

CATALUNYA

Catalunya

HONG KONG

RESTAURANT MENU

CATALUNYA SIGNATURE TAPAS

SPHERICAL OLIVES

A distinctive approach to Spanish olives. Have them in one bite and watch out for the pit!

\$18 each

PA AMB TOMÀQUET

Your first introduction to tapas. We recommend to pair it with jamón, anchovies or simply enjoy it on its own!

\$80

JAMÓN IBÉRICO “GRAN RESERVA” 100% BELLOTA

This cured Ibérico ham is a must-try!

\$360

CATALUNYA TOMATO TARTARE

This tartare has a trick up its sleeve, you would never guess it was not meat.

\$130

AVOCADO AND LOBSTER ROLL

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables and mayonnaise.

\$250

JAMÓN IBÉRICO CROQUETTE 4PC

How to put a Spaniard to the test? Ask for croquetas and decide whose are the best.

\$120

HAM, CHEESE AND TRUFFLE “BIKINI”

You're not getting a swimsuit! This ham, cheese and truffle sandwich will transport you right to Catalunya.

\$135

CONFIT DUCK AND CEPS “CANELON”

Succulent confit duck wrapped in a delicious crêpe drenched in sinful Idiazabal cheese sauce.

\$220

SUCKLING PIG TAPA

Don't feel like having a whole suckling pig? Have the same pleasure in two bites instead.

\$180

VERMOUTH

OYSTER WITH FAKE LEMON 2PCS \$110
Natural oysters and a real lemon filled with its own jelly juice.

OYSTER WITH GIN TONIC 2PCS \$120
Natural oysters with a refreshing Hendrick's Gin and Tonic foam.

CANTABRIAN ANCHOVIES \$115
A tasty tapa of anchovies marinated in olive oil.

SPANISH CHEESE PLATTER \$190
5 types of the most popular Spanish cheeses.

FOIE GRAS AND CHOCOLATE BONBON \$30 each
The ultimate chocolate indulgence. Foie gras dipped in chocolate.

BREAD SELECTION \$45
Artisanal bread made fresh everyday and baked in a traditional wood oven.

MARINATED OLIVES \$65
Marinated pickled Spanish olives.

IBÉRICOS

IBÉRICO PLATTER \$380
Assortment of lomo Ibérico, chorizo Ibérico and jamón Ibérico

LOMITO IBÉRICO \$155
This noble cured pork sirloin has a smoked pepper hint that gives it an exceptional taste.

CHORIZO \$130
Spanish world famous red sausage.

TAPAS

XATÓ DEL PENEDÈS CODFISH SALAD \$130

Traditional Catalan coast recipe with Mediterranean codfish, tuna belly marinated in romesco vinaigrette.

KING CRAB AND SPINACH SALAD \$120

King crab salad with spinach, marinated with apple mustard and Brandy vinaigrette.

RAZOR CLAMS WITH PUMPKIN AND IBÉRICO HAM 4PCS \$250

Steamed razor clams with pumpkin sauce and Ibérico ham.

CHICKEN ESCABECHE TERRINE \$185

Pickled chicken with citrus.

CRYSTAL BREAD WITH FOIE GRAS, FIGS AND IBÉRICO HAM \$180

Crystal flat bread topped with foie gras cream, covered with caramelized fresh figs and 100% Bellota Ibérico ham.

STEAK TARTARE WITH POTATO SOUFFLE \$220

Finely chopped raw beef seasoned with onions, capers, Tabasco and Worcestershire sauce. Add it all or leave some out...you choose!

SARDINES WITH GOAT CHEESE \$130

Smoked sardines with goat cheese

BOMBAS "BARCELONETA" 3PCS \$105

A Cova Fumada creation. Catalunya presents our meat and potato version topped spicy brava sauce.

CALAMARES "ANDALUSIAN STYLE" \$110

A succulent spanish squid fried and seasoned to perfection in an ink bread.

PATATAS BRAVAS 2015 \$90

Our version of the world famous Patatas Bravas created by starred chef Sergi Arola.

THE PERFECT EGG 3PCS \$145

Scrambled egg with caviar, truffle and potato foam served in an egg shell.

PULPO "A FEIRA" \$210

Grilled octopus with potato spheres and paprika, our version of Galicia's most popular tapa.

ONION SOUP \$130

Cheese and croutons au gratin with slow-cooked egg.

HOKKAIDO SCALLOPS WITH COCONUT CREAM AND CURRY OIL \$120

Coconut sauce mixed with curry oil, sliced almonds and perfectly cooked Hokkaido scallops.

CLAMS A LA MARINERA \$120

Clams with the traditional and unctuous tomato, garlic and white wine sauce.

GAMBAS AL AJILLO \$180

Prawns with "Ajillo" sauce.

THE TRAMEZZINI SOLDIER EGG \$140

The Tramezzini Soldier, cauliflower gelatin, Japanese egg yolk & caviar

CALLOS \$110

Veal tripe stew with chorizo.

MEAT

TRADITIONAL SUCKLING PIG "SEGOVIAN STYLE" D.O. TERUEL 3-4 PAX \$895

Our signature dish roasted Segovian style and served in a special way.

LAMB SHOULDER 2 PAX \$495

Lamb from Castilla y León.

STUFFED CHICKEN CATALAN STYLE 2 PAX \$450

One of the oldest Catalan recipes, this time stuffed with pork, beef, dried fruits and black truffle.

GALICIAN TXULETA \$100/100G

21 days dry-aged mature Rubia Gallega Beef (8-12 years old) from Spain. Distinctive for its deep red color and type of fat, which all contribute to an unique rich flavor.

GALICIAN STRIPLION \$445/400G

24 days dry-aged.

PORK RIBS 2-3 PAX \$490

Slow-cooked and glazed with quince reduction, these ribs fall off the bone and are ready to be devoured.

SEAFOOD AND FISH

"PARRILLADA" SEAFOOD \$950

Charcoal grilled variety of lobster, clams, squid, prawns and scallops - from the sea to your plate.

SEA BASS 2-3 PAX \$750

Choose your style (Please allow 30 min for cooking):

Grilled Served with tomatoes, tapenade and spring onion with a ginger vinaigrette.

Salt Crusted baked to perfection.

MEDITERRANEAN RED PRAWNS 4PCS

Probably the best prawns of the world. You choose the style:

Grilled \$530

Steamed \$530

Salt Crusted with Earl Grey Tea \$550

Grilled with Bone Marrow and Caviar \$680

ALL OUR SEAFOOD COMES FROM EUROPE, JAPAN, AUSTRALIA AND NEW ZEALAND.

SIDE DISHES

CABBAGE \$85

Charcoal grilled.

PINEAPPLE \$70

Roasted with spices.

POTATO \$60

Smoked and mashed.

GRILLED LETTUCE \$70

Charcoal grilled lettuce with Mediterranean vinaigrette.

GREEN ASPARAGUS \$90

Sautéed with black truffle mayonnaise.

SEASONAL VEGETABLES \$70

Sautéed with Romesco sauce

"PADRON" PEPPERS \$95

Spanish pan-fried green peppers.

RICE

SPANISH PAELLA 2-4 PAX

This popular style combines the best of both worlds - mouth-watering pork belly served with Mediterranean red prawns.

\$670

BLACK PAELLA WITH SQUID AND CLAMS

This stunning paella is served in the traditional style, with squid and steamed clams.

\$550

LOBSTER RICE

The brother of our beloved Paella, this time with the amazing flavour of fresh grilled lobster.

\$550

DUCK RICE

Like we said in Spain - "Pájaro que vuela, pájaro la cazuela", Bird who flies, bird to try. Creamy rice cooked with duck sauce and perfectly cooked duck.

\$550

DESSERTS

CREMA CATALANA

\$85

Our version of the most famous Catalan dessert. Pine nuts, mille-feuille and Catalan cream.

BANANA BRIOCHE AND COCONUT

\$95

Warm homemade brioche infused with rum, served with banana ice cream and coconut.

CUCUMBER AND YOGURT

\$85

Yogurt foam and cucumber infused with mint and spices.

CHOCOLATE AND BLACK TRUFFLE COULANT

\$95

Warm chocolate cake with black truffle ice cream.

CINNAMON "XURROS"

\$95

Infused cinnamon cream or chocolate cream to dip? Have it your way!

SEASONAL FRUIT

\$70

Assortment of tropical fruits.