

## FINE IMPORTED FOOD SELECTION 进口食材精选

### Seafood Platter 海鲜拼盘

Classic 经典拼盘 ¥358

- Sea Snails 法国海螺
- Tiger Prawns 6P 熟虎虾 6 只
- Oysters 4P 精选生蚝 4 只
- Scallop 1P 北海道扇贝刺身 1 只
- Clams 4P 新西兰刀贝 4 只

Mercado 拼盘 ¥699

- Sea Snails 法国海螺
- Tiger Prawns 6P 熟虎虾 6 只
- Oysters 6P 精选生蚝 6 只
- Scallop 2P 北海道扇贝刺身 2 只
- Caviar (10G) 鱼子酱 10 克
- Canadian Peony 3P 牡丹虾刺身
- Clams 6P 新西兰刀贝 6 只

### Oyster Selection Of The Day (See Daily Oyster Board, 10% Off This Week)

精选每日新鲜生蚝 (请参考我们每日生蚝推荐, 本周 9 折限时优惠)

#### Scampi, New Zealand (Raw/Grilled)

¥88/p

新西兰鳌虾 (刺身 / 煎)

#### Peony Prawn (Raw)

¥48/p

加拿大牡丹虾 (刺身)

#### Carabinero, Spain, Small/3p, king/1P (Raw/Grilled)

¥198/ ¥268

西班牙绯红虾, 小/3P, 大/1P (刺身 / 煎)

### Ham Platters 火腿拼盘

Classic (Castro Y Gonzalez Shoulder & 5J Shoulder, total 50g) ¥198

经典拼盘 (5J 伊比利亚火腿前腿及 24 个月卡斯特罗火腿前腿, 共 50 克)

Mercado (5J ham "Jamon Bellota", Jabugo, Spain 50g) ¥258

火腿盘 (5J 伊比利亚火腿后腿, 共 50 克)

Hand Cut 5J ham "Jamon Bellota", Jabugo, Spain 30g) ¥248

手工现切 5J 伊比利亚火腿后腿, 共 30 克)

Served with Olives, Tomato & Bread

搭配西班牙腌渍橄榄, 番茄沫及面包

### European Cheese Platters 芝士拼盘

Classic (4 Cheese) ¥138

经典拼盘 (Mercado 4 种精选芝士)

Mercado (6 Cheese) ¥198

Mercado 拼盘 (Mercado 6 种精选芝士)

Served with Bread & Dry Fruits

搭配面包及水果干

## PICA-PICA 小食

### Cold 冷

- French Butter & Bread ¥38  
法国手工黄油搭配面包
- 🍷 Mixed Olives ( Red & Green Olives, Garlic, Baby Cucumber) ¥38  
混合西班牙腌制橄榄 ( 红绿橄榄, 大蒜, 小黄瓜 )
- Chips & Spanish Nuts ¥28  
薯片 & 西班牙坚果
- Iberico Ham "Paleta" Montadito ¥38/2P  
伊比利亚火腿配番茄面包片
- Smoked Salmon & Avocado Mousse with Cherry Pepper ¥58/2P  
烟熏三文鱼配牛油果慕斯及樱桃甜椒
- 🍷 Chilean Wagyu Beef Tartar Montadito ¥68/2P  
智利和牛生牛肉塔塔小食
- 🍷 'Escalivada' Toast & Sardine ¥48/2P  
秘制沙丁鱼佐红椒小食
- 🍷 Lamb Rougie Foie Gras Carpaccio ¥58/2P  
羊里脊肉配露杰肥肝薄片吐司
- 🍷 'Lascas Carpaccio' with Miso & Sweet Potato Hot Foam ¥88  
味噌和牛薄片配红薯热沫

### Hot 热

- 🍷 Patatas Bravas ¥38  
炸土豆条佐特制辣椒酱
- 🍷 Sausage "Pintxo" with Manchego Cheese ¥58/3P  
自制香肠块佐芝士小食
- Chicken Strips, Mustard Sauce ¥48  
香炸薯片鸡胸配芥末蛋黄酱
- 🍷 Porcini Mushroom Croquetas ¥48  
牛肝菌奶油炸球
- Ham Croquetas ¥58  
西班牙火腿奶油炸球
- 🍷 Garlic Argentina Red Prawn ¥98  
大蒜阿根廷红虾
- 🍷 Qwehli French Sardine & Rougié Foie Gras Panini ¥78  
腌制法国沙丁鱼配露杰肥肝帕尼尼
- 🍷 Bouchot Blue Mussels (350g) ¥88  
清炒酒香法国蓝蛤贝(350 克)
- 🍷 Garlic & Chili Wagyu Dices ¥98  
蒜香微辣和牛肉粒小食
- 🍷 Grilled Iberico Pork Ribs (with Bone 200-250g) ¥98  
炭烤伊比利亚猪肋排 ( 带骨 200-250 克 )



Chef's Signature



Vegetarian

## STARTER 开胃菜

☺	Spanish Salad On Grilled Melon 西班牙烤蜜瓜蔬菜色拉	¥88
⊗	Homemade Fresh Burrata with 5J Ham Tomato Salad 手工布拉达芝士搭配 5J 火腿番茄沙拉	¥128
⊗	Fried Eggs with Baby Squid 小鱿鱼煎蛋	¥88
	Fried Eggs with Chistorra 西班牙香肠煎蛋	¥88
	Fried Eggs with Foie Gras 肥肝煎蛋	¥88

## SOUP FOR 2 汤品 2 位分享

⊗ ⊗	Lentil Soup ( Spanish Chorizo & 5J Pork Ribs) 小扁豆汤 (西班牙红肠, 伊比利亚 5J 猪肋排)	¥98
	Seafood Soup ( Prawns, Mussels, Scallop, Flatfish, Clams) 海鲜汤 (虎虾, 蓝贻贝, 新西兰刀贝, 比目鱼及扇贝)	¥158

## GRILLED 果木炭烤箱类

☺	Grilled Seasonal Veggies, Pesto Aioli 烤蔬菜搭配紫苏蛋黄酱	¥88
⊗	Chilean Wagyu Beef Burger 智利和牛汉堡	¥98
	Add Handmade Wagyu Beef Patty 另加手工和牛肉饼	¥68
	Add Iberico Ham 另加伊比利亚火腿	¥28
	Add Rougie Foie Gras 另加露杰肥肝	¥48
⊗	Homemade Signature Iberico Sausage 自制伊比利亚烤肉肠	¥98
⊗	5J Iberico Pluma, Piquillo Pepper 伊比利亚猪肉搭配腌红椒	¥138
⊗	Grilled Manchego Cheese with Thyme Honey and Almond 炉烤曼切格芝士搭配百里香蜂蜜及杏仁 ( 西班牙烤年糕/Jaime's Recipe )	¥158
⊗	Octopus Leg & Spanish Paprica, Olive Oil 烤八爪鱼腿, 配西班牙烟熏辣椒粉及橄榄油	¥178

## RICE & FIDEUA FOR 2 西班牙面及米饭类 2 位分享 ⊗ ⊗

⊗	Scallop & Scampi Black Fideua 扇贝肉、鳌虾墨鱼汁烤短意面	¥198
	Mountain Rice, Duck Leg, Sausage, 5J Pork Ribs & Mushroom 自制香肠搭配鸭腿、5J 伊比利亚猪小排、蘑菇烩饭	¥218
	Carabinero & Clams Seafood Paella 西班牙红虾&贝壳海鲜饭	¥298
	• Add Carabinero/p 另加西班牙绯红虾/p	¥68
	• Add Scampi/p 另加新西兰鳌虾/p	¥88

## MEAT FROM GRILL & JOSPER OVEN 烤肉类 ⊗ ⊗

⊗	Cochinillo Asado (Sucking Pig with Bone (700-800g) 西班牙烤乳猪(带骨 700-800 克)	¥488
	Chilean Wagyu Butcher's Cut (250g) 主厨特选智利和牛牛排 (250 克)	¥368
	Chilean Wagyu Striploin (400g) 智利和牛西冷 (400 克)	¥699
	Chilean Wagyu Rib Eye ( 800g with Bone ) 智利和牛带骨肉眼(带骨 800 克)	¥999
	Side dish: Green Bean with Jamon / Mushroom/ Salad 配菜:伊比利亚火腿配炒豆/ 蘑菇 / 小沙拉	

## DESSERT 甜品 (Movenpick Ice Cream Only 冰激淋使用瑞士莫凡彼)

-	Seasonal Hot Crumble 时令热水果派	¥58
-	Ice Cream Tart, Chocolate, Coffee and Whiskey 咖啡巧克力威士忌冰激淋塔	¥52
-	Rice Pudding with Mango & Passion Fruit Sorbet 米饭布丁搭配芒果&热情果雪葩	¥58
-	Churros with Chocolate Sauce ( Ask for No Sugar Version ) 西班牙油条搭配巧克力酱 ( 可选不要糖版本 )	¥48
⊗	Mercado Goat Cheese Cake (Accept Customization) 山羊芝士蛋糕 ( 接受私人定制 )	¥68
⊗	Grilled Manchego Cheese with Thyme Honey and Almond 炉烤曼切格芝士搭配百里香蜂蜜及杏仁 ( 西班牙烤年糕/Jaime's Recipe )	¥158



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