

LA
PALO
MA



Spanish Restaurant



西班牙美食菜單

LA CARTA

OUR SPANISH FOOD MENU

套餐菜單 SET MENUS

By Chef Alex Fargas



SEXY CHEF MENU 廚師菜單

TAPAS

Iberico Ham
伊比利亞黑毛豬火腿
Smoked Salmon "TNT"
煙燻三文魚空氣脆包
Beef Tartar
牛肉他他
Octopus
鮮嫩八爪魚
Spanish Beef Mini
Burger
西班牙牛肉迷你漢堡

RICE

Seafood paella
西班牙海鮮飯

DESSERT

Churros
傳統西班牙炸脆條

PREMIUM MENU 進階選單

TAPAS

Iberico Ham
伊比利亞黑毛豬火腿
Oyster
新鮮生蠔
Tuna Tartar
吞拿魚他他
Scallop on fire
火焰帶子
Spanish Red prawn
西班牙「紅蝦」
Suckling pig
乳豬

RICE

Choice of Paella
自選西班牙飯

DESSERT

Cheesecake
芝士蛋糕
Churros
傳統西班牙炸脆條

田園素食



VERDE QUE TE QUIERO VERDE

FRESH FROM THE GARDEN

ENSALADA DE TOMATE

Spanish tomato, pickle onion, spinach
and tuna belly

西班牙蕃茄、醃製洋蔥、菠菜及香醃吞拿魚

ENSALADA DE COGOLLOS

Baby gem salad with sherry dressing
piquillo peppers

「小寶石」萵苣沙律配雪莉醬汁，醃製紅椒

BROCCOLINI CON ROMESCO

Grilled broccolini with "Romesco"
sauce

香烤長柄西蘭花配烤紅椒堅果醬

SALMOREJO CORDOBES

Cordoban cold tomato soup
with Iberico ham & boiled egg

冷煮番茄湯配伊比利亞火腿及熟雞蛋

 CHEF SUGGESTION / 大廚精選

 VEGETARIAN DISH / 素食

THE SPANISH APERITIVO

THE BEST WAY
TO START YOUR MEAL

展開美食盛宴
的最佳開胃菜



BLOODY OYSTERS

Oysters with Sherry Bloody Mary
shooters

新鮮生蠔配血腥瑪莉雞尾酒

SALMON TNT

Smoked salmon "TNT" with chipotle cream
and marinated salmon roe

煙燻三文魚配墨西哥酸忌廉及三文魚子

TERNERA Y FOIE GRAS

Wagyu beef and foie gras air baguette

和牛及鵝肝配長法包

BACON CON QUESO

Explosive bacon and cheese air baguettes

西班牙煙肉、芝士脆盒子

CRUJIENTE DE YEMA CON JAMÓN

Crispy egg yolk with iberico ham

脆蛋黃配伊比利亞火腿

 CHEF SUGGESTION / 大廚精選

 VEGETARIAN DISH / 素食

THE HAM CORNER BY "ARTURO SANCHEZ"

EL RINCÓN DEL

JAMÓN

"ARTURO SANCHEZ"
西班牙火腿 匯萃



ARTURO
SÁNCHEZ

JAMÓN IBÉRICO

52 month Iberico ham platter

52個月風乾伊比利亞火腿拼盤

Not so hungry / 半份

Hungry / 全份

LA GRAN TABLA MIXTA

Assortment of Prime Iberian cold cuts &
Spanish cheeses

特選伊比利亞燻肉配西班牙芝士

Not so hungry / 半份

Hungry / 全份



TABLA DE QUESOS

Spanish cheese platter with toast, Catalan
tomato bread and sun-dried grapes

西班牙芝士拼盤配烤麵包、番茄麵包及葡萄乾

PAN CON TOMATE

The real tomato bread basket

烤麵包配香蒜蕃茄

TAPAS



HAMACHI CURADO

Carrot "Escabeche" sauce,
marinated tomato & olives

醃製油甘魚配紅蘿蔔酸汁佐醃漬番茄和橄欖

BOQUERONES

White anchovies, potato chips, spicy lemon &
paprika oil

白鳳尾魚、脆薯片、香辣檸檬配紅甜椒油

SCALLOP CEVICHE

With avocado & shallot sauce

酸汁醃帶子配牛油果及香蔥醬

BLUE FIN TUNA "JAMON"

With roasted almonds

藍鰭吞拿魚火腿配烤杏仁



CROQUETAS

Creamy filled breaded delights 酥炸忌廉球

- Iberian ham 伊比利亞火腿

- Mushroom 蘑菇

PATATAS BRAVAS

Traditional crispy confit potatoes
with spicy paprika sauce

傳統炸薯角配紅椒粉醬



STEAK TARTARE CON PATATAS FRITAS

Steak tartare with truffle fries

生牛肉他他配松露薯條



SMALL BITES PERFECT TO SHARE 西班牙小菜 - 良朋共享



TARTAR DE ATUN

Tuna tartare with ink paella crackers

吞拿魚他他配墨汁海鮮飯脆脆

PIMIENTOS DEL PADRÓN

Fried Padrón peppers

炒西班牙青椒

GAMBAS AL AJILLO

Sautéed prawns with
garlic and chili

蒜香辣椒煮大蝦

VIEIRA AL FUEGO

"Scallop on fire" served with brussels sprouts and
Iberico ham in lobster sauce

火焰燒帶子配伊比利亞火腿、小椰菜及龍蝦汁

PULPO A LA GALLEGA

Tender octopus legs with potato, smoked paprika
and olive oil

鮮嫩八爪魚配薯仔及煙熏紅椒粉橄欖油

LUBINA CON PATATAS

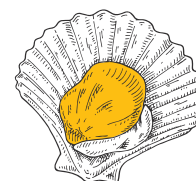
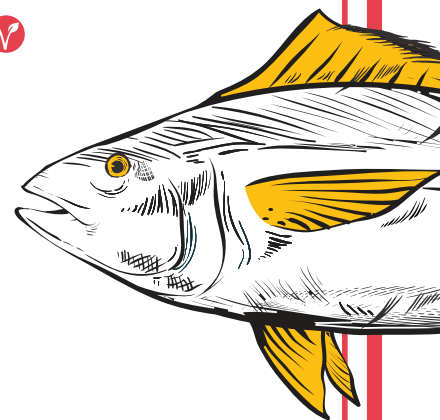
Spanish seabass with potato, cabbage & ham cake
with Spanish style XO sauce

西班牙鱸魚配薯仔、椰菜和火腿蛋糕，伴西班牙風XO醬

SEPIA A LA PLANCHA

Cuttelfish "Tagliatelle",
carbonara style

卡邦尼墨魚寬扁麵



TAPAS

SMALL BITES
PERFECT TO SHARE
西班牙小菜 - 良朋共享

HAMBURGUESA DE RUBIA GALLEGA

Spanish beef mini-burger, pickles & chipotle mayo

西班牙牛肉漢堡配酸青瓜及辣椒蛋黃醬

TORTILLA

Creamy Spanish-style omelette

傳統西班牙奄列

- Potatoes & onions 薯仔及洋蔥
- Chorizo 辣肉腸

HUEVOS ROTOS

Fried eggs, Iberico ham & crispy potatoes

伊比利亞火腿佐雞蛋及脆薯片

BIKINI

Spanish-style toasted sandwich of cheese, Iberian ham and black truffle

西班牙風味烤三文治配芝士、伊比利亞火腿及黑松露

CALLOS

Cod fish stomach stew with cheek peas & iberico ham

西班牙“Callos”燉鱈魚肚配鷹嘴豆和伊比利亞火腿

CHORIZO

Flambéed fresh spicy chorizo sausage

雪利酒灼西班牙辣肉腸

CORDERO

Lamb chop with romesco

烤焗羊扒配烤紅椒堅果醬

RUBIA GALLEGA

From our dry-aged selection

西班牙風乾牛肉

COCHINILLO

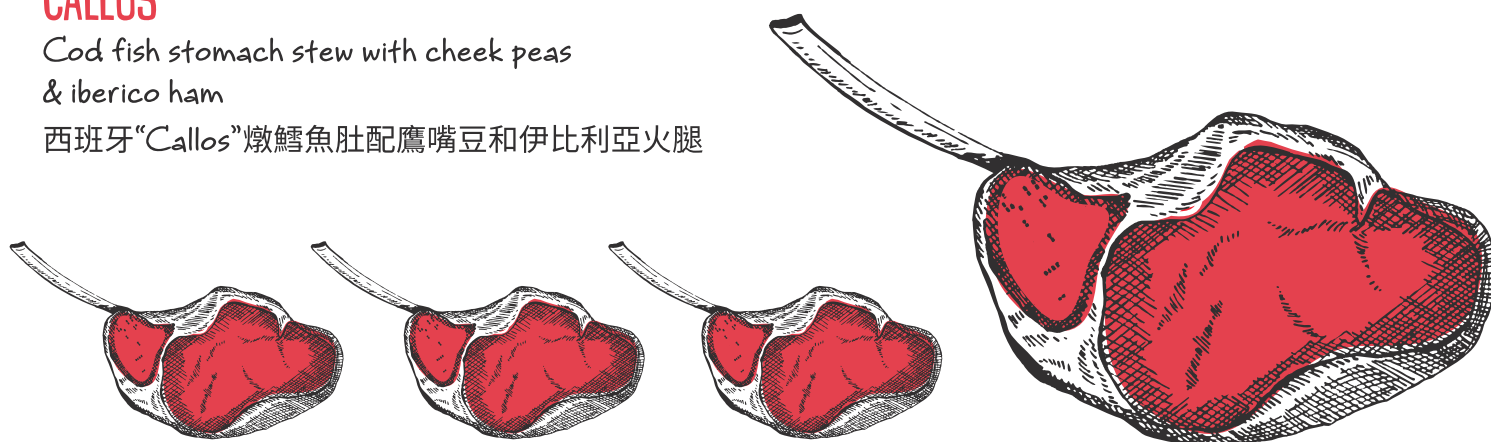
Crispy slow-roasted suckling pig with Brussels sprouts and mushrooms

慢煮烤乳豬配椰菜仔及蘑菇

CARRILLERA

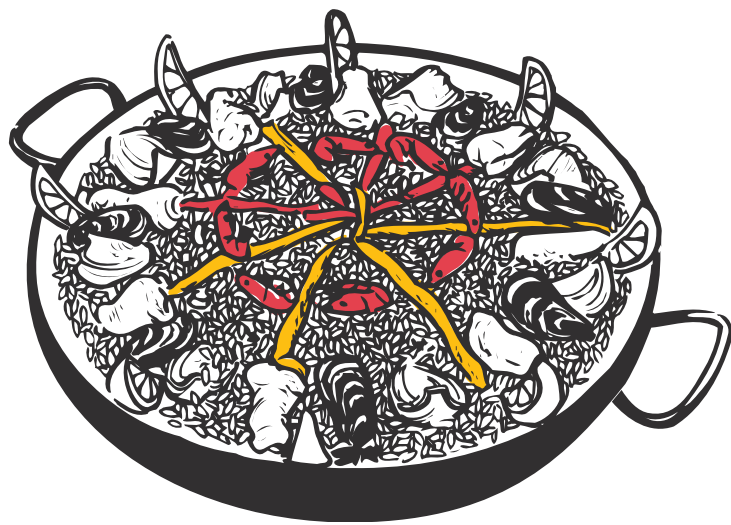
Beef Cheek with mashed potato, broccolini & mushrooms

牛頰肉配薯蓉佐長柄西蘭花及蘑菇



After cooking paella, there is usually a layer of toasted rice at the bottom of the pan, called socarrat.

This is considered a delicacy among Spaniards and is essential to a good paella.



製作海鮮飯過後,通常鍋底有一層飯焦,我們稱為SOCARRAT,西班牙語中是「烤焦」之意。

對西班牙飲食文化非常重要,亦是一份好的西班牙海鮮飯必備的一部分。

西班牙海鮮飯

LA PAELLA

PAELLAS & FIDEUÀ

PAELLA VALENCIANA 🍷

Traditional-style with chicken, rosemary, green beans and artichokes

傳統華倫西亞雞肉·迷迭香配青豆及雅枝竹燴飯

PAELLA DE CERDO IBERICO Y SETAS

Paella with Ibérico pork and wild mushroom

伊比利亞豬肉及野生蘑菇燴飯

PAELLA DE DOS SABORES 🍷

Two kinds of paella, 1/2 Lobster & another 1/2 of your choice

龍蝦西班牙燴飯拼自選口味燴飯

PAELLA DE MARISCOS

Seafood Paella, squid, clams, mussels, prawns

西班牙海鮮飯, 魷魚, 蜆肉, 青口, 蝦

PAELLA DE BOGAVANTE 🍷

Boston lobster paella with green beans & mussels

波士頓龍蝦飯配青豆及青口

ARROZ NEGRO

Squid ink, mussels and prawn

西班牙墨魚汁·青口配大蝦燴飯

FIDEUÀ DE MARISCO

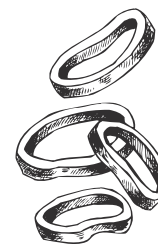
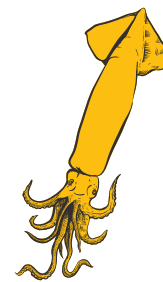
Angel hair noodles with mixed seafood

西班牙海鮮短麵

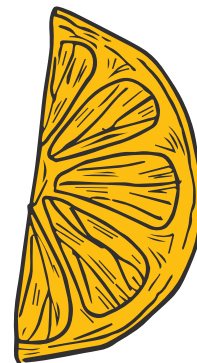
PAELLA DE VERDURAS DE TEMPORADA 🌿

Seasonal vegetables

西班牙素燴飯. 時令蔬菜



DULCE 甜蜜的誘惑 TENTACION SWEET TREATS



CREMA CATALANA

Crispy Catalan cream
加泰隆尼亞脆香焦糖布丁

TARTA DE QUESO

Basque burnt cheesecake with berry sorbet
巴斯克焦香芝士蛋糕配雜莓雪芭

COULANT DE CHOCOLATE

Home-made chocolate fondant
with peanut butter ice-cream
自製心太軟配花生醬雪糕

CRÈME CARAMEL

With passion fruit, mango and cream
焦糖布甸配熱情果、芒果和忌廉

CHURROS

Traditional crispy fried dough sticks
with chocolate dipping sauce and vanilla
ice cream
傳統西班牙炸脆條配巧克力醬及雲呢拿雪糕

HELADOS Y SORBETES DE LA CASA

Home-made ice-cream and sorbets
自家製雪糕及雪芭
Ask for your favorite flavor / 每球



DIGESTIVOS 餐後酒

DIGESTIVES

西班牙甜品利口酒

ORUJO DE CAFÉ

With a rich coffee flavor
咖啡口味

ORUJO DE HIERBAS

With an infusion of aromatic herbs
混合草本味

PACHARAN

Sloe-flavoured liqueur
黑刺李味



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VEGETARIAN DISH / 素食

CHEF SUGGESTION / 大廚精選