







Art by Barbara



Ceviche de Vieras con Maiz, Remolacha, Aguacate y Fresas

Scallops Ceviche with Beetroot, Corn, Avocado & Strawberries

腌带子配红菜头、玉米、牛油果及草莓

Escoje / To Begin With / 前菜

Jamon Iberico Puro de Bellota

MOP \$288

Platter of 36 Months Cured Iberian Ham

36个月风干黑毛猪火腿

Pan con Tomate y Aceite de Oliva

MOP \$48

Tomato Bread, Special Catalan Coca with Olive Oil

西班牙特色面包配西红柿及橄榄油

Queso Manchego, Olivas & Boquerones en Vinagre

MOP \$138

Manchego Cheese, Olives & Anchovies

西班牙曼彻格羊奶芝士、橄榄配醋浸凤尾鱼

Ensalada de Salmon Marinado por Nuestro Chef con
Vinagreta de Granada

MOP \$158

Chef's Hector Home Made Marinated Salmon Salad with
Orange and Pomegranate Vinaigrette

腌鲑鱼沙律配香橙和石榴醋汁

Ensalada de Cangrejo Real, Esparragos & Emulsion de
Romesco

MOP \$188

Deep Sea Crab Salad with Asparagus & Romesco
Emulsion

螃蟹沙拉配芦笋和波椒松子酱

Ceviche de Vieras con Maiz, Remolacha, Aguacate y
Fresas

MOP \$188

Scallops Ceviche with Beetroot, Corn, Avocado &
Strawberries

腌带子配红菜头、玉米、牛油果及草莓

Ensalada de Salmon Marinado por Nuestro Chef con Vinagreta de Granada

Chef's Hector Home Made Marinated Salmon Salad with Orange and Pomegranate Vinaigrette

醃鮭魚沙律配香橙和石榴醋汁



Las Croquetas de la Abuela con Pollo y Jamón
Classic Creamy Spanish Croquettes with Ham & Chicken
传统西班牙炸奶油火腿鸡丸子

MOP \$88

Las Croquetas de Setas , Espinacas y Piña
Creamy Croquettes with Mushrooms, Spinach & Pineapple
炸奶油丸子配蘑菇、菠菜及菠萝

MOP \$78

Pimientos de Padron, Unos Pican y Otros No
Green Peppers from Spain
西班牙特产尖椒

MOP \$98

Bikini de Queso, Jamón y Trufa
Spanish Iberian Ham, Cheese & Truffle Toasted Sandwich
西班牙特色吐司配黑毛猪火腿、芝士和松露

MOP \$138

Bocadillo de Calamares con Salsa de Erizos
Special Madrid Sandwich with Squid and Sea Urchin Sauce
马德里特色三明治配鱿鱼及海胆酱

MOP \$138

Huevo Frito Con Patata y Chorizo Casero
Fried Egg with Potato & Homemade Chorizo
传统西班牙腊肠配煎蛋及薯丝

MOP \$118

Crema de Calabaza con Vieras y Tocino Iberico
Creamy Pumpkin Soup with Scallops and Crispy Pork Belly
南瓜汤配带子香脆猪腩

MOP \$118

Empanadillas de Carne y Olivas Verdes
“Empanadillas” Beef & Green Olives Small Pies
西班牙特色牛肉橄榄馅饼

MOP \$98



Bacalao con Frutos Secos y Miel

Codfish with Dried Fruits & Honey Sauce

香焗大西洋银鳕鱼配干果及蜜糖酱

De La Mar / From The Sea / 海鮮

Sepietas de Palamós con Garbanzos, Setas y Alcachofa
Baby Cuttlefish with Chickpeas, Artichokes & Mushrooms
西班牙墨鱼仔配鹰嘴豆、朝鲜蓟及蘑菇

MOP \$198

Pimientos del Piquillo Rellenos de Brandada de Bacalao
“Piquillo” Spanish Red Peppers Filled with Codfish & Garlic Mousse
西班牙红椒“Piquillo”酿银鳕鱼及蒜蓉慕丝

MOP \$128

Bacalao a La Llauna
Codfish with Roasted Vegetables, White Beans, Garlic and Paprika
香煎焗大西洋银鳕鱼配蔬菜、西班牙白豆、蒜及红椒粉

MOP \$158

Bacalao con Frutos Secos y Miel
Codfish with Dried Fruits & Honey Sauce
香焗大西洋银鳕鱼配干果及蜜糖酱

MOP \$158

Pulpo de Galicia con Patata, Aceite de Oliva y Pimentón

Tender Octopus with Mashed Potato, Smoked Paprika & Olive Oil

西班牙八爪鱼配薯蓉、烟熏红椒及橄榄油

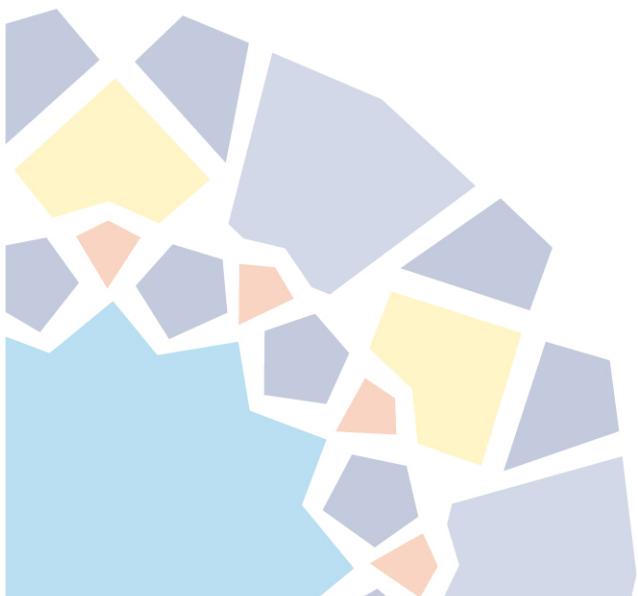




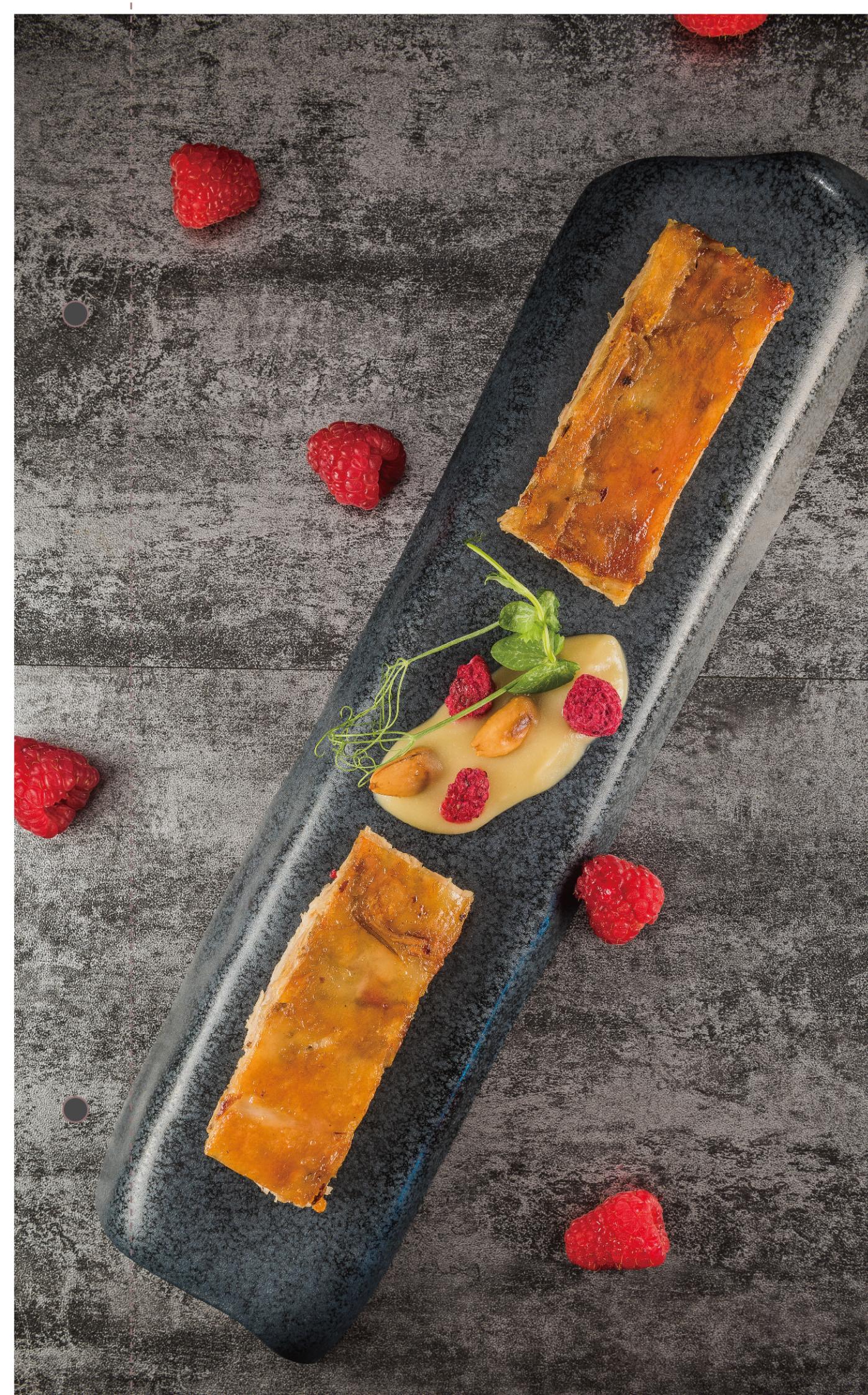
Atun, Pancetta Iberica & Berengena Ahumada

Tuna Loin, Roasted Iberian Pork Belly & Smoked Eggplant
金枪魚柳配黑毛豬腩肉和烟熏茄子

Pulpo de Galicia con Patata, Aceite de Oliva y Pimenton	MOP \$198
Tender Octopus with Mashed Potato, Smoked Paprika & Olive Oil	
西班牙八爪鱼配薯蓉、烟熏红椒及橄榄油	
Merluza en Salsa Verde, Todo un Classico	MOP \$188
Hake in Green Sauce, Basque Style	
香烤西班牙鳕鱼配青豆及巴西利香草汁	
Gambas y Albondigas Al Ajillo	MOP \$188
Garlic Prawns with Homemade Meatballs	
蒜蓉炒大虾伴自制肉丸	
Suquet de Gambas Rojas	MOP \$388
Red Prawns Casserole, Red Prawn Jus	
西班牙鲜红虾配红虾汁	
Atun, Pancetta Iberica & Berenjena Ahumada	MOP \$218
Tuna Loin, Roasted Iberian Pork Belly & Smoked Eggplant	
金枪鱼柳配黑毛猪腩肉和烟熏茄子	

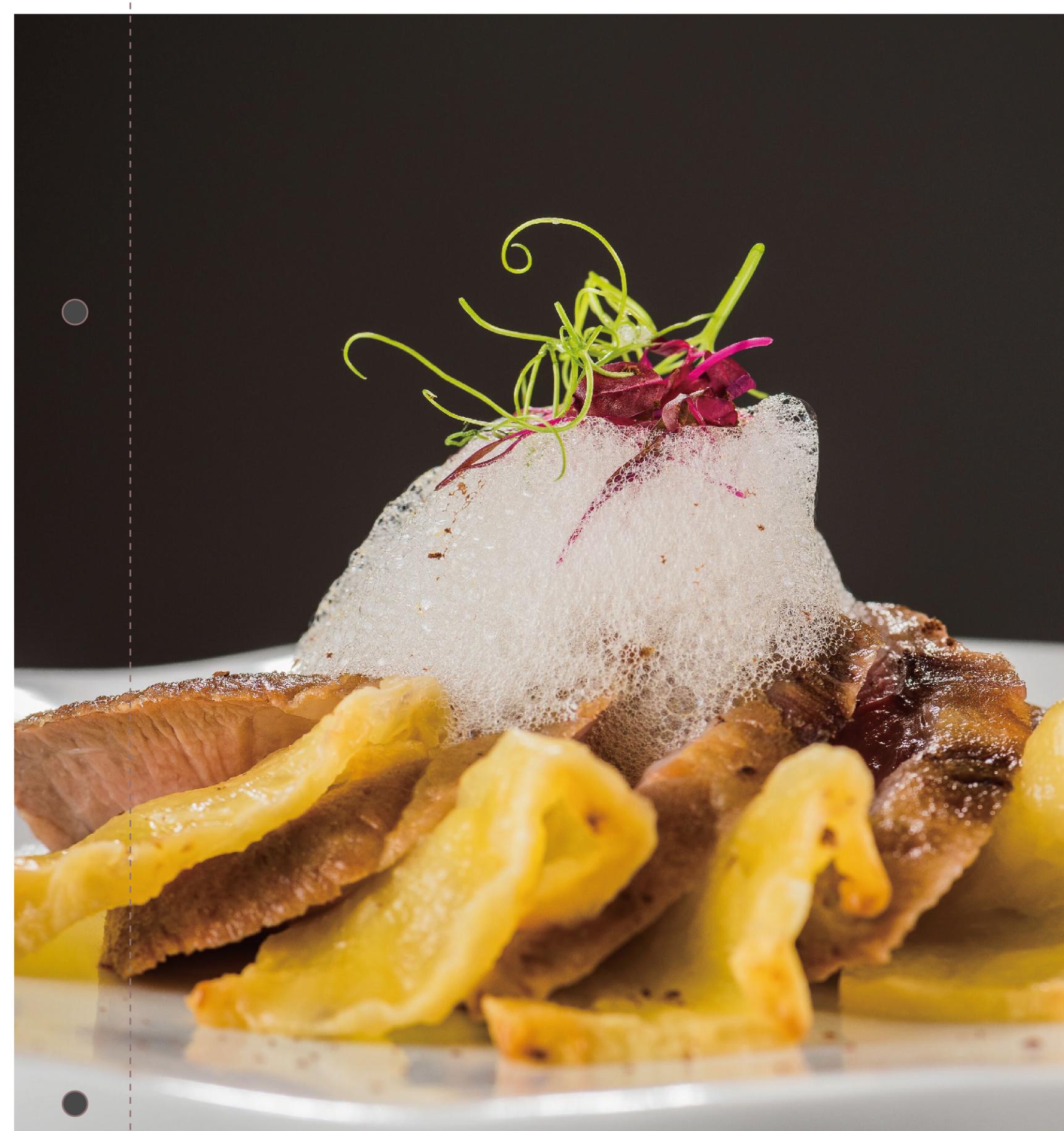


Terrina de Cochino
Classic Suckling Pig Terrine
传统烤西班牙无骨乳猪



De La Montaña / From The Mountain / 肉类

Mil Hojas de Huevo Frito y Foie Gras Millefeuille with Foie Gras 鹅肝千层酥	MOP \$168
Canelones Trufados Catalan Truffle Cannelloni 传统西班牙面条卷配黑松露	MOP \$118
“Secreto” Costillas de Ibérico con Manzana, Canela y Un Toque Picante “Secreto” Roasted Iberico Pork Ribs with Spicy Pineapple & Cinnamon 香烤黑毛猪肋扒配香辣菠萝及玉桂	MOP \$188
Pinchos Morunos con Patatas Paja Special Marinated Iberian Pork Skewers with Straw Potato 西班牙特色腌制黑毛猪串配土豆丝	MOP \$148
Terrina de Cochinillo Classic Suckling Pig Terrine 传统烤西班牙无骨乳猪	MOP \$258
Carrillada de Ternera Cocinada a la Antigua con Moniato Roasted Beef Cheek on a Bed of Sweet Potato 慢焗牛脸肉配甜薯	MOP \$228
Ternera Envejecida y Secada en Nuestro Restaurante Aged House Dried Beef (Ask Staff for More Information) 厨师推介风干熟成牛肉 (向工作人员询问更多信息)	MARKET PRICE/ 时价



“Secreto” Costillas de Ibérico con Manzana, Canela y Un Toque Picante

“Secreto” Roasted Iberico Pork Ribs with Spicy Pineapple & Cinnamon

香烤黑毛猪肋扒配香辣菠萝及玉桂

Paella Tradicional, al Estilo de Barcelona

Traditional Paella, Barcelona style

传统西班牙海鲜饭





Ahora Un Arroz / Let's Talk Rice / 传统西班牙饭

Paella Tradicional, al Estilo de Barcelona

MOP \$588

Traditional Paella, Barcelona style

传统西班牙海鲜饭

Arroz de Bacalao a la Andaluza

MOP \$338

Cod Fish Rice, Andalusian style

西班牙”安达卢西亚”银鳕鱼烩饭

Arroz Negro de Sepia, Calamar & Costilla de Cerdo

MOP \$338

Special Black Rice with Squid, Cuttlefish and Spanish Pork Ribs

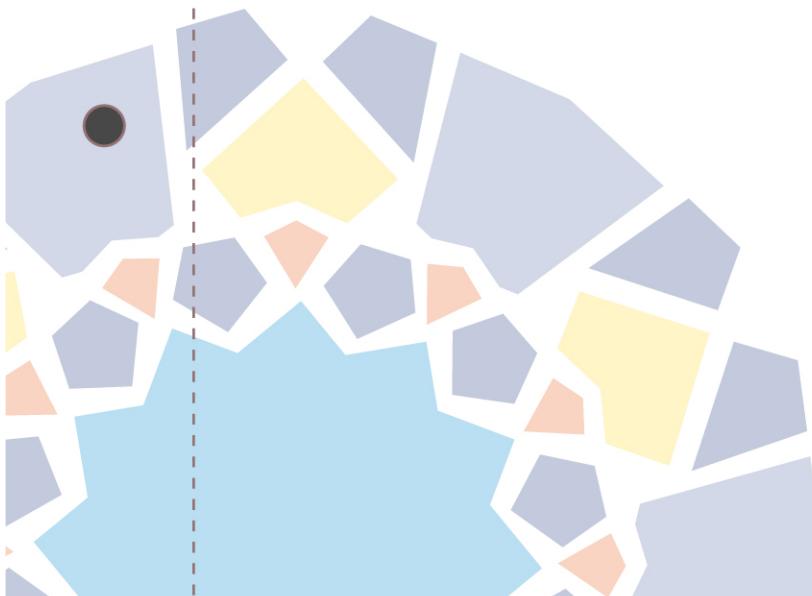
特色墨鱼及章鱼饭配黑毛猪肋扒

Fideua con Aioli de Erizos

MOP \$338

Seafood Noodles Paella with Sea Urchin Aioli

传统海鲜焗西班牙面条配海胆蒜蓉酱



Un Toque Dulce / A Sweet Touch / 甜点

Buñuelos con Chocolate Caliente y Helado de Vainilla MOP \$88

Warm Chocolate “Buñuelos” with Vanilla Ice Cream

炸巧克力溶心球配香草雪糕

Sorbete de Limon con Cava MOP \$68

Lemon Sorbet with Cava

柠檬雪芭配起泡酒

Tarta de Queso Asturiana MOP \$88

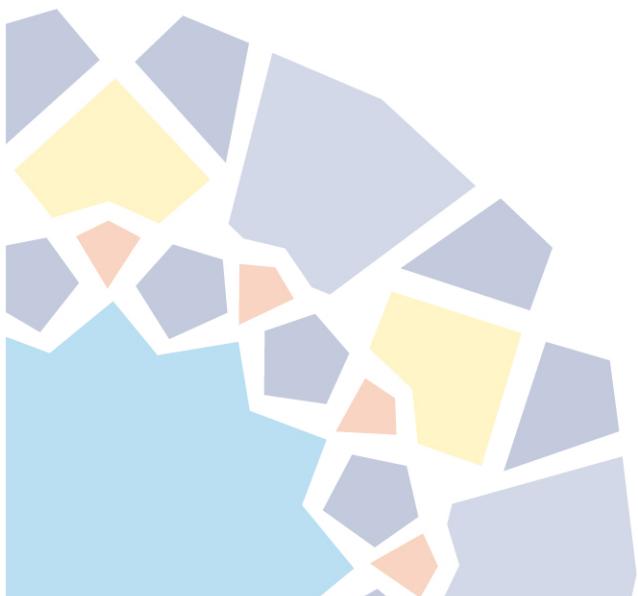
Cheesecake Asturian Style

西班牙阿斯图里亚斯傳統芝士蛋糕

La Crema Catalana del Chef Hector MOP \$78

Chef Hector Catalan Cream

厨师推介加泰罗尼亚炖奶油





Dear friend,

Finally, we meet in Barcelona. I am so pleased to share this special moment with you. The city I come from, Barcelona, is where everything began. Not only was the food but the lifestyle as well became part of my memory. I believe that cooking is my way of telling my story. My cuisine is based on the Catalan region and of course my experience accumulated during my work and travels in Europe and Asia. I hope this moment with us becomes a wonderful memory to you as well.

Sincerely yours,

Hector Costa

亲爱的朋友们：

最终我们在巴塞隆拿相遇，我真心高兴与您们一同分享这特别的时刻。我来自巴塞隆拿，一切由这个城市开始。这里不单只是食物，同时生活方式也成为了我回忆的一部份。我相信透过烹饪是最好的方式去表达我的故事。我所烹调的菜式是源于加泰罗尼亚地区，当中包含了我从欧洲及亚洲工作和旅游中累积的经验。我衷心希望与我们共渡的时光能为您带来一个美好的回忆。

致上我最真诚的问候

Hector Costa

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All items are subject for 10% service charge