

A L A C A R T E

ENTRADAS

- 🍷 PIMIENTOS DE PADRÓN \$ 68
鹽烤西班牙鬼椒
- BAKED EGGPLANT W/ GARLIC \$ 78
蒜蓉烤焗茄子
- GAMBAS AL AJILLO \$ 98
蒜香橄榄油慢煮海虎蝦
- 🍷 PULPO A LA GALLEGA \$ 108
香辣烤八爪魚
- SPANISH OMELETTE W/ MENTAICO AND CRABMEAT \$ 118
明太子蟹肉西班牙蛋餅
- 🍷 WHITE WINE & LEMON SEASONAL CLAMS \$ 148
白酒檸檬時令蜆

SOPA

- WILD MUSHROOM TRUFFLE SOUP \$ 58
黑松露野菌忌廉湯
- OXTAIL BOUILLON W/ SWEET ONIONS \$ 62
甜洋葱牛尾湯

LA ENSALADA

- BUFFALO BURRATA TOMATO SALAD W/ PESTO \$ 98
香草醬水牛芝士蕃茄沙律
- HOKKAIDO SCALLOP CARPACCIO \$ 148
北海道帶子沙律

PAELLA & PASTA

- CREVETTE ROSE SPAGHETTI IN GARLIC & TOMATO SAUCE \$ 198
玫瑰蝦鮮茄蓉意大利麵
- 🍷 SEAFOOD PAELLA WITH CHORIZOS \$ 298
西班牙辣肉腸海鮮飯

PLATO

- ROASTED LEMON SPRING CHICKEN \$ 218
香烤檸檬春雞
- NEW ZEALAND BABY LAMB CHOPS W/ HOMEMADE MINT SAUCE (9OZ) \$ 278
紐西蘭羊扒伴自家薄荷醬
- MEDITERRANEAN CHILEAN SEA BASS W/ CHORIZO, OLIVES MARINARA SAUCE \$ 288
地中海智利海鱸魚配西班牙辣腸水欖蕃茄汁
- IBERICO PORK RIB LOIN SERVED W/ APPLE CHUTNEY \$ 288
伊比利亞黑毛豬柳伴蘋果醬
- U.S. BUTCHER'S STEAK 10OZ W/ PORT WINE FOIE GRAS GARVY SAUCE \$ 348
屠夫牛扒伴砵酒鵝肝燒汁

POSTRE

- CLASSIC APPLE CRUMBLE \$ 48
蘋果金寶
- LEMON SORBET \$ 52
檸檬雪葩
- PINEAPPLE SORBET \$ 62
菠蘿雪葩
- PAN-FRIED CHEESECAKE SERVED W/ SEA SALT CARAMEL SAUCE \$ 68
焗芝士蛋糕配海鹽焦糖汁

APERITIVOS

- FRENCH FRIES \$ 48
炸薯條
- DEEP-FRIED TRUFFLE CROQUETTES WITH MAYONNAISE SAUCE \$ 62
脆炸松露蓉薯餅
- GRILLED FUGU \$ 78
照燒雞泡魚乾
- VERDURAS SALTEADAS AL ESTILO ESPAÑOL \$ 98
西班牙炒蔬菜
- HARA SIGNATURE PLATTER (HOUSE-MARINATED SALMON, SMOKED ANCHOVIES, PICKLED CHERRY TOMATOES, CAMEMBERT CHEESE, SERRANO HAM AND SLICED CHORIZOS) \$ 148
HARA 特式拼盤「自家醃三文魚，煙銀魚柳，漬車厘茄，金文畢芝士，西班牙風腿及辣腸肉」
- GRILLED SAUSAGE PLATTER W/ SAUERKRAUT \$ 168
烤腸拼盤

H A R A

Please ask us for allergen or vegetarian information

All prices are subject to 10% service charge (rounded off to the nearest dollar) 如需過敏原或素食資訊請向店內職員查詢

加一服務費 | 四捨五入收費



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