

## DRINKS

RED / WHITE SANGRIA 88

BEER 48

## SNACKS

Vermut Gordal Olives (V) 48

酒心橄欖 (素) 48

Marcona Almonds (V) 38

西班牙皇后杏仁 (素) 38

Gilda Skewer with Smoked Sardines, and Piparras 48/pc

煙沙甸魚醋漬辣椒串 48/串

Sourdough Bread, Smoked Butter, and Arbequina Oil (V) 48

酸種麵包伴煙燻牛油及Arbequina橄欖油 (素) 48

## TAPAS

Cristal Pan con Tomate 52

蕃茄多士 52

Boletus Croquetas 48/pc (add Iberico Ham +25)

牛肝菌炸丸 48 (加配黑毛豬風乾火腿 +25)

Summer Gazpacho with Cucumber Sorbet 68

夏日蕃茄冷湯伴青瓜雪葩 68

Ajoblanco, Sardines, and Grapes 128

蒜香杏仁凍湯沙甸魚伴青提子 128

Marinated Heirloom Tomatoes (V) 98

醃漬祖傳小蕃茄 (素) 98

Rusa And Sea Urchin on Toast 180

北海道海膽薯仔沙律配多士 180

Carabineros al Ajillo 168

欖油蒜香西班牙紅蝦 168

Asparagus, Fino Sabayon, Summer Truffle, Pancetta 168

松露酒香沙巴翁煙肉露筍 168

Potato Tortilla with Piparra Peppers (V) 148

西班牙醋漬辣椒薯仔蛋餅 (素) 148

## PLATOS

Blue Lobster Paella with Salmorreta 380/758

醬香藍龍蝦西班牙飯 380/758

Whole Grilled Turbot Bilbaina With Black Potatoes, Coriander Mojo 348

蒜汁香烤多寶魚伴芫茜青醬黑皮小薯 348

Chicken Pepitoria with Ibérico Ham, Saffron, and Almonds 298

番紅花杏仁燴雞 298

Roasted Suckling Pig with Grilled Gem Lettuce and Pomegranate 388

烤乳豬伴石榴烤生菜苗 388

90 Days Dry Aged Rubia Beef Piquillo Peppers and Potato Foam 550/1050

90日乾式熟成Rubia牛扒伴西班牙甜紅椒及泡沫薯蓉 550/1050

## DESSERTS

Apricot, Palo Cortado Sherry, and Coffee Ice Cream 88

酒漬杏桃伴咖啡雪糕 88

Idiazabal Basque Cheesecake 98

巴斯克Idiazabal羊奶芝士蛋糕 98

