



Soho Delivery Serving Hours:  
Mon - Fri 4pm - 11:30pm  
Sat, Sun & Public Holidays 11:30am - 11:30pm

All orders can be combined with items from  
WINE CELLAR, CONVENIENCE STORE &  
BEVERAGE STORE.

每次訂購可加入各種飲品，酒類及便利店貨品。

### TRADITIONAL TAPAS

BC2301	MARINATED MIXED OLIVES	\$45
BC2302	GARLIC MUSHROOMS sautéed with parsley and wine	\$58
BC2303	BOCADO DE SALMON Y MANCHEGO Smoked salmon and manchego sandwiches, grilled and served with parsley aioli	\$72
BC2304	PULPO A LA GALLEGA Baby octopus, sautéed in a paprika oil, garlic and onions on top of roasted potatoes	\$58
BC2305	HERBED SALT ROASTED SARDINES With olive oil and tomato coulis	\$68
BC2306	MARINATED CHICKEN STRIPS With lemon, garlic and paprika	\$68
BC2307	SEARED SPANISH CHORIZO	\$68
BC2308	PEPPER CRUSTED TUNA FILLET With rocket	\$82
BC2309	SEARED BEEF TENDERLOIN Topped with quail eggs and served with braised mushroom and a red wine sauce	\$78
BC2310	PAPAS BRAVAS Fried potato wedges with red salsa	\$56
BC2311	PIMIENTOS RELLENOS Roasted red peppers, stuffed with saffron rice and topped with roasted garlic and paprika oil	\$58
BC2312	GAMBAS A LA PLANCHA succulent grilled prawns with lemon, garlic and chili	\$72
BC2313	CHORIZO AND MANCHEGO TORTILLA With olive dressed arugula salad	\$72
BC2314	DEEP FRIED MOZZARELLA with picante sauce	\$48
BC2315	BASKET OF ASSORTED BREADS served with a selection of dips	\$47

### NOT SO TRADITIONAL TAPAS

BC2321	ALBONDIGAS WITH FETA CHEESE Served in an aromatic rosemary tomato sauce	\$62
BC2322	SEARED SCALLOPS wrapped in serrano ham with orange cava butter	\$84
BC2323	SKEWERED CHICKEN BREAST FILLETS with a peanut curry sauce	\$65
BC2324	AVOCADO AND CRAB SALAD Served with mango aioli and mixed greens with sherry vinaigrette	\$80
BC2325	BACALAU A BRAS Sautéed salt cod with garlic, onions, scrambled eggs and red salsa, topped with fried potato strips	\$70
BC2326	ROASTED GARLIC CLOVES and a wedge of soft brie with focaccia toast	\$72
BC2327	AMEIJOAS A BULHAO PATO Steamed clams in a coriander and garlic white wine broth, with a toasted roll	\$65
BC2328	SOFT SHELL CRABS with chili dipping sauce	\$78
BC2329	FOCCACCIA With mushrooms, anchovies, ali-oli and thyme roasted tomatoes	\$58
BC2330	GOAT CHEESE DUMPLINGS With caramelized garlic, roasted cherry tomatoes and a lemon-thyme beurre noisette	\$76

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2526 2029



BC2331	<b>MIXED GREEN SALAD</b> With bell peppers, serrano bits, crispy shallots, orange segments and a citrus-mustard vinaigrette	\$52
BC2332	<b>DEEP FRIED JALAPENO PEPPERS</b> stuffed with cheddar and served with guacamole	\$54
BC2339	<b>SPICED LAMB KEBABS</b> with peppers and onions and a mint yoghurt sauce	\$78
BC2340	<b>PEPPER-CRUSTED CALAMARI</b> with mango aioli	\$72
BC2341	<b>SPINACH AND PECAN SALAD</b> with fig vinaigrette and blue cheese croutons	\$70

### MIXED SELECTIONS

BC2350	<b>EMBUTIDOS-MEATS</b> serrano ham, coppa ham, salami milano, salciocia napoli, smoked duck breast and grilled chorizo with olives and capers	\$195
BC2351	<b>QUESOS-CHEESES</b> manchego, double Gloucester with stilton, brie and port salut cheeses with grapes, pears and walnuts	\$195
BC2352	<b>PESCADOS-SEAFOOD</b> seared tuna filet, soft shell crab, grilled sardines, pepper-crusted calamari with olives and capers	\$195

### PAELLA

this classic rice dish from Spain is cooked in a flat paella pan. a short-grain rice is used in this dish where texture and robust flavours are everything

BC2360	<b>MARINERA</b> perhaps the most popular summer dish of Spain, this paella includes butterfish, shrimp, squid and scallop, cooked in a rich seafood broth	\$288
BC2361	<b>VALENCIANA</b> considered the original paella, this simple rendition contains chicken and artichoke hearts and is lightly flavoured with saffron and spices	\$265
BC2362	<b>VEGETARIANA</b> this paella incorporates twelve fresh vegetables, and is so tasty nobody will notice the absence of meat!	\$250

### POSTRES

BC2370	<b>WARM CHOCOLATE CAKE</b> With hot chocolate sauce and fruit medley	\$50
BC2371	<b>VANILLA BEAN YOGHURT AND MILK CHOCOLATE GANCHE TART</b> With mango and a maple walnut brittle	\$50

Spanish