

## PICA PICA

Tomato bread with Arbequina extra virgin olive oil - 35

Pintxo Gilda - 25/pc

Oyster Daniel Sorlut N3 with cherry gazpacho - 65/pc

Cured white anchovies - 80

Cured fish assortment - 195

Ibérico ham croquette - 17/pc

Squid croquette with “All-i-oli” - 17/pc

## HAM AND COLDCUTS

Jamón Ibérico acorn fed, up to 52 months curation - 120/25gr 240/50gr

Jamón de Teruel, up to 20 months curation - 45/25gr 90/50gr

Chorizo Ibérico acorn fed - 30/25gr 60/50gr

## VEGETABLE TAPAS

Watermelon gazpacho, cucumber sorbet - 65

“Rusa” potato salad - 65

Padrón pepper slightly seasoned - 57

Vegetarian lazy omelette with Josper charred baby asparagus - 75

Heirloom cherry tomato salad, avocado, tuna belly confit in olive oil - 85

Baby gem salad, dried tomatoes, caramelized goat cheese & walnuts - 80

**no service charge** | all price are in HK dollars

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.



## SEAFOOD TAPAS

Smoked salmon bikini, black truffle pâté, sour cream - 90

Red prawn hot dog, Jospier grilled prawn head - 132/pc

Ajillo prawns - 170

Octopus Galician style on potato “al caliu” - 135

Seared Hokkaido scallop, Ibérico ham consommé, broad beans, mint - 135

Spanish seabass from Canary Islands, caper mayo, charred baby gem - 240

## MEAT TAPAS

Wagyu steak tartare on charred bone marrow - 173

Grilled foie gras “Collverd” on toast, caramelized onions - 168

Spanish lazy omelette with morcilla & chorizo - 92

Slow cooked egg, chorizo, potato foam - 85

80g Beef Tenderloin skewer cooked medium rare with grain mustard mayo - 95/pc

Slow roasted Ibérico lamb short ribs, romesco, apple “All-i-oli” - 155

Braised “Carrilleras” beef cheek with potato purée - 168

Deboned suckling pig, sweet potato purée, raw spinach - 168

## RICE AND FIDEOS

“Fideuà” from Gandía with cuttlefish & “All-i-oli” - 85/smaller 150/bigger

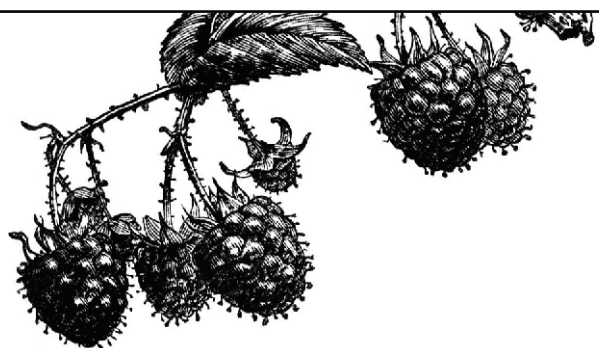
Pica Pica paella Surf & Turf - 105/smaller 188/bigger

Black paella rice - 120/smaller 195/bigger

Lobster & octopus juicy rice - 340

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# SWEET

Dark chocolate, hazelnut, extra virgin olive oil, salt - 70

Catalan cream foam, vanilla ice cream - 50

Pica Pica Piña Colada (with real rum) - 80

Homemade Ice Cream:

Vanilla, Chocolate, Strawberries, Coconut,

Lima, Limón - 25/scoop

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