



20 NOVEMBER - 30 DECEMBER



## FESTIVE 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.









## 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.





# FLOOR PLAN

## CAPACITY

### RESTAURANT 1ST FLOOR

#### Exclusive:

Seated - 72 guests  
Standing - 100 guests

#### Semiprivate Area:

Seated - 40 guests  
Standing - Unavailable without the exclusive hire of the whole floor

#### BAR (G/F)

Seated - 45 guests  
Standing - 80 guests

#### TOTAL CAPACITY

Seated - 170 guests

### RESTAURANT 2ND FLOOR

#### Exclusive:

Seated - 60 guests  
Standing - 80 guests

#### Semiprivate Area 1:

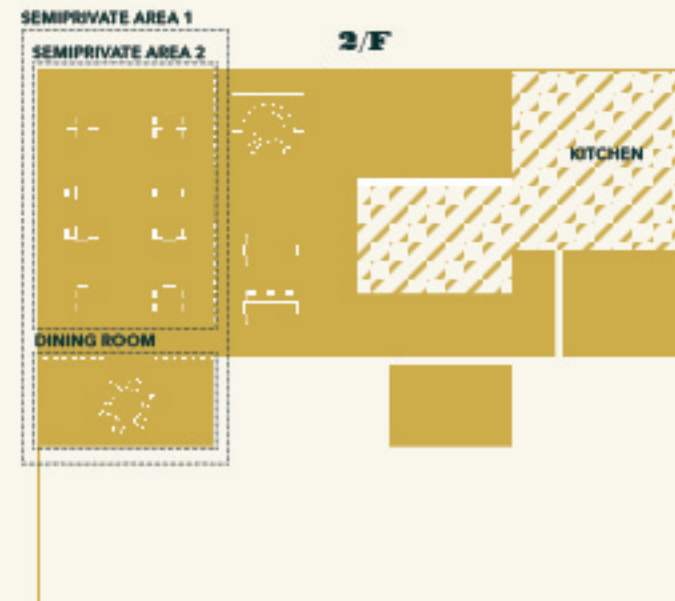
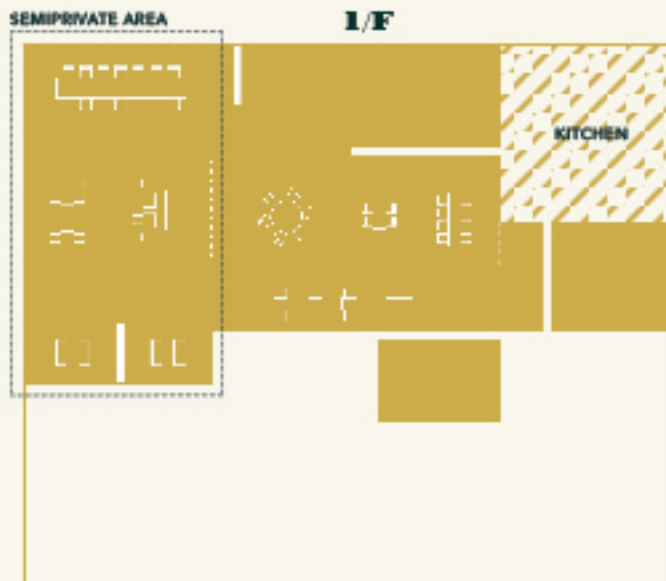
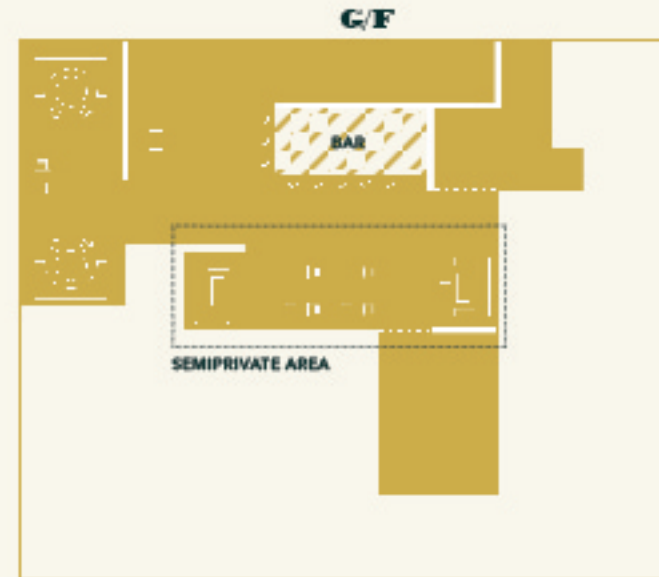
Seated - 42 guests  
Standing - Please contact Events Team

#### Semiprivate Area 2:

Seated - 36 guests  
Standing - Please contact Events Team

#### Dining Room:

Seated - 6 guests





## GROUP DINNER MENU A

◆ 588 PP ◆

### STARTERS

#### TUNA TARTAR

Marinated tuna, crouton shell, avocado puree, tobiko caviar

&

#### CROQUETAS JAMON

Iberico ham & bechamel

&

#### PIMIENTOS DE PADRON (V)

Padron peppers, Maldon salt, extra virgin olive oil

&

#### CALAMARI "A LA ANDALUZA"

Deep fried calamari, paprika, lemon aioli

&

#### HUEVOS ROTOS CON TRUFA (V)

Truffle, "broken eggs", fried potato

### MAIN COURSES

#### POLLO A LA CATALAN

Slow cooked chicken, sun dried apricot sauce, sauteed baby spinach, peanuts, raisins

&

#### LOMO DE BACALAO GRATINADO

Oven baked cod fish, supreme gratin, baked apple aioli

&

#### SAMFAINA (V)

Diced seasonal vegetables, garlic, thyme, black olive

### DESSERTS

#### CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

&

#### XXL CHURROS

Salted caramel, chocolate sauce

## GROUP DINNER MENU B

◆ 668 PP ◆

### STARTERS

#### TUNA TARTAR

Marinated tuna, crouton shell, avocado puree, tobiko caviar

&

#### CROQUETAS JAMON

Iberico ham & bechamel

&

#### PIMIENTOS DE PADRON (V)

Padron peppers, Maldon salt, extra virgin olive oil

&

#### GAMBAS "AL AJILLO"

King prawns, garlic, chilli, extra virgin olive oil

&

#### HUEVOS ROTOS CON JAMON

Jamon, "broken eggs", fried potato

### MAIN COURSES

#### CHAR-GRILLED PORK SECRETO IBERICO

Canarian mojos & rojo marinade, verde mash potatoes

&

#### RODABALLO CON SALSA RIOJANA

Whole baked turbot, garlic, chilli

&

#### SAMFAINA (V)

Diced seasonal vegetables, garlic, thyme, black olive, truffle, poached free range egg

### DESSERT

#### CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

## GROUP DINNER MENU C

◆ 868 PP ◆

### STARTERS

#### TUNA TARTAR

Marinated tuna, crouton shell, avocado puree, tobiko caviar

&

#### CHARCUTERIA ESPAÑOLA

Assorted Iberico cold cuts

&

#### PAN CON TOMATE (V)

Coca bread, tomatoes, extra virgin olive oil

&

#### CROQUETAS DE PULPO

Octopus croquetas, aioli

&

#### PIMIENTOS DE PADRON (V)

Padron peppers, Maldon salt, extra virgin olive oil

&

#### GAMBAS "AL AJILLO"

King prawns, garlic, chilli, extra virgin olive oil

&

#### HUEVOS ROTOS CON JAMON

Jamon, "broken eggs", fried potato

### MAIN COURSES

#### JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

&

#### RODABALLO CON SALSA RIOJANA

Whole baked turbot, garlic, chilli

&

#### PALETILLA DE CORDERO LECHAL

Slow cooked lamb shoulder Tomahawk, roasted potatoes

### DESSERT

#### CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

## GROUP BRUNCH MENU A

◆ 428 PP ◆

### TAPAS

#### BRUNCH SUPER BOWL (V)

Mixed leaves, quinoa, chickpeas, edamame, Manchego, sunflower seeds, walnuts, coriander vinaigrette

&

#### PAN CON TOMATE (V)

Coca bread, tomatoes, extra virgin olive oil

&

#### TUNA TARTAR

Marinated tuna, crouton shell, avocado puree, tobiko caviar

&

#### CROQUETAS JAMON

Iberico ham & bechamel

&

#### CHORIZO A LA SIDRA

Basque red pepper, spanish pork sausage, cider wine

&

#### GAMBAS "AL AJILLO"

King prawns, garlic, chili, extra virgin olive oil

&

#### HUEVOS ROTOS CON JAMON

Jamon, "broken eggs", fried potato

### MAIN COURSES

Choose 1 per person

#### PALETILLA DE CORDERO LECHAL (3 PEOPLE)

Slow cooked lamb shoulder Tomahawk, roasted potatoes

OR

#### SAMFAINA (V)

Diced seasonal vegetables, garlic, thyme, black olive

OR

#### JUICY LOBSTER RICE +98PP (2 PEOPLE)

Boston lobster, squid, onion & tomato "sofrito"

OR

#### RODABALLO CON SALSA RIOJANA +68PP (2 PEOPLE)

Whole baked turbot, garlic, chili

### DESSERTS

Choose 1 per person

#### XXL CHURROS

Salted caramel, chocolate sauce

OR

#### CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

## GROUP BRUNCH MENU B

◆ 588 PP ◆

### TAPAS

#### BRUNCH SUPER BOWL (V)

Mixed leaves, quinoa, chickpeas, edamame, Manchego, sunflower seeds, walnuts, coriander vinaigrette

&

#### PAN CON TOMATE (V)

Coca bread, tomatoes, extra virgin olive oil

&

#### TUNA TARTAR

Marinated tuna, crouton shell, avocado puree, tobiko caviar

&

#### CROQUETAS JAMON

Iberico ham & bechamel

&

#### CHORIZO A LA SIDRA

Basque red pepper, spanish pork sausage, cider wine

&

#### GAMBAS "AL AJILLO"

King prawns, garlic, chili, extra virgin olive oil

&

#### HUEVOS ROTOS CON JAMON

Jamon, "broken eggs", fried potato

### MAIN COURSES

#### RODABALLO CON SALSA RIOJANA

Whole baked turbot, garlic, chili

&

#### JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

&

#### SAMFAINA (V)

Diced seasonal vegetables, garlic, thyme, black olive

&

#### COCHINILLO ASADO

Spanish-style suckling pig, prune sauce, garlic frisee salad

### DESSERTS

Choose 1 per person

#### XXL CHURROS

Salted caramel, chocolate sauce

OR

#### CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble



## GROUP LUNCH MENU A

◆ 278 PP ◆

### TAPAS

#### XATONADA SALAD

Frisee greens, romesco, roast vegetables, nuts, marinated cod, anchovies

&

#### CROQUETAS DE PULPO

Octopus croquetas, aioli

&

#### GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

### MAIN COURSES

Choose 1 per person

#### GRILLED SALMON

Cauliflower puree, grilled broccolini

OR

#### HUEVOS ROTOS CON JAMON

Jamon, "broken eggs", fried potato

OR

#### POLLO A LA CATALAN

Slow cooked chicken, sun dried apricot sauce, sauteed baby spinach, peanuts, raisins

OR

#### PORCINI TRUFFLE RICE (V)

Porcini mushrooms, Carnaroli rice, black truffle

### DESSERTS

#### CREMA CATALANA

Milk, lemon zest, sugar, fire

&

#### CHOCOLATE MOUSSE

Olive oil, seasalt, honeycomb crumble



## GROUP LUNCH MENU B

◆ 368 PP ◆

### TAPAS

#### PAN CON TOMATE (V)

Coca bread, tomatoes, extra virgin olive oil

&

#### MELON CON JAMON

Iberico ham, melon, extra virgin olive oil

&

#### CROQUETAS DE PULPO

Octopus croquetas, aioli

&

#### GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

&

#### CHORIZO A LA SIDRA

Basque red pepper, spanish pork sausage, cider wine

### MAIN COURSES

Choose 1 per person

#### HUEVOS ROTOS CON JAMON

Jamon, "broken eggs", fried potatoes

OR

#### WILD LINE CAUGHT SEA BASS

Romesco, roasted vegetables, almond

OR

#### SAMFAINA (V)

Diced seasonal vegetables, garlic, thyme, black olive

OR

#### CHAR-GRILLED PORK SECRETO IBERICO

Canarian mojos & rojo marinade, verde mash potatoes

OR

#### PORCINI TRUFFLE RICE (V)

Porcini mushrooms, Carnaroli rice, black truffle

OR

#### POLLO A LA CATALAN

Slow cooked chicken, sun dried apricot sauce, sauteed baby spinach, peanuts, raisins

### DESSERTS

#### BURNT BASQUE CHEESECAKE

Wild berries sauce

&

#### XXL CHURROS

Salted caramel, chocolate sauce



## ◆ BEVERAGE PACKAGES ◆

### CLASSIC



PACO GARCIA, TEMPRANILLO  
Rioja, Spain

EL PERRO, VERDEJO  
Castilla y Leon, Spain

SANTA MARGHERITA PROSECCO  
DOCG  
Lombardia, Italy

RED SANGRIA

◆ 298 PP FOR 2 HOURS ◆

### PREMIUM



PERRIER-JOUËT GRAND BRUT NV  
Champagne, France

LUIGI BOSCA MALBEC D.O.C.  
"SINGLE VINEYARD"  
Mendoza, Argentina 2021

MUD HOUSE SAUVIGNON BLANC  
Marlborough, New Zealand 2022

RED SANGRIA

ESTRELLA DAMM BEER  
Bottled beer

HOUSE SPIRITS  
& MIXER SELECTION  
Vodka, gin, whisky, tequila

SOFT DRINKS SELECTION

◆ 598 PP FOR 2 HOURS ◆

\*Corkage \$250 per bottle (750ml) of wine and champagne only.  
Wines are subject to change according to availability.  
Should any substitutions be made, we will inform you within 24 hrs before your event.





# THE OPTIMIST



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

