This cured Iberico ham is a must-try!

PALETILLA IBÉRICA 100% BELLOTA
If it’s not Jamon, it’s Paletilla. Leg or Shoulder?
It is up to you!

LOMITO IBÉRICO
This noble cured pork sirloin has a smoked pepper hint that gives it an exceptional taste.

“CECINA”
30 months cured Wagyu beef ham.

SPANISH CHEESE PLATTER
Selection of the most popular Spanish cheese.

TAPAS

CANTABRIAN ANCHOVIES
A tasty tapa of anchovies marinated in olive oil.

COD FISH “ESQUEIXADA”
Every Spanish grandma has this recipe that is named after breaking the cod into smaller pieces.

CATALUNYA TOMATO TARTAR
This tartar has a trick up its sleeve, you would never guess it was not meat.

**“ESCALIBADA” WITH FOIE-GRAS AND
SMOKED EEL**
Grilled vegetables, foie-gras and eel, this combination gives a gentle smokey kick.

**TOMATO SALAD WITH CONFIT TUNA
BELLY AND BASIL**
Selection of the freshest tomatoes paired with a Spanish tuna belly confit.

WHITE ASPARAGUS
For Herbivores, this special asparagus is flown-in, steamed and topped with tarragon mayonnaise.

AVOCADO AND LOBSTER ROLL
A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables and mayonnaise.

**BOMBAS FROM “BARCELONETA”
3PCS**
A Cova Fumada creation, Catalunya presents to Hong Kong this meat and potato concoction with Brava spicy sauce.

JAMÓN IBÉRICO CROQUETTE 4PCS
How to put a Spaniard to the test? Ask for croquetas and decide whose are the best?

**CALAMARES “ANDALUSIAN STYLE” WITH
LEMON MAYONNAISE**
Only the best at Catalunya, try our fresh Spanish squid fried up in Hong Kong.

PATATAS BRAVAS WITH “ALL I OLI”
Brave enough to try these fried potatos with “all i oli“ and Brava spicy sauce.

COD FRITTERS
A tribute to one of the most popular Catalan bites.

THE OTHER SPANISH TORTILLA
A modern twist to the most famous Spanish tapa.

TORTILLA DE TRAMPO
Also called the “Sin Tortilla”, this is a perfect example of lust in gastronomy. Yummy....

“ESTRELLADOS”
Scrambled egg on a potato bed.
With your choice of:

**“CHORIZO”
“MORCILLA”
“PALETILLA”**

HAM, CHEESE AND TRUFFLE “BIKINI”
You’re not getting a swimsuit! This ham, cheese and truffle sandwich will transport you right to Catalunya.

CLAMS “A LA BASCA”
Clams with the traditional and unctuous green sauce of the Basque country.

SWEETBREAD WITH BABY SQUID
Our special surf & turf, sweetbreads with calamari.

**ROASTED MEAT “CANELÓN” WITH
“IDIAZABAL” CHEESE AND BASIL OIL**
Succulent veal and chicken wrapped in a delicious crepe covered in a sinful cheese sauce.

SUCKLING PIG TAPA
Don’t feel like having a whole suckling pig? Have the same pleasure in two bites instead.

GAMBAS AL AJILLO
Prawns with crispy pork belly and “Ajillo.”

MEAT

TRADITIONAL SUCKLING PIG “SEGOVIAN STYLE” D.O. TERUEL 3-4 PAX

A signature dish roasted Segovian style and served in a special way.

LAMB SHOULDER 2 PAX

Lamb from Pirinees.

STUFFED CHICKEN CATALAN STYLE 2 PAX

One of the oldest and representative Catalan recipes.

NEW ZEALAND TXULETA 1 KG 2-3 PAX

Luscious tender meat that melts in your mouth.

PRIME NATURAL BEEF RIB EYE 400GR 2 PAX

17 months. 400 days grass fed.

VEAL “FRICANDÓ” WITH WILD MUSHROOMS

Traditional Catalan stew.

SEAFOOD AND FISH

ALL OUR SEAFOOD AND FISH COME FROM EUROPE, JAPAN, AUSTRALIA AND NEW ZEALAND.

CATCH OF THE DAY

The best choice of the freshest fish captured by our chef’s eagle eye.

“SUQUET” WITH GUNARD FISH

Our sailors’ daily meal with our catch-of-the-day, grilled fresh and stewed with potatoes.

LOBSTER RICE

The brother of our beloved Paella, this time with the amazing flavour of fresh grilled Lobster.

MEDITERRANEAN RED PRAWNS

It’s your call: Salted, Grilled, Steamed.
You choose the style, we give the flavour.

SIDE DISHES

CABBAGE

Charcoal grilled.

“PIQUILLOS”

Confit red peppers.

AUBERGINE

Deep fried and seasoned with black olive miso.

PINEAPPLE

Roasted with spices.

POTATO

Smoked and mashed.

MUSHROOMS

Stewed with onions and beef jus.

SEASONAL VEGETABLES

Sauteed with “Romesco” sauce.

“PADRON” PEPPERS

Spanish pan fried green peppers.

<div>DESSERTS</div> <div><div><div>RICE</div><div>Creamy rice and milk pudding.</div></div><div><div>CHEESE FLAN</div><div>A twist on the traditional flan, a perfect balance between sweet and savoury.</div></div><div><div>CHOCOLATE</div><div>A promise to end an indulgent meal on a delectably sweet note.</div></div><div><div>SEASONAL FRUIT</div><div>Flavored with aromathics.</div></div><div><div>ALMOND</div><div>Warm creamy almond sponge cake. Minimum preparation time: 12 mins</div></div><div><div>“TORRIJA”</div><div>Soft and sweet warm bread with smoked milk ice cream.</div></div></div>	
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