

BÁRBAR


TAPAS BAR & WINE BAR

G/F, 9 Ship Street, Wan Chai, Hong Kong

<i>Para Empezar</i>		<i>Meat as a Main Ingredient</i>	
Natural oyster	78/pc	Wagyu steak tartare with oyster	155
Oyster, tomato water, basil oil	83/pc	Charred deboned beef rib (200gr), roasted pumkin purée, mojo rojo and mojo verde	288
Tomato bread	33	Spanish pork secreto, confit piquillos, jus	195
“Matrimonio” white anchovies and brown anchovies on tomato	97	Spicy barbarian spring chicken	180
Ibérico ham croquettes	18/pc	Spanish ¼ Suckling pig, potato foam, jus, greens	480
Bacalao croquette, “piquillo” all-i-oli	23/pc		

<i>Cured</i>			<i>Rice and Fideos</i>		
				Smaller	Bigger
Jamón Ibérico acorn fed, 52 months curation	125/25 gr	245/50 gr	Black paella	125	198
Teruel ham	48/25 gr	93/50 gr	Pigeon rice add foie gras + 75	145	230
Chorizo Ibérico	36/25 gr	63/50 gr	Grilled Iberico pork & cuttlefish	125	198
Truffle Manchego cheese		85	Lobster fideuà		295

<i>Vegetable as a Main Ingredient</i>		<i>Postres</i>	
Rusa salad	68	Pear braised in sangría, whipped mascarpone, lime sorbet, almond	78
Charred leek, cornichon dressing, hazelnut, home cured salmon	95	Our cheesecake, limited daily	78
Padrón peppers	56	Spanish “Torrija”	78
Butter lettuce, chickpeas, almonds, romesco vinaigrette	87		
Fruit tomato, burrata, basil oil	133		
Spanish tortilla variation with chorizo or morcilla + 50	85		

<i>Seafood as a Main Ingredient</i>			
Ajillo prawns	172		
Madrid squid bocadillo	55/pc		
Galician octopus on potato “al caliu”	138		
Sustainable tuna tartar, tomato “concassé”, citrus dressing	165		
Tuna loin, onion purée, caramelized onions, foie grass	265		
Canary Island seabass, butter lettuce, sundried tomatoes, olives	240		
Whole Spanish turbot, donostiarra sauce (600-800gr)	645		

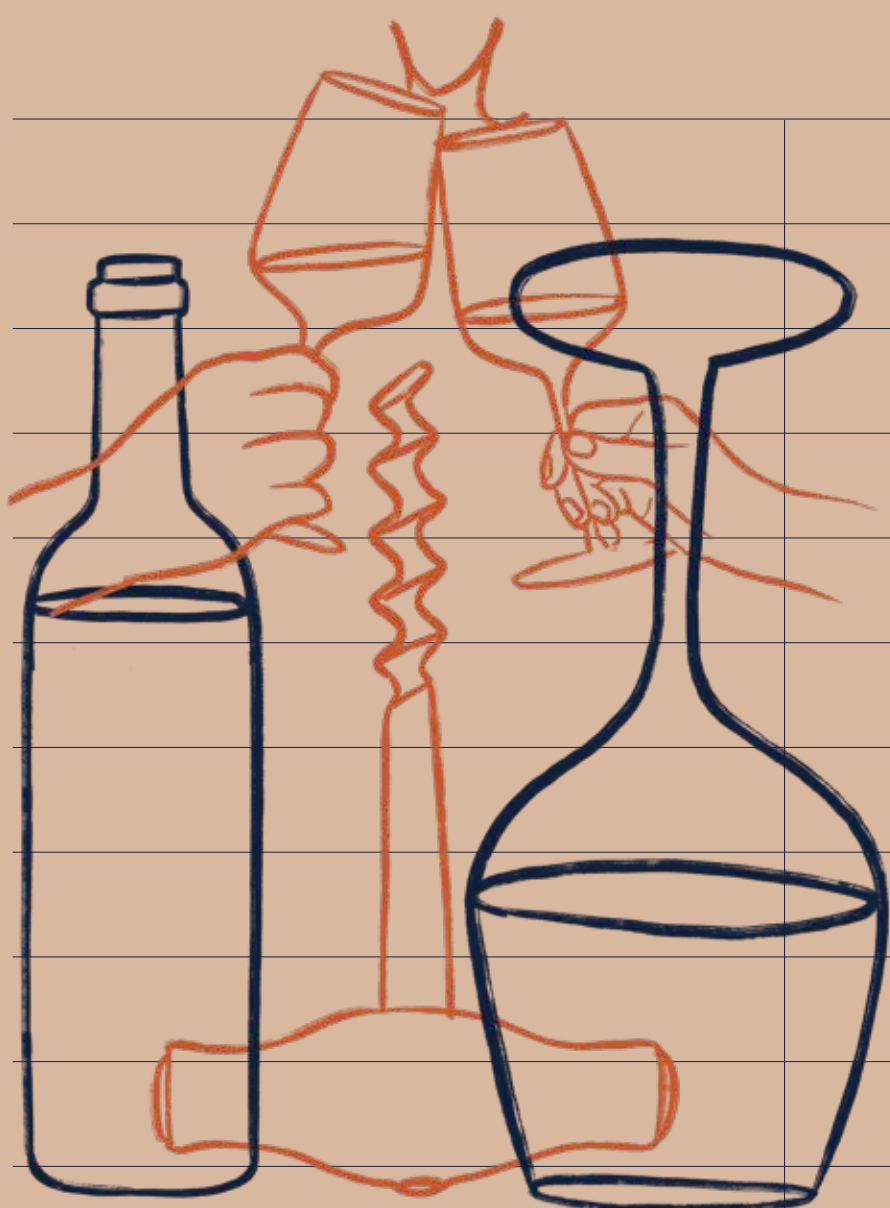
The food menu is rooted in tradition but features a modern take on classic Spanish dishes and cooking methods, using the best quality ingredients to create memorable tapas.

Due to the complexity of some preparations, not all the ingredients are mentioned in the menu. Please advise our staff if you have any food allergy or intolerance.

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Rosado Rosé

Gls

Btl

2021 Torelló Rosa D'Abril
Brut Reserva – Penedès
Macabeo/Syrah/Malvasia

88

425

Tinto Red Classics

Gls

Btl

2019/20 Ponte da Boga Mencia
– Ribeira Sacra Mencia

88

388

2020 Laya Crianza– Almansa
Garnacha Tintorera/Monastrell

88

388

Sparkling Cava and Cordonat

Gls

Btl

2018 Finca San Martín Crianza,
Pica-Pica Private Label – Rioja
Tempranillo

95

410

2015 L'Equilibrista – Catalunya
Garnacha/Cariñena/Syrah

109

529

N.V. Torres Natureo
Zero Alcohol – Penedès Muscat

68

358

2017 Marqués de Murrieta
Reserva – Rioja Tempranillo
/Graciano /Mazuelo/Garnacha

109

548

2016 Torelló Brut Reserva –
Penedès Xarel-lo/Macabeo/Parellada

110

498

2015 Torelló Tradicional Brut Nature
– Penedès Xarel-lo/Macabeo/Parellada

688

2018 Vetus Celsus – Toro Tinta de Toro

680

2015 Gran Torelló Tradicional Brut
Nature – Penedès Xarel-lo/Macabeo/Parellada

848

2012 Castell d'Encús Acusp
– Costers del Segre Pinot Noir

698

Blanco/White Classics

Gls

Btl

2016 Finca L'Argatà – Montsant Garnacha

720

N.V. Bodegas Menade – Rueda
Sauvignon Blanc

88

378

2016/17 Pintia – Toro Tempranillo

1.100

2021 Blanc Tranquille – Rías Baixas
Xarel-lo/Macabeo/Parellada/Muscat

88

378

2014 Moncerbal – Bierzo Mencia

1.198

2019/21 Mas de la Torrevella
– Penedès Chardonnay

98

458

2017/18 Alión – Ribera del Duero Tempranillo

1.298

2021 Lagar de Cervera, Pica-Pica
Private Label – Rías Baixas
Albariño

100

500

2014 Marques de Murrieta
Grand Reserva – Rioja
Tempranillo/Mazuelo/Graciano

1.318

2021 El Perro Verde – Rueda Verdejo

598

2006 Condado de Hanza Alenza
– Ribera del Duero
Tempranillo

1.588

2018 L'equilibrista – Penedès Xarel-lo

618

2016 Vega Sicillia Valbuena 5º
– Ribera del Duero
Tempranillo/Merlot

1.890

2018 Castell D'Encus Taleia – Rioja
Sauvignon Blanc/Semillon

788

Uniques

2018 Guaxa – Bierzo Godello, Dona Blanca

488

2013 Secastilla – Somontano Garnacha

698

2021 Viñatiago – Canary Islands Malvasia

598

2019 4 Kilos – Mallorca Callet

798