



CALLE OCH

INCREDIBLES

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Our food revolves around dishes made with high quality ingredients that reveal the unique flavours of Spain from light tapas to hearty carne (meat) or pescado (fish) and oh so much more. Each section of the menu is brimming with tempting treats to delight all our guests.



#### FOR MORE INFORMATION, PLEASE CONTACT

info@calleocho.hk | +852 2638 8895







### **GRAN MADRID MENU**

...... 368 p.p

This menu has been inspired on the all the things we love from the capital of our beloved Spain. A simple, yet delicious menu. All our dishes have been designed for sharing family style.

# PARA PICAR

White anchovies in vinegar chips, garlic, parsley Selection of Iberico ham & prawn croquetas Clams clay pot, chili, garlic parsley Wagyu beef cheek cubes, pumpkin-coconut puree Huevos rotos, chistorra, baby potatoes, alioli, fried egg

### TAPAS

Crispy calamari, paprika, lemon alioli Grilled cuttlefish, alioli, lemon wedge Flap beef steak tagliata, chimichurri, Manchego, rocket salad Secreto Iberico, grilled piquillo pepper, PX sauce

### DULCE

Candela's Manchego cheesecake Chocolate mousse, coconut foam

•••••• Subject to 10% service charge ••••••

## CALLE OCHO SIGNATURE MENU

..... 468 p.p

This menu has been inspired on all the things we love from our menu, it is a great interpretation of our cuisine. All our dishes have been designed for sharing family style.



## PARA PICAR

Patatas "bien bravas" (v) Pan con tomate (v) Iberico ham croquetas Tortilla de gambas Crispy fried pig ear, piparra chilies Green asparagus, romesco sauce

### TAPAS

King prawns "al ajillo", garlic, chilli Grilled cuttlefish, alioli, lemon wedge Wagyu beef cheek, pumpkin-coconut puree, piparra chilies Spanish suckling pig "boneless" terrine, pineapple, vermouth jus

### DULCE

Candela's Manchego cheesecake Chocolate mousse, coconut foam

•••••••••••• Subject to 10% service charge •••••••

### FESTIN

..... 688 p.p

This menu has been inspired in our summer Spanish feast, a selection of tapas and signature larger dishes for special celebrations. All our dishes have been designed for sharing family style.

# PARA PICAR

Patatas "bien bravas" (v) Pan con tomate (v) Selection of Iberico ham & prawn croquetas Tortilla de gambas Wagyu beef cheek cubes, pumpkin-coconut puree Grilled baby corn, Manchego cheese, kimchi aioli

### TAPAS

King prawns "al ajillo", garlic, chilli Grilled cuttlefish, alioli, lemon wedge Flap beef steak tagliata, chimichurri, Manchego, rocket salad Spanish suckling pig "boneless" terrine, pineapple, vermouth jus Squid ink, octopus & crispy calamari rice

### DULCE

Candela's Manchego cheesecake Chocolate mousse, coconut foam

•••••• Subject to 10% service charge ••••••

# FREE-FLOW

Available only for groups bookings 12 people and above on top of chosen Group Menu.



### CLASSIC

•••• 90 mins | 198 p.p ••••

House red and white Sparkling wine Draught beer Red and white sangria

### PREMIUM

•••• 90 mins | 298 p.p ••••

Premium red and white wine Sparkling wine Draught beer Premium sangria House spirits and mixers

••••••••••• Subject to 10% service charge ••••••••

# GET IN TOUCH

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### BE THE FIRST TO HOST AN EVENT WITH US



### CONTACT

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Business Enquiries via WhatsApp +852 6503 9381

Special corporate benefits available. Request to apply.

