

El Pomposo

a la carte

Pan / Bread

- ▽ Pan de mantequilla
Butter bread loaf
- ▽ Pan al ajo
Garlic bread loaf
- ▽ Pan con tomate
Catalan tomato bread

Sopa / Soup

- Sopa del día
Ask your server for soup of the day
- 🍴 Gazpacho
▽ *Classic chilled tomato and vegetable soup, lightly spiced*
- Sopa de guisantes jamón
Sweet pea and Ibérico ham soup

Aceituna / Olive

- ▽ Aceitunas verdes aliñadas
Marinated green olives
- ▽ Aceitunas negras
Black olives marinated with garlic, lemon and rosemary
- ▽ Aceitunas mixtas
Mixed marinated olives

Ensalada / Salad

- 30 ▽ Escalivada
Roasted bell peppers, eggplant, onion, garlic, olive oil and vinegar
 - 45 ▽ Ensalada de casa
Romaine lettuce, tomato, mixed olives with olive oil and moscatel vinegar
 - 45 Ensalada de pollo y naranja
Mixed green salad with grilled chicken, cherry tomatoes, bell peppers in olive oil and orange dressing
 - 45 Ensalada Caesar
Romaine lettuce, croutons, crispy bacon, anchovies, poached egg and shaved Manchego cheese with grilled chicken or grilled prawns
 - 55 🍴 Ensalada de melón y Jamón Serrano
Cantaloupe melons, artichokes, Serrano ham, onions, cherry tomatoes with olive oil and moscatel vinegar without ham
 - 40
 - 40
 - 45
- El Pomposo Nachos** 98
Corn chips, Manchego cheese, avocado, olive aioli and spicy tomato salsa

🍴 *Jamón / Cured Ham*

Jamón Serrano <i>Gran Reserva Cured Serrano ham 24 months</i>	50 grams 88	100 grams 148
Jamón Ibérico <i>Acorn fed black pig 36 months Cured Ibérico ham</i>	50 grams 288	100 grams 488
Lomo embuchado <i>Cured Ibérico pork loin 24 months</i>	50 grams 128	
Ibérico morcilla <i>Cured Ibérico black pudding</i>	50 grams 78	
Ibérico chorizo <i>Cured Ibérico chorizo sausage</i>	50 grams 78	
Salchichon Gran Serrano <i>Spanish salami</i>	50 grams 72	

Tapas

Verduras / Vegetarian

- ▽ Queso Manchego frito 62
Almond crusted deep-fried Manchego cheese
- ▽ Champiñones al ajillo 62
Sautéed mushrooms with garlic
- ▽ Patatas bravas 62
Spicy potatoes in tomato sauce
- ▽ Patatas con queso 68
Fried potatoes with melted Manchego cheese and spicy tomato sauce
- ▽ Patatas al azafrán 58
Saffron potatoes with onions

🍴 Signature Dish

▽ Vegetarian Dish

Plus 10% service charge
Prices listed are in Hong Kong dollars

Marisco / Seafood

Salpicón de mariscos <i>Spanish marinated seafood cocktail in vinaigrette</i>	88
Pinchos de aceituna y anchoa <i>Small skewers of olives, anchovies and yellow peppers</i>	68
Boquerones <i>Pickled white anchovies with olive oil and garlic</i>	58
🍷 Sardina marinada <i>Marinated sardine fillets, Basques style sweet and sour</i>	68
Pimientos asados con sal de bacalao <i>Roasted bell peppers filled with salted cod mousse</i>	72
Croquetas de bacalao <i>Cod and potato fritters</i>	68
🍷 Mejillones a la plancha de chile <i>Grilled chili mussels with tomato and almond bread crumb</i>	68
Gambas pil-pil <i>Sizzling fresh prawns with garlic and chili</i>	72
🍷 Gambas bravas <i>Spicy garlic prawns with garlic and chili</i>	72
Gambas con almendras <i>Sautéed prawns with almonds and grapes in white wine and cream sauce</i>	72
Pinchos de vieiras con Jamón Serrano <i>Grilled skewers of scallops wrapped in Serrano ham</i>	88
Chipirones fritos <i>Crispy fried baby squid with lemon and alioli</i>	68
🍷 Chipirones con chorizo <i>Sizzling squid and chorizo with onions and sherry</i>	98

Carne / Meat

🍷 Pollo al ajillo campero <i>Tender chicken strips sautéed with onion and garlic in a Spanish brandy and cream sauce</i>	68
🍷 Pollo naranja <i>Blood orange chicken with garlic and paprika</i>	68
Alitas de polo <i>Deep-fried chili garlic chicken wings with alioli dip</i>	62
Croquetas de pollo y Jamón <i>Chicken and ham fritters</i>	62
Espárragos con jamón <i>Grilled asparagus with Manchego cheese and Serrano ham</i>	72
▽ without ham	60
🍷 Tortilla de patata y chorizo <i>Traditional potato and egg tortilla with chorizo</i>	58
Chorizo frito al Jerez <i>Fried chorizo sausages with onions and sherry</i>	84
Chorizo a la parrilla <i>Grilled Spanish chorizo</i>	88
Caracoles al ajo <i>Sautéed snails with ham, garlic and sherry</i>	68
Solomillo de cerdo con manzana <i>Pork loin with apples, onions and sherry</i>	68
Pinchos de cerdo al limón y orégano <i>Grilled pork skewers marinated with lemon and oregano</i>	72
🍷 Albóndigas <i>Beef and pork meatballs in red wine and tomato sauce</i>	68
Ternera goberna <i>Marinated beef slices with peppers in spicy tomato and pea sauce</i>	68

Charcutería / Delicatessen

Share platters

Plato de mariscos / Mixed seafood platter 258

Marinated prawns, cuttlefish, squids, salmon, scallops with moscatel vinegar, marinated vegetables and Spanish pickles

Charcutería plato / Mixed cold cuts platter 268

Ibérico ham, Serrano ham, chorizo, Ibérico black pudding, duck liver pâté with Spanish pickles and marinated olives

Plato mixta / Cold cuts and cheese platter 258

Assorted Spanish hams and cold cuts, Spanish cheese, marinated vegetables and olives

Queso / Cheese platter 228

Manchego, Ibérico, Tetilla and Mahon cheese with grapes, marinated olives and quince paste

Tabla "El Pomposo" 228

Serrano ham, Ibérico chorizo, Spanish salami, cured Ibérico pork loin

All platters are served with mini baguettes.

Pasta / Pasta

▽ Espaguetis con champiñones y crema <i>Spaghetti with mixed mushrooms and cream sauce</i>	98
🍷 Espaguetis con marisco <i>Spaghetti with mixed seafood, herbs and garlic</i>	135
Espaguetis con albondigas <i>Spaghetti with meatballs in red wine and tomato sauce</i>	128
🍷 Pasta con chorizo <i>Penne pasta with chorizo and roasted bell peppers in red wine and tomato sauce</i>	108

🍷 Signature Dish
▽ Vegetarian Dish

Platos Principale / Main Course

Pescado al mójo de ajo <i>Pan-fried sole fillet with lemon butter sauce</i>	118
Fritura de mariscos <i>Deep-fried squids, fish, prawns and scallops with alioli</i>	138
Pollo al chilindron <i>Grilled chicken breasts with Serrano ham, red peppers, tomato and chili</i>	148
Solomillo <i>Grilled sirloin steak with olives and tomato sauce</i>	178

All main course items are served with a choice of steamed rice or saffron potatoes

Plus 10% service charge

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