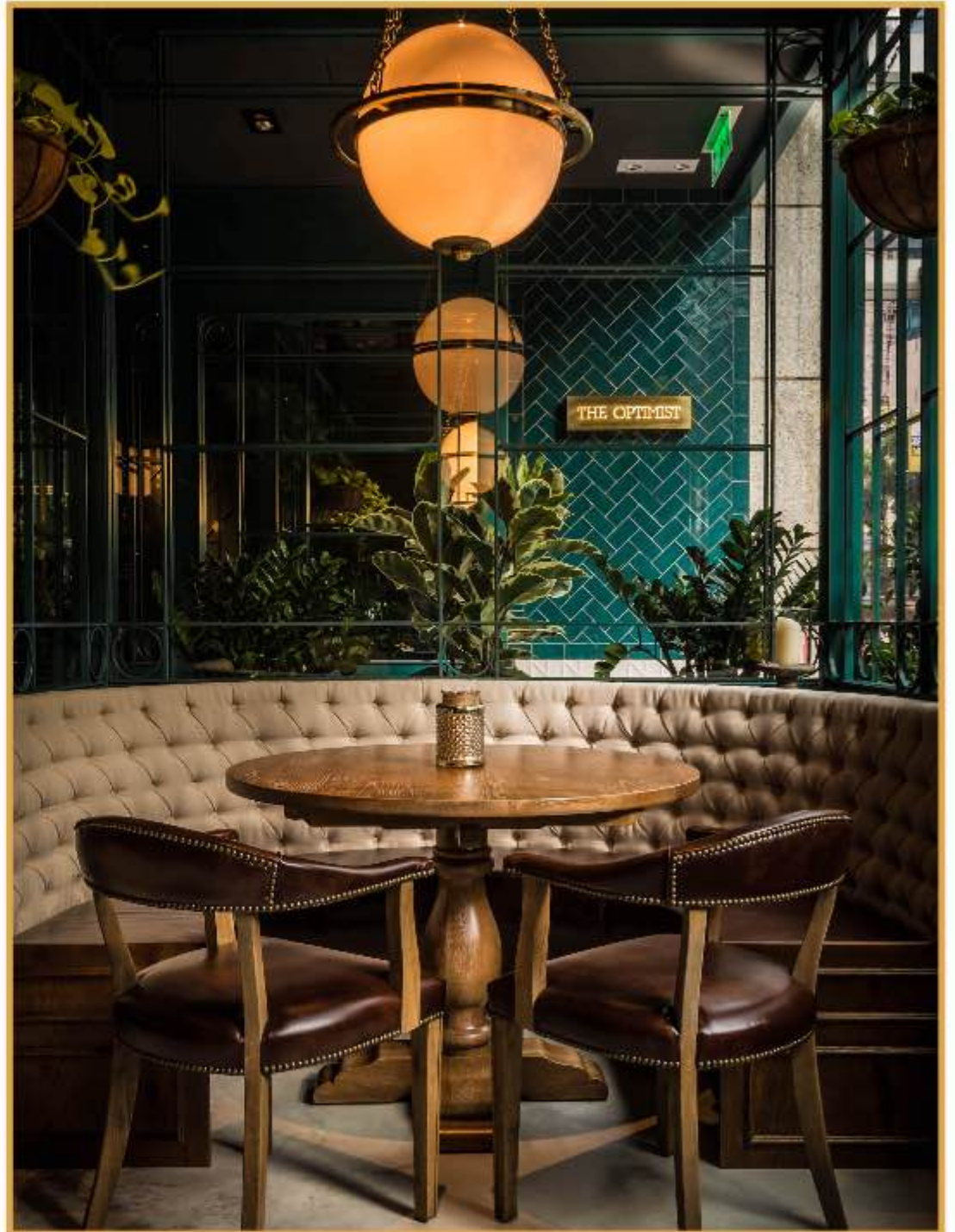








ABOUT

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 - 65 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 - 60 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

Private Dining Room:

Seated - 6 guests





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

◆ 568 PP ◆

TAPAS

For sharing

TUNA TARTARE

Marinated tuna, crouton shell, avocado purée

&

CROQUETAS JAMÓN

Iberico Ham & Bechamel

&

PIMIENTOS DE PADRÓN

Padron Peppers, Maldon salt, extra virgin olive oil

&

CALAMARES ANDALUZA

Deep fried calamari, lime alioli

&

HUEVOS ROTOS CON TRUFA

Truffle "broken eggs", fried potato

PLATOS PRINCIPALES

For sharing

POLLO A LA CATALAN

Slow cooked Chicken, sundried apricot sauce, sautéed baby spinach, peanuts, raisins

&

SAMFAINA (V)

Diced Seasonal Vegetables, garlic, thyme, black olive

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

POSTRE

CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt, honeycomb crumble

GROUP DINNER MENU B

◆ 680 PP ◆

TAPAS

For sharing

TUNA TARTARE

Marinated tuna, crouton shell, avocado purée

&

CROQUETAS JAMÓN

Iberico Ham & Bechamel

&

PIMIENTOS DE PADRÓN

Padron Peppers, Maldon salt, extra virgin olive oil

&

GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

&

HUEVOS ROTOS CON JAMÓN

Jamón, "broken eggs", fried potato

PLATOS PRINCIPALES

For sharing

IBERIAN PLUMA

Chargrilled spanish pork, bell pepper and paprika mojo sauce

&

WHOLE CHARCOAL TURBOT

Homemade guetaria sauce, garlic, sherry vinegar

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

POSTRES

CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt, honeycomb crumble

&

CREMA CATALANA

Catalan egg custard

GROUP DINNER MENU C

◆ 880 PP ◆

TAPAS

For sharing

TUNA TARTAR

Marinated tuna, crouton shell, avocado purée

&

CHARCUTERIE SPANOLA

Assorted iberico cold cuts

&

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

CROQUETAS DE PULPO

Octopus croquetas, allioli

&

PIMIENTOS DE PADRÓN

Padron Peppers, Maldon salt, extra virgin olive oil

&

HUEVOS ROTOS CON JAMÓN

Jamón, "broken eggs", fried potato

&

GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

PLATOS PRINCIPALES

For sharing

PALETILLA DE CORDERO LECHAL

Slow cooked Lamb shoulder Tomahawk, roasted potatoes

&

RODABALLO CON SALSA RIOJANA

Whole bake Turbot

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

POSTRES

XXL CHURROS

Salted caramel, chocolate sauce

&

BURNT BASQUE CHEESECAKE

Wild berries sauce

Menus are subject to change depending on ingredient availability.
All courses are designed for sharing on the table family style | Subject to 10% service charge

GROUP DINNER MENU VEGETARIAN

♦ 448 PP ♦

TAPAS

For sharing

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

PINCHO DE TORTILLA

Black Truffle

&

CROQUETAS DE SETAS

Truffle & mushrooms croquettes

&

PIMIENTOS DE PADRÓN

Padron Peppers, Maldon salt, extra virgin olive oil

&

HUEVOS ROTOS CON TRUFA

Truffle "broken eggs", fried potato

PLATO PRINCIPAL

Choose 1 per person

SAMFAINA (V)

Diced Seasonal Vegetables, garlic, thyme, black olive

OR

PORCINI AND TRUFFLE RICE

Porcini mushrooms, Carnaroli rice, black truffle

POSTRES

CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

Menus are subject to change depending on ingredient availability | All courses are designed for sharing on the table family style | Subject to 10% service charge

♦ GROUP DINNER BEVERAGE PACKAGE ♦

OPTION A



LA PLANTA

Arzuaga, Tempranillo, Spain

RIOJA BLANCO

Muga, Rioja, Spain

PROSECCO DOCG

Santa Margherita, Lombardia, Italy

RED SANGRIA

SAPPORO DRAFT BEER

♦ 240 PP FOR 2 HOURS ♦

OPTION B



PERRIER-JOUËT GRAND BRUT NV CHAMPAGNE

France

ROSSO DI MONTEPULCIANO SABAZIO

La Braccasca, Toscana, Italy

PINOT GRIGIO SOT LIS RIVIS

Ronco Del Gelso, Friuli, Italy

SAPPORO BOTTLED BEER

RED SANGRIA

HOUSE SPIRITS & MIXER SELECTION

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

SOFT DRINKS SELECTION

♦ 498 PP FOR 2 HOURS ♦



GROUP BRUNCH MENUS



A popular brunch-hangout for over half a decade in Wan Chai, The Optimist knows how to celebrate all things weekend with tantalizing tasting menus of Northern Spanish signature dishes, fresh seafood off the grill, juicy meats, and bountiful beverage options to boot.

GROUP BRUNCH MENU A

◆ 368 PP ◆

TAPAS

For sharing

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

PIMIENTOS DE PADRÓN

Padron peppers, Maldon salt, extra virgin olive oil

&

CROQUETAS DE SETAS

Truffle & mushrooms croquettes

&

GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

&

HUEVOS ROTOS CON TRUFFLE

Black Truffle, "broken eggs", fried potato

PLATOS PRINCIPALES

For sharing

BEEF CHEEK

Braised beef cheek, mushrooms, truffle mash potatoes

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

POSTRES

For sharing

XXL CHURROS

Salted caramel, chocolate sauce

&

BURNT BASQUE CHEESECAKE

Wild berries sauce

GROUP BRUNCH MENU B

◆ 498 PP ◆

TAPAS

For sharing

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

PIMIENTOS DE PADRÓN

Padron Peppers, Maldon salt, extra virgin olive oil

&

CALAMARES ANDALUZA

&

CROQUETAS DE SETAS

Truffle & mushrooms croquettes

&

GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

&

HUEVOS ROTOS CON JAMÓN

Jamón, "broken eggs", fried potato

PLATOS PRINCIPALES

For sharing

IBERIAN PLUMA

Chargrilled spanish pork, bell pepper and

paprika mojo sauce

&

BEEF CHEEK

Braised beef cheek, mushrooms, truffle mash potatoes

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

&

SAMFAINA (V)

Diced Seasonal Vegetables, garlic, thyme, black olive

POSTRES

For sharing

XXL CHURROS

Salted caramel, chocolate sauce

&

BURNT BASQUE CHEESECAKE

Wild berries sauce

GROUP BRUNCH MENU VEGETARIAN

♦ 368 PP ♦

TAPAS

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

PIMIENTOS DE PADRÓN

Padron peppers, Maldon salt, extra virgin olive oil

&

CROQUETAS DE SETAS

Mushrooms croquettes

&

PINCHO DE TORTILLA

Black Truffle

&

HUEVOS ROTOS CON TRUFFLE

Black Truffle, "broken eggs", fried potato

PLATOS PRINCIPALES

SAMFAINA

Diced Seasonal Vegetables, garlic, thyme, black olive

POSTRES

Choose 1 per person

XXL CHURROS

Salted caramel, chocolate sauce

OR

BURNT BASQUE CHEESECAKE

Wild berries sauce

OR

CHOCOLATE MOUSSE

Olive oil, sea salt, honeycomb crumble

Menus are subject to change depending on ingredient availability | All courses are designed for sharing on the table family style | Subject to 10% service charge



GROUP LUNCH MENUS



A welcome midday culinary escape, group lunches at The Optimist reward guests with plate upon plate of Northern Spanish delight all ready to share amongst your group for a swift and social function.

GROUP LUNCH MENU A

♦ 258 PP ♦

TAPAS

For sharing

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

CROQUETAS DE PULPO

Octopus croquetas, allioli

&

GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

&

SAMFAINA (V)

Diced Seasonal Vegetables, garlic, thyme, black olive

PLATOS PRINCIPALES

Choose one per person

HUEVOS ROTOS CON JAMÓN

Jamón, "broken eggs", fried potato

&

GRILLED SALMON

Cauliflower purée, grilled broccolini

&

PORCINI TRUFFLE RICE (V)

Porcini mushrooms, Carnaroli rice, black truffle

&

BEEF CHEEK RICE

Slow cooked beef cheeks, rice, broccolini

&

SEABASS AND ROMESCO

Romesco sauce, grilled broccolini, roasted potatoes

POSTRE

For sharing

CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,

honeycomb crumble

&

CRÈMA CATALANA

Catalan egg custard

GROUP LUNCH MENU B

♦ 368 PP ♦

TAPAS

For sharing

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

&

CROQUETAS DE PULPO

Octopus croquetas, allioli

&

GAMBAS AL AJILLO

King prawns, garlic, chilli, extra virgin olive oil

&

HUEVOS ROTOS CON JAMÓN

Jamón, "broken eggs", fried potato

PLATOS PRINCIPALES

For sharing

IBERIAN PLUMA

Chargrilled spanish pork, bell pepper and

paprika mojo sauce

&

SAMFAINA (V)

Diced seasonal vegetables, garlic, thyme, black olive

&

JUICY LOBSTER RICE

Boston lobster, squid, onion & tomato "sofrito"

POSTRES

For sharing

BURNT BASQUE CHEESECAKE

Wild berries sauce

&

XXL CHURROS

Salted caramel, chocolate sauce

GROUP LUNCH VEGETARIAN

♦ 258 PP ♦

TAPAS

For sharing

HERITAGE TOMATO

Garlic, onion & Shallots

&

CROQUETAS DE SETAS

Truffle & mushrooms croquettes

&

PAN CON TOMATE

Coca bread, tomatoes, extra virgin olive oil

PLATOS PRINCIPALES

Choose one per person

SAMFAINA

Diced seasonal vegetables, garlic, thyme, black olive

&

PORCINI TRUFFLE RICE

Porcini mushrooms, Carnaroli rice, black truffle

POSTRES

For sharing

CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt,

honeycomb crumble

&

CRÈMA CATALANA

Catalan egg custard

♦ BRUNCH & LUNCH FREE-FLOW ♦

CLASSIC



**FINCA MONTEPEDROSO
VERDEJO**

ARTERO TEMPRANILLO

**SANTA MARGHERITA
PROSECCO DOC**

Veneto, Italy

RED SANGRIA

SAPORO DRAFT BEER

♦ 198 PP FOR 2 HOURS ♦

PREMIUM



**PERRIER-JOUËT GRAND BRUT
NV CHAMPAGNE**

France

**FINCA MONTEPEDROSO,
VERDEJO**

ARTERO TEMPRANILLO

**SANTA MARGHERITA
PROSECCO DOC**

Veneto, Italy

RED SANGRIA

SAPORO BOTTLED BEER

♦ 398 PP FOR 2 HOURS ♦



THE OPTIMIST



Let's Make Your Event Happen!
| Contact | events@piratagroup.hk
We'd love to host you.