

## ABOUT

At The Optimist, we grill things. Located over three floors at 239 Hennessy Road, we are a Barcelona chic bar and Asador-inspired restaurant which gives an authentically generous Northern Spanish experience.



## WHY THE OPTIMIST?

Gatherings at The Optimist are a delightful experience where guests can eat their hearts out with towers of fresh seafood, grilled prime cuts and sharing dishes aplenty, all whilst enjoying the stylish early 20th century Southern European-inspired environs rich in vintage detailing, quirky artwork and lush greenery. Featuring multiple dining spaces and styles all looked after by a dedicated and friendly service team, an event at The Optimist is sure to put a smile on your face.





## CAPACITY

### RESTAURANT 1ST FLOOR

#### Exclusive:

Seated – 78 guests  
Standing – 110 guests

#### Semiprivate Area:

Seated – 47 guests  
Standing – Unavailable without the exclusive hire of the whole floor

### BAR (G/F)

Seated – 50 guests  
Standing – 80 guests

### TOTAL CAPACITY

Seated – 180 guests

### RESTAURANT 2ND FLOOR

#### Exclusive:

Seated – 67 guests  
Standing – 80 guests

#### Semiprivate Area 1:

Seated – 48 guests  
Standing – Please contact Events Team

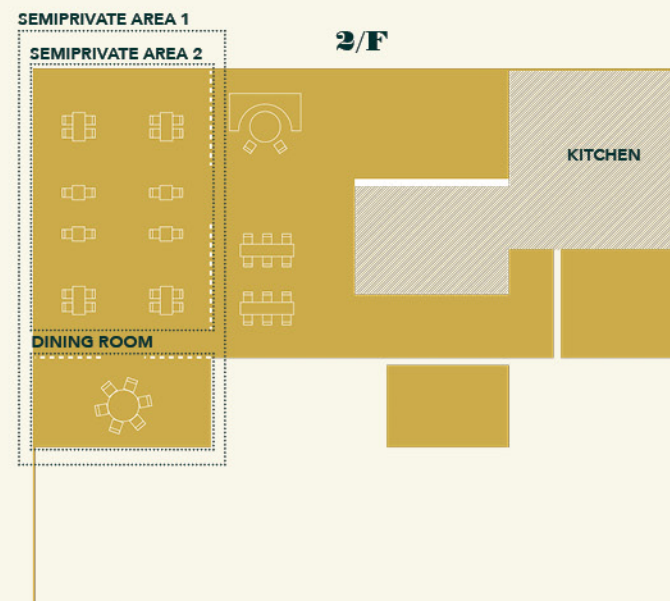
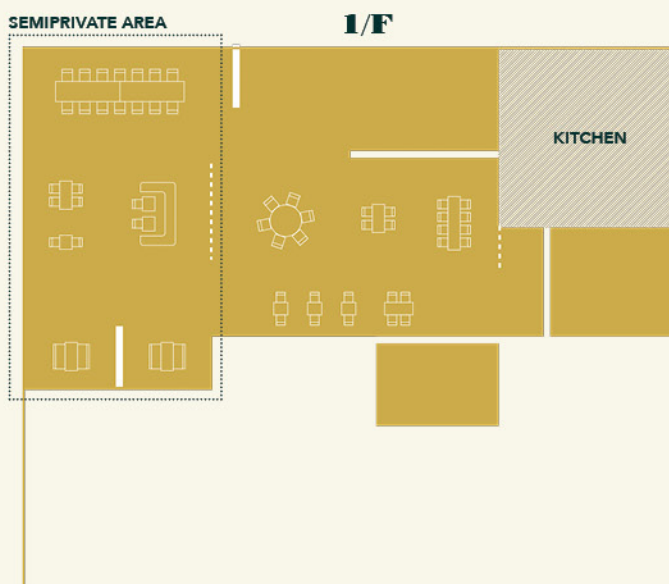
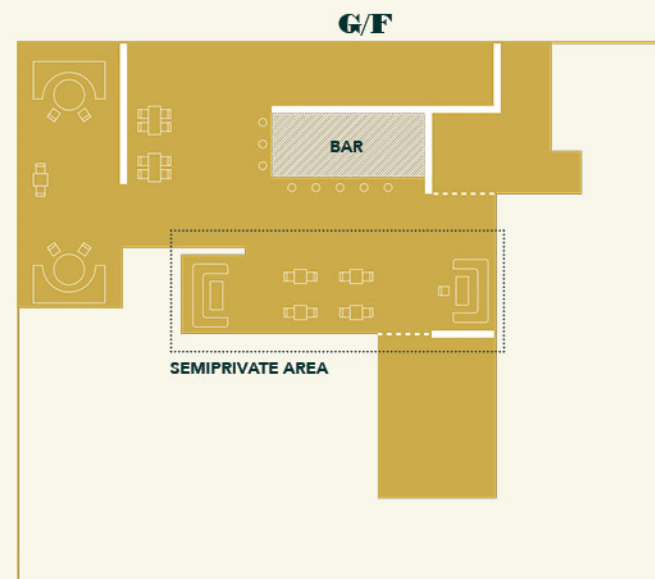
#### Semiprivate Area 2:

Seated – 40 guests  
Standing – Please contact Events Team

#### Dining Room:

Seated – 8 guests

\*Booking capacity is subject to government guidelines





## GROUP DINNER MENUS



Dinners at The Optimist embody the essence of Northern Spanish dining, offering up a tempting array of starters, sparkling fresh shellfish and seafood, as well as succulent chateaubriand, juicy lobster rice and other signature meat dishes to share amongst your guests.



## GROUP DINNER MENU A

◆ 580 PP ◆

### TAPAS

#### TRUFFLE CROQUETAS

Black truffle, mushroom, bechamel

&

#### PADRON PEPPERS (V)

Maldon salt, extra virgin olive oil

&

#### HUEVOS ROTOS

Iberico ham, potatoes, chorizo

&

#### ESCALIVADA

Eggplant, bell pepper, anchovies, onions, coca bread

### PLATOS PRINCIPALES

*Choose 1 per person*

#### POLLO A LA BRASA

Roasted chicken, mixed herbs, smoked chili sauce

OR

#### STINGRAY

Chili, garlic, fermented beans, romesco sauce

OR

#### IMPOSSIBLE ZUCCHINI (V)

Stuffed zucchini, plant based homemade ragu, almond crumble

OR

#### JUICY LOBSTER RICE (FOR 2PP)

Boston lobster, squid, onion

### POSTRE

#### CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,

honeycomb crumble

## GROUP DINNER MENU B

◆ 680 PP ◆

### TAPAS

#### CHARCUTERIA ESPANOLA

42 month Iberico ham, salchichon, lomo, manchego cheese, olivitas, pickles, pan con tomate

&

#### HAM CROQUETAS

Iberico ham, bechamel

&

#### KING PRAWNS "AL AJILLO"

Garlic, chili, olive oil

&

#### HUEVOS ROTOS

Iberico ham, potatoes, chorizo

### PLATOS PRINCIPALES

*Choose 1 per person*

#### SECRETO IBERICO PORK

Apple and lime puree, watercress salad

OR

#### CHARCOAL GRILLED SQUID

Josper grilled squid, crispy fried tentacles, citrus BBQ Sauce

OR

#### IMPOSSIBLE ZUCCHINI (V)

Stuffed zucchini, plant based homemade ragu, almond crumble

OR

#### JUICY LOBSTER RICE (FOR 2PP)

Boston lobster, squid, onion

### POSTRES

#### CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,

honeycomb crumble

&

#### CHEESECAKE

Basque burnt cheesecake, red berries coulis

## GROUP DINNER MENU C

◆ 880 PP ◆

### TAPAS

#### CHARCUTERIA ESPANOLA

42 month Iberico ham, salchichon, lomo, manchego cheese, olivitas, pickles, pan con tomate

&

#### OCTOPUS CROQUETAS

Octopus, bonito flakes, citrus BBQ sauce

&

#### HERITAGE TOMATOES (V)

Selection of Mediterranean tomatoes, tuna, red onion, shallot vinaigrette

&

#### KING PRAWNS "AL AJILLO"

Garlic, chili, olive oil

&

#### RAZOR CLAMS

Chorizo, tomato

&

#### HUEVOS ROTOS

Iberico ham, potatoes, chorizo

### PLATOS PRINCIPALES

*Choose 1 per person*

#### SUCKLING PIG

Spanish style suckling pig, grilled pineapple, quince puree

OR

#### LAMB TOMAHAWK

Slow cooked and grilled whole lamb shoulder, roasted potatoes

OR

#### JUICY LOBSTER RICE (FOR 2PP)

Boston lobster, squid, onion

### POSTRES

#### CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,

honeycomb crumble

&

#### CHEESECAKE

Basque burnt cheesecake, red berries coulis

# ◆ GROUP BEVERAGE PACKAGE ◆

## OPTION A



### VERDEJO

El Perro Verde, Rueda

### PACO GARCIA SEIS

Tempranillo, Rioja, Spain

### SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

### ESTRELLA DAMM BOTTLED BEER

### SOFT DRINKS SELECTION

◆ 240 PP FOR 2 HOURS ◆

## OPTION B



### VERDEJO

El Perro Verde, Rueda

### PACO GARCIA SEIS

Tempranillo, Rioja, Spain

### SANTA MARGHERITA PROSECCO DOC

Veneto, Italy

### ESTRELLA DAMM BOTTLED BEER

### HOUSE SPIRITS

Vodka Absolut, Gin Beefeater, Rum Havana 3yrs,  
Tequila Olmeca Blanco, Whiskey Ballantine's

### SOFT DRINKS SELECTION

◆ 320 PP FOR 2 HOURS ◆





# THE OPTIMIST



Let's Make Your Event Happen!  
| Contact | [groups@piratagroup.hk](mailto:groups@piratagroup.hk)  
We'd love to host you.