

# Mijas

## Cold Appetizer 冷盤

7501	TOMATO BREAD W/ PREMIUM OLIVE OIL 特級橄欖油蕃茄包	regular \$40 large \$60
7502	5J BELOTA WITH ARUGULA AND TOMATO MELBA TOAST 西班牙黑毛豬風腿	regular \$215 large \$320
7503	SERRANO HAM WITH CANTALOUPE MELON 西班牙風腿伴網紋瓜	regular \$95 large \$135
7504	BOQUERTONES ON WHOLE WHEAT GARLIC TOAST 醋醃銀魚柳全麥蒜茸包	regular \$75 large \$110
7505	OCTOPUS "GALEGO STYLE" 欖油香草八爪魚	regular \$80 large \$115
7506	POMELO AND FETA CHEESE WITH PINE SEED AND OLIVES 柚子,羊奶芝士沙律配松子仁,橄欖	regular \$80 large \$115
7507	ROMAINE LETTUCE SALAD WITH MANCHEGO CHEESE 羅文菜沙律伴西班牙芝士	regular \$80 large \$115
7508	TOMATO SALAD WITH BUFFALO MOZERELLA AND ARUGULA 蕃茄,水牛芝士,火箭菜沙律	regular \$90 large \$145
7509	BEEF CARPACCIO W/ PINE SEED PESTO & PARMIGIANO REGGIANO 薄切牛柳片刺身香草汁配頂級巴馬芝士	\$105
7510	LOBSTER & SCALLOP CARPACCIO W/ WASABI PESTO 龍蝦帶子刺身薄切配山葵香草汁	\$105
7511	CURED SALMON TARTAR W/ GAZPACHO SHOOTER & CRAB MEAT 香草醃三文魚撻他配蕃茄凍湯蟹肉杯	\$95

## **TAPAS 西班牙小食**

7515	CHORIZO ON TORTILLA WITH TOMATO AND HERBS 西班牙風腸奄列	regular \$70 large \$95
7516	MEAT BALLS WITH TRUFFLE AND MOZZARELLA FILLING 黑松露菌, 芝士肉丸茄汁	regular \$80 large \$125
7517	GRILLED BABY CUTTLE FISH WITH PESTO AND CHILLI 扒墨魚仔香草辣汁	regular \$80 large \$118
7518	CLAMS IN WHITE WINE & CHILI BROTH 白酒煮蜆	regular \$98 large \$145
7519	CRISPY FRIED GARLIC PRAWNS ON GRILLED VEGETABLES 蒜片蝦伴扒野菜	regular \$88 large \$135
7520	IBERICO PORK SKEWERS WITH APPLE AND MANGO SAUCE 西班牙黑毛豬串標蘋果, 香芒汁	\$125
7521	SAUTEED PRIME BEEF CUBE WITH GARLIC 蒜茸炒頂級牛肉粒	\$125
7522	PAN FRIED GOOSELIVER WITH BALSAMICO SAUCE 煎法國鵝肝伴香脂醋汁	\$135
7523	GRILLED SARDINES ON BRAISED EGGPLANT 扒沙甸魚配焗茄子	\$60
7524	SPINACH AND MOZZARELLA IN FILLO PASTRY ROULADE 菠菜芝士卷	\$60
7525	SAUTEED MUSHROOMS WITH HERBS OLIVE OIL 香草橄欖炒白菌	\$60

## **APPETIZER AND TAPAS COMBO 頭盤小食併盤**

7530	SPANISH MEAT PLATTER 西班牙肉類拼盤 Chorizo Iberico, Serrano Ham, Fuet Salami, Truffle and Tomato Toast 黑毛豬風腸, 西班牙風腿, 風腸, 黑松露菌蕃茄多士	\$165
7531	SPANISH TAPAS PLATTER 西班牙小食拼盤 Pomelo and Feta Cheese Salad, Boquerones and Olives, Cured Salmon Tartar, Octopus "Galego Style" 柚子、羊奶芝士沙律, 醋醃銀魚柳, 香草三文魚撻他, 欖油香草八爪魚	\$165

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| 7532 | SEAFOOD TAPAS PLATTER 海鮮小食拼盤<br>Garlic Prawns, Crab Meat & Salmon Filling in Fillo, Braised seabass Pave<br>蒜片蝦, 蟹肉及三文魚卷, 焗海鱸魚柳 | \$165 |
| 7533 | ASSORTED SKEWER PLATTER 雜錦串標拼盤<br>Iberico Pork, Meat Ball with Cheese, Chicken with Black Pepper Sauce<br>西班牙黑毛豬串標, 芝士肉丸, 雞肉串標  | \$165 |

## **SOUP 湯類**

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| 7538 | "ANDALUZIAN" GAZPACHO WITH CUCUMBERS AND TOMATO<br>安德魯西亞蕃茄凍湯 | \$55 |
| 7539 | LIGHT BARLEY SOUP WITH CHORIZO AND PUMPKIN OIL<br>西班牙風腸薏米湯   | \$65 |
| 7540 | CATALONIA SEAFOOD BROTH WITH ALI – OIL<br>卡塔羅尼亞海鮮湯           | \$75 |
| 7541 | LOBSTER & SPINACH BISQUE W/ SHERRY<br>龍蝦菠菜忌廉湯                | \$75 |

## **MAIN COURSE 主菜**

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| 7545 | GRILLED U.S. PRIME RIB EYE STEAK W/ MARJORAM POTATO<br>美國頂級肉眼扒配香草薯                          | \$260 |
| 7546 | AUSTRALIAN LAMB LION AND BLOOD SAUSAGE ON POTATO GRATIN<br>澳洲羊柳扒配西班牙血腸忌廉薯                   | \$280 |
| 7547 | ROAST SPRING CHICKEN W/ PEDRO XIMENEZ SAUCE & BRAISED<br>TOMATO WITH FETA<br>燒春雞些利酒伴羊奶芝士焗蕃茄 | \$230 |
| 7548 | CHILCAN SEABASS FILLET & MUSSELS IN CHICK PEA STEW<br>智利海鱸魚柳配黑青口伴燴三角豆                       | \$240 |
| 7549 | GRILLED KING PRAWN & SALMON W/ GARLIC HERB BUTTER<br>扒大蝦, 三文魚柳蒜茸香草牛油汁                       | \$230 |

## **PASTA 意粉**

7553	CRAB MEAT & SPINACH CONCHIGLIE W/ CRISPY PRAWNS 蟹肉菠菜特大蜆殼粉伴脆炸蝦	\$185
7554	SQUID INK PASTA WITH GRILLED SCALLOPS 扒帶子墨魚汁意粉	\$185
7555	PENNE RIGATE W/ CLAMS & SERRANO HAM TOMATO SAUCE 大蜆風腿香草鮮茄汁長通粉	\$165
7556	ASPARAGUS & BOLETUS ON LINGUINE PESTO SAUCE 露筍, 美味牛肝菌扁意粉香草汁	\$165

## **MAIN COURSE FOR SHARE & PAELLA 多位用主菜及西班牙焗飯**

7560	MAIN COURSE FOR SHARE & PAELLA 西班牙式燒乳豬	\$245
7561	SEABASS IN SALT CRUST 鹽焗魚	\$230
7562	BRAISED LAMB SHOULDER ON RATATOUILLE 焗羊肩配燴野菜	\$390
7563	SPRING CHICKEN & CHORIZO PAELLA 西班牙風腸焗飯配燒春雞	\$390
7564	SQUID INK PAELLA W/ KING PRAWN & CUTTLE FISH 西班牙墨魚汁海鮮飯配大蝦墨魚	\$390

## **DESSERT 甜品**

7568	CARAMEL PASSION FRUIT MOUSSE W/ FRESH BERRIES 焦糖熱情果慕絲伴鮮草莓	\$65
7569	RHUBARB & MANGO CRUMBLE W/ VANILLA SAUCE 大黃薑香芒金堡配雲呢噶汁	\$65
7570	FRESH SEASONAL FRUIT PLATTER 合時鮮果碟	\$65
7571	JELLIED ORANGE PUDDING W/ RASPBERRIES 啫喱香橙布丁伴紅桑子	\$65