

## Paella & Pasta 西班牙焗飯類 或 意粉



**Lobster and Seafood Paella** price/時價  
(for 2 persons)  
西班牙龍蝦海鮮焗飯(2位用)

**Wild Mushroom, Zucchini, Capsicum, Broccoli Paella** **\$380**  
西班牙野菌焗飯

**King Prawns and Seafood Paella** **\$380**  
**Ink Sauce (for 2 persons)** **\$400**  
西班牙大蝦海鮮焗飯 / 西班牙墨汁大蝦海鮮焗飯(2位用)

**Choice of Meat Paella** 自選肉類焗飯  
**Chicken (half)** 雞 (半隻) **\$400**  
**Dried Age Beef** 牛扒 **\$450**

**Daily Seafood** price/時價  
是日海鮮

**Hairy Crab Meat and Cream Sauce with Angel Hair** **\$280**  
蟹粉蟹肉天使麵

**Crispy Noodle with Seafood Ink Sauce** **\$280**  
海鮮墨汁脆麵

**Duck Liver and Black Truffle Sauce with Penne** **\$280**  
黑松露鴨肝長通粉

**Iberico Pork or Beef Fideua** **\$320**  
西班牙黑毛豬或牛燻麵

## Dessert 甜品



**Melting Chocolate Pudding with Vanilla Ice Cream** **\$128**  
朱古力暖心蛋糕配雪呢啲雪糕

**Pina Colada Ice Parfait** **\$98**  
椰林雞香芭菲

**Caramel Walnut Tart with Fresh Cream** **\$98**  
焦糖合桃撻配忌廉

**Catalunya Creme Brulee** **\$88**  
西班牙焦糖燉蛋

**Lemon Cheese Cake** **\$98**  
檸檬芝士蛋糕



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El Cid Spanish Restaurant



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kingparrotgroup

KING PARROT GROUP  
奇樂集團

Vegetarian 素食

Bring your own cake \$10 per person (Max. Charge \$80) 自備蛋糕·切餅壽每位\$10 (最高收費\$80)  
Bring your own bottle at \$280 per bottle (75cl) / spirit at \$380 per bottle / 自備美酒每支\$280 (75cl) / 烈酒每支\$380  
Prices are in Hong Kong Dollars and Subject to 10% Service Charge. 以港幣計算及另加一服務費 Photos are for reference only 圖片只供參考

# El Cid

Since 1992



## Special Seafood Platter



**Special Seafood Platter** **\$1080**

精選海鮮拼盤  
Lobster, Oyster, Carabinero, Soaked Abalone, Scallop, Squid Ink, Sea Whelk, smoked salmon  
龍蝦, 生蠔, 西班牙紅蝦, 醉鮑魚, 帶子, 墨汁魷魚, 海螺, 煙三文魚

**Daily Fresh Oyster** **\$398/6pc 隻**  
即開新鮮生蠔 **\$780/12pc 隻**

**Cold Lobster** **\$480/pc 隻**  
凍龍蝦

**Carabineros** **\$180/pc 隻**  
西班牙紅蝦

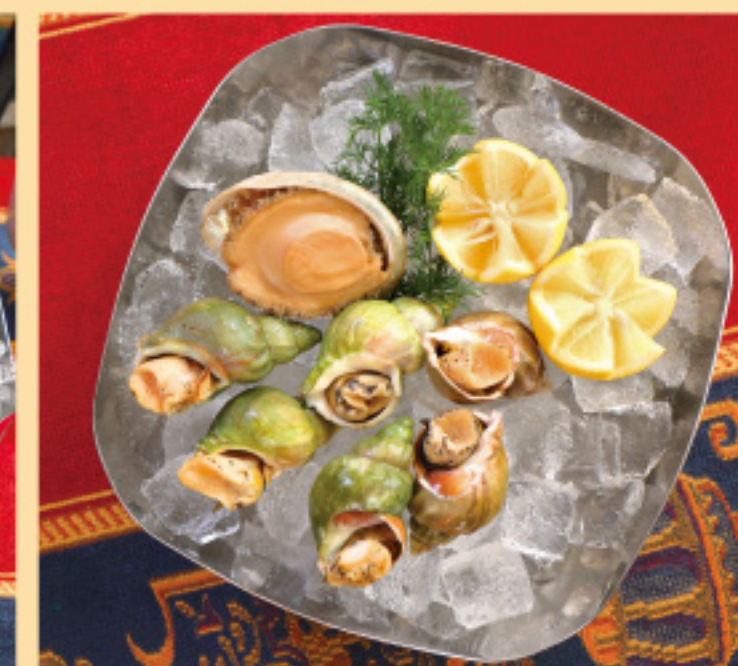


**Seafood Platter** **\$880**

海鮮拼盤  
Fresh Oyster, Carabinero, Soaked Abalone, Sea Whelk, Smoked Salmon, Scallops, Ink Squid  
生蠔, 西班牙紅蝦, 醉鮑魚, 帶子, 海螺, 墨汁魷魚及煙三文魚

**Soaked Abalone (1pc) and Sea Whelk (6pc)** **\$380**  
醉鮑魚(1隻), 及海螺(6隻)

**Soaked Abalone** **\$180/pc 隻**  
醉鮑魚



## Cold Tapas and Salad 冷盤及沙律



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| <b>Party Salad</b><br>Salchichon, Serrano Ham, Chorizo, White Anchovies, Grilled Eggplant, Sundried Tomato, Olives, Pickle<br>西班牙風腿, 西班牙風腸, 白鯧魚, 扒茄子, 蕃茄乾, 橄欖, 酸青瓜串 | <b>Jamon Serrano Ham with Melon</b><br>西班牙風腿                           | <b>Mixed Tomato Salad with Burrata</b><br>水牛芝士, 蕃茄沙律 |
| <b>EL CID Green Salad</b><br>鄉村田園沙律   | <b>White Anchovies with Piquillo and Pickle</b><br>白鯧魚酸青椒及酸青瓜          | <b>Cheese Board with Quince</b><br>芝士拼盤              |
| <b>Jamon Iberico de Bellota (36 months)</b><br>36個月西班牙風腿  | <b>Scallops Ceviche with Cauliflower and Parsnip Puree</b><br>刺身帶子配椰花茸 |  |
|   | <b>Octopus with Garlic</b><br>香蒜八爪魚薄片                                  |  |

## Soup 湯

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|---|---------------------------------|
| <b>Gazpacho</b><br>蕃茄凍湯                             | <b>Borscht Soup</b><br>羅宋湯      |
| <b>Cream of Mushroom and Truffle Soup</b><br>黑松露蘑菇湯 | <b>Baked Onion Soup</b><br>焗洋葱湯 |



## Toast and Pizza 多士及薄批

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|---|---|---|
| <b>Garlic Bread with Tomato</b><br>蒜茸多士配蕃茄茸             | <b>Barcalao, Egg on Toast (2pcs)</b><br>馬介休蛋多士 (2件)                           | <b>Crabmeat and Crab Roe on Toast (2pcs)</b><br>蟹肉, 蟹籽多士 (2件) |
| <b>Drunken Duck Liver on Toast (2pcs)</b><br>醉鴨肝多士 (2件) | <b>Vegetarian Pizza</b><br>素菜薄餅   | <b>churros with Chocolate Dip</b><br>西班牙炸油條配朱古力汁              |
| <b>Salami on Toast (2 pcs)</b><br>沙拿美腸多士 (2件)           | <b>Marinated White Anchovies and Onion on Toast (2 pcs)</b><br>白鯧魚, 洋葱多士 (2件) |   |



## Tapas Vegetarianas Vegetarian Tapas 素菜頭盤

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|---|---|--|
| <b>Sauteed Mushroom with Garlic Parsley Oil</b><br>蒜茸炒雜菌                        | <b>Fried padron Peppers</b><br>炸西班牙青椒                           | <b>Grilled Green Asparagus with Parsley Olive Oil</b><br>扒青蘆筍, 香葱橄欖油 |
| <b>Crisp Fried Potatoes with Alioli / Spicy Tomato Sauce</b><br>炸薯仔, 蛋黃醬 / 辣番茄汁 | <b>Spinach and Cheese in Fillo Pastry (2 pcs)</b><br>焗菠菜芝士卷(2件) | <b>Baked Spinach stew with Egg</b><br>焗菠菜蛋                           |
| <b>Deep Fried Parsnip</b><br>酥炸白甘筍  |   |  |



## Seafood Tapas 海鮮頭盤

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| <b>Deep Fried White Bait with Bacalao Puree</b><br>酥炸白魚仔, 馬介休蓉 | <b>Sauteed Prawns with Garlic Chips, Chili and olive oil</b><br>橄欖油蒜片蝦 | <b>Baked Bone Marrow with Escargot in Garlic Parsley Butter</b><br>烤牛骨髓伴蒜茸香草牛油焗田螺 |
| <b>Grilled Sardine</b><br>扒沙甸魚                                 | <b>Pan Fried Crab Cake with Romesco Sauce</b><br>煎蟹餅, 紅甜椒汁             | <b>Grilled Cuttlefish with Romesco Sauce</b><br>扒墨魚, 紅甜椒汁                         |



## Meat Tapas 肉類頭盤

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| <b>Chicken and Iberico Pork Meat Ball with Tomato Sauce</b><br>西班牙豬肉, 雞肉丸配蕃茄汁  | <b>Grilled Iberico Pork wrapped with Sweetcorn</b><br>西班牙黑毛豬肉卷甜粟 |
| <b>BBQ Iberico Pork Belly with Chorizo and Alioli Dips</b><br>西班牙黑毛豬腩, 風腸, 蛋黃醬 | <b>Grilled Lamb Chop</b><br>扒羊扒                                  |
| <b>Barbecue Ox-Tongue</b><br>烤牛舌   |  |



## Main Course 主菜



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|---|--|---|
| <b>Roasted Suckling Pig with Alioli</b><br>西班牙式焗乳豬  | <b>Roasted Iberico Pork Ribs with Fig</b><br>焗黑毛豬肋骨, 無花果醬    | <b>Lobster, Abalone and Tomato Stewed with Angle Hair</b><br>鮮茄焗龍蝦魚龍蝦配天使麵 |
| <b>Roasted Chicken with Vegetable</b><br>焗雞, 雜菜   | <b>Roast Rack of Lamb</b><br>焗羊架                             | <b>Baked Seabass in Salt Crust</b><br>鹽焗鯉魚                                |
| <b>Smoked Iberico Pork Leg Served with Seasaonla Vegetables (for 2 person)</b><br>西班牙黑毛豬腩配素菜(2位用) | <b>Grilled Prime Rib Eye Steak with Sea Salt</b><br>扒頂級肉眼配海鹽 |   |

