



Spanish Creamy Croquettes of the House
精選脆炸西班牙忌廉球



Deep Fried Spanish Cod Fritters with Honey Foam
脆炸鱈魚球配蜜糖泡沫



Sautéed Spanish Spicy Chorizo in Sherry Wine Sauce
些厘酒煮西班牙黑毛豬辣肉腸

SPANISH TAPAS TO SHARE


Buñuelos de Bacalao con Miel
Deep Fried Spanish Cod Fritters with Honey Foam
脆炸鱈魚球配蜜糖泡沫 \$108

Pimientos del Padrón
Deep Fried Spanish Padrón Peppers
香炸馳名西班牙Padron小青椒 \$85

Chorizo Picante al Vino de Jerez
Sautéed Spanish Spicy Chorizo in Sherry Wine Sauce
些厘酒煮西班牙黑毛豬辣肉腸 \$108

Croquetas de la casa
Spanish Creamy Croquettes of the House
精選脆炸西班牙忌廉球 \$72





Traditional Galician Octopus with Mashed Potato, Spanish Paprika and Extra Virgin Olive Oil

傳統香烤八爪魚配薯蓉，紅椒粉及初榨橄欖油



SPANISH TAPAS TO SHARE

Pulpo a la Gallega

Traditional Galician Octopus with Mashed Potato, Spanish Paprika and Extra Virgin Olive Oil

傳統香烤八爪魚配薯蓉，紅椒粉及初榨橄欖油

\$158

Gambas al Ajillo

Confit Prawns in Garlic, Chili, Parsley and Extra Virgin Olive Oil with Toast

🍷🍷 初榨橄欖油浸香蒜海蝦配香脆多士

\$168

Tortilla de Patatas con Cebolla

"Tortilla de Patatas" Traditional Potato Omelette with Confit Onion

傳統西班牙馬鈴薯洋蔥奄列

\$65



Confit Prawns in Garlic, Chili, Parsley and Extra Virgin Olive Oil

初榨橄欖油浸香蒜海蝦配香脆多士





Rustic Farmer's Bread with Spanish Tomato "de Colgar",
Garlic and Extra Virgin Olive Oil

傳統烤焗多士配西班牙有機小蕃茄，
香蒜及初榨橄欖油

SPANISH TAPAS TO SHARE

Mejillones a la Marinera

Fresh Mussels in Tomato and Aromatic
Herbs Sauce

香草蕃茄醬煮新鮮青口 \$145

Jamón Ibérico 48 meses de Curación Cortado a Mano
Hand Crafted Special Selection Iberico
Ham (48 Months)

👤👤 手切特選伊比利亞黑毛豬火腿(48個月) \$278

Surtido de Embutidos Ibéricos

Selection of Iberian Cold Cuts Platter (including Serrano
Ham, Salsichon, Chorizo and Sobrasada)

特選伊比利亞黑毛豬燻肉薈萃 \$148

Pan de Pages con Tomate de Colgar, Ajo y Aceite de Oliva Virgen Extra
"Pan con Tomate" Rustic Farmer's Bread
with Spanish Tomato "de Colgar",
Garlic and Extra Virgin Olive Oil

👤👤 傳統烤焗多士配西班牙有機小蕃茄，
香蒜及初榨橄欖油 \$58

Fresh Mussels in Tomato and Aromatic Herbs Sauce

香草蕃茄醬煮新鮮青口



Spanish Raf Tomato and Marinated Cod Fish Salad, Extra Virgin Olive Oil, Salty Anchovies and Pickles
特色西班牙蕃茄配醃鱈魚，銀魚柳及醃青椒



MIDDLE COURSE

Ensalada Caesar en Pasta Phylo con nuestro Pollo y Parmesano
Roasted Chicken Caesar Salad served with
Parmesan Cheese

香烤雞肉帕馬森芝士凱撒沙律 \$138

Ensalada de Queso Majorero, Nueces Variadas y Escalivada con Vinagreta de Romero y Datiles
Roasted Majorero Cheese and Escalivada Mixed Salad,
Assorted Nuts and Rosemary-date

🍴🍴 烤西班牙羊奶芝士配加泰羅尼亞
烤雜菜沙律，雜果仁及迷迭香棗子 \$168

Sopa de Día
Daily Soup
精選餐湯

\$98

Tomate Fresco Espanol Acompañado de Bacalao Marinado en Aceite de Oliva Virgen Extra, Anchoas y Encurtidos
Spanish Raf Tomato and Marinated Cod Fish Salad,
Extra Virgin Olive Oil, Salty Anchovies and Pickles

🍴🍴 特色西班牙蕃茄配醃鱈魚，
銀魚柳及醃青椒 \$158



Roasted Majorero Cheese and Escalivada Mixed Salad, Assorted Nuts and Rosemary-date
烤西班牙羊奶芝士及加泰羅尼亞烤雜菜沙律，雜果仁及迷迭香棗子



Pan Seared Scallops with Pea Purée and Spicy Chorizo
香煎刺身級帶子配青豆蓉及西班牙辣肉腸

MIDDLE COURSE

Callos con Garbanzos al Estilo Tradicional
Traditional Beef Tripe Stewed with Chorizo and Chick peas

傳統西班牙燴牛肚配
鷹嘴豆辣肉腸醬汁

\$158

Vieriras a la Plancha con Chorizo Picante y Pure de Guisante
Pan Seared Scallops with Pea Purée and Spicy Chorizo

👄👄👄 香煎刺身級帶子配青豆蓉及
西班牙辣肉腸

\$198

Huevos Rotos con Pantilla, Gamba Frita y un Toque de Jamon Serrano
“RUSTICO” Broken Egg with Confit Potato,
Deep Fried Baby Squid and Prawn

👄👄 “RUSTICO” 特色西班牙炸蛋配
油封馬鈴薯，脆炸小魷魚及海蝦

\$138

Pescadito Fresco del Mercado, Bacalao y Anillas de Calar Fritas en Cite de Oliva virgen
Extra Acompañadas de Alioli Amarillo, Tinta de Calamar y Mojo Verde
“Pescadito Frito” Deep Fried Local Market Seasonal
Fresh Caught Fish, Cod and Squid Accompanied with
Yellow Alioli, Squid Ink and Green Mojo

👄👄👄 脆炸新鮮時令海魚，鱈魚及小魷魚伴
香蒜蛋黃醬，墨魚汁及香草青醬

\$168



“Pescadito Frito” Deep Fried Local Market Seasonal Fresh Caught Fish, Cod and Squid Accompanied with Yellow Alioli, Squid Ink and Green Mojo

脆炸新鮮時令海魚，鱈魚及
小魷魚伴香蒜蛋黃醬，墨魚汁及香草青醬





Catalonia Style Whole Lobster Juicy Rice
加泰羅尼亞特色原隻龍蝦燴飯



PAELLA & JUICY RICE

Paella de Marisco

Classic Paella with Mediterranean Seafood

👤 招牌西班牙海鮮飯 \$248

Arroz Caldoso de Bogavante

Catalonia Style Whole Lobster Juicy Rice

👤👤 加泰羅尼亞特色原隻龍蝦燴飯 \$588

Arroz Caldoso con Rabo de Vaca

Spanish Oxtail Juicy Rice

西班牙牛尾燴飯 \$388

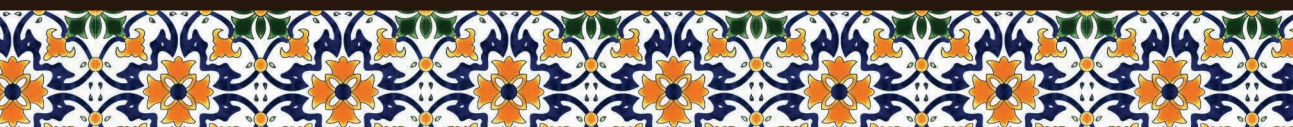
Paella de Setas, Judia Verde, Pollo y Foie Gras


Duck Foie Gras, Wild Mushroom and Chicken with Rosemary Green and Flat Beans Paella

👤👤 鴨肝，野菌及雞肉西班牙飯配迷迭香及扁豆 \$328



Duck Foie Gras, Wild Mushroom and Chicken with Rosemary Green and Flat Beans Paella
鴨肝，野菌及雞肉西班牙飯配迷迭香及扁豆





Red Prawn Paella with Mediterranean Seafood
招牌西班牙海鮮飯配地中海紅蝦

RED PRAWN

Carabineros al Ajillo

Red Prawn in Garlic, Chili, Parsley and Extra Virgin Olive Oil with Toast (55 to 65 gram per pc)



初榨橄欖油浸香蒜地中海紅蝦配香脆多士 (每隻約55至65克)

\$168

(per pc 每隻)

Espaguetis con Carabineros en Salsa de Bogavante

Spaghetti with Red Prawn in Lobster Jus



地中海紅蝦意大利粉配龍蝦汁

\$398


Paella de Gambon Tojo

Red Prawn Paella with Mediterranean Seafood



招牌西班牙海鮮飯配地中海紅蝦

\$498



"Escabeche" Chicken Stew Served with Hand Cut Crispy Potato
特色西班牙燉雞配手切脆馬鈴薯

MAIN COURSE

Paletillo de Cordero a Baja Temperatura Con Patatas Panadera y Mojo Verde
Slow Cooked Spanish Lamb Shoulder with Baked Potatoes and
Mojo Verde Sauce (Please Allow 35 Minutes Preparation Time)

👤 慢煮原隻西班牙羊肩配香草醬 (需時35分鐘) \$478


Cochinillo Ibérico a Baja Temperatura con su Jugo y Patatas Panadera
Traditional Roasted Suckling Pig with
Baked Potatoes and own Jus

👤👤 傳統西班牙烤乳豬配香草焗薯 (Quarter / 一份) \$348 (Half / 半隻) \$678 (Whole / 全隻) \$1280

Pollo en Escabeche Patatas Fritas Cortadas a Mano

"Escabeche" Chicken Stew Served with Hand Cut Crispy Potato

👤 特色西班牙燉雞配手切脆馬鈴薯 \$258



Traditional Roasted Suckling Pig with Baked Potatoes and own Jus
傳統西班牙烤乳豬配香草焗薯

DRY-AGED

homemade by our secret recipe



Daily Selection of Rustico Homemade DRY AGED MEATS


Rustico 自家乾熟成精選肉類

WHAT IS DRY AGED MEATS? 甚麼是乾熟成肉？

- Meat stored in a humidity-controlled environment for certain period of time
將肉類存放在一定濕度及溫度的環境中
- Rotated regularly to expose all sides with unimpeded airflow around
定期旋轉，使其四周圍空氣暢通
- Water is evaporated, which made the meat more concentrated
蒸發水份，使肉味更濃
- Aerobic bacteria are breaking down the molecular bonds of meat
氧性細菌分解肉內的分子成份
- Meat become tenderizing, funky and delicious
令肉變嫩，其風味更加的集中

We provided the meats according to availability, please refer to our staff for the prices.

我們會提供時令肉類，請向店員查詢價格。



Caramelized Bread Pudding with Pan Sautéed Green Apple and
Hazelnut Ice Cream

焦糖麵包布甸配青蘋果及榛子雪糕

DESSERTS

Tarta de Queso a la Donostiarra con Helado de Romero

Homemade Basque Country Cheese Cake with Rosemary Ice Cream



巴斯克焦香芝士蛋糕配迷迭香雪糕

\$75

Torrija Caramelizada con Manzana Verde a la Sarten y Helado de Avellana

Caramelized Bread Pudding with Pan Sautéed Green Apple and
Hazelnut Ice Cream



焦糖麵包布甸配青蘋果及榛子雪糕

\$75


Churro Español con Helado de Vainilla y Crema Batida de Chocolate

Spanish Churro with Double Layers of Vanilla Ice Cream
and Chocolate Mousse



傳統西班牙 Churro 炸脆條配
雲呢拿雪糕及朱古力慕絲

\$75



Spanish Churro with Double Layers Vanilla Ice Cream
and Chocolate Mousse

傳統西班牙 Churro 炸脆條配
雲呢拿雪糕及朱古力慕絲