

# ENTRANTES *STARTERS*

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| <b>Selección de rollitos: langostinos, pato y shiitake</b><br>Roll selection: prawn, duck and mushrooms<br>粵式春卷荟萃 鲜虾马蹄、京葱鸭肉及鲜菇什锦卷                                                             | 21 |
| <b>Tostada crujiente de maíz con tartar de atún picante, aguacate y perlas de wasabi</b><br>Crispy corn tostada with spicy tuna tartare, avocado & wasabi pearls<br>香脆金枪鱼塔塔                   | 18 |
| <b>Tataki de atún con ponzu trufado, crispy quinoa &amp; Masago Arare</b><br>Tuna tataki with truffled ponzu, crispy quinoa and Masago Arare<br>松露脆藜麦金枪鱼塔塔奇                                   | 26 |
| <b>Tiradito de hamachi a la brasa japonesa con vinagreta de yuzu, aguacate &amp; chili</b><br>Grilled Japanese hamachi tiradito with yuzu vinaigrette, avocado & chili<br>炭烤日式鰹鱼薄片            | 27 |
| <b>Ensalada templada con jamon de pato, polvo de foie, canonigos &amp; vinagreta china</b><br>Warm duck salad with duck ham, foie powder, lamb's lettuce & Chinese plum vinaigrette<br>鹅肝鸭绒沙拉 | 22 |
| <b>Taquitos de lechuga con Char Siu de cerdo Ibérico y kimchi de pera</b><br>Lettuce tacos with Iberian pork Chiar Siu and pear kimchi<br>伊比利亚叉烧生菜卷                                           | 16 |
| <b>Gamba rosa crujiente, albahaca morada, compota de chilies y jengibre</b><br>Crispy pink prawn, purple basil, chili and ginger compote<br>泰式香脆红虾                                            | 18 |
| <b>Sopa wonton de langostinos y setas con pimienta de Sichuan</b><br>Wonton soup with prawns, mushrooms and Sichuan pepper<br>川香红虾馄饨汤                                                         | 16 |
| <b>Sopa agripicante</b><br>Hot & sour soup<br>酸辣汤                                                                                                                                             | 14 |
| <b>Tartar de salmón con arroz y trufa negra crujiente</b><br>Salmon tartare with rice & crunchy black truffle<br>黑松露三文鱼塔塔                                                                     | 26 |
| <b>Tartar de atún Yu-Sen Maguro</b><br>Tuna tartare Yu-Sen Maguro<br>蓝旗金枪鱼塔塔                                                                                                                  | 28 |
| <b>Rollitos imperiales con setas shiitake, oreja de madera y bambú</b><br>Imperial spring rolls with shiitake mushrooms, wood ear mushrooms, and bamboo shoots<br>鲜菇什锦素卷                      | 14 |
| <b>Rollitos de pato con salsa de judía negra fermentada, pepino encurtido y crujiente de puerro</b><br>Duck rolls with fermented black bean sauce, pickled cucumber and leek<br>京葱鸭肉卷         | 16 |
| <b>Rollitos de langostinos con castaña de agua y jengibre</b><br>Prawn spring rolls with water chestnuts and ginger<br>鲜虾马蹄卷                                                                  | 17 |
| <b>Tempura de langostinos de roca con kimchi meloso</b><br>Crispy tiger prawn tempura with kimchi emulsion<br>玲珑虎虾天妇罗                                                                         | 29 |

# DIM SUM *DIM SUM*

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| <b>Dim Sum variado Tesoros de Lelong</b><br>Lelong's treasures – assorted Dim Sum selection   玲珑经典荟萃                                        | 17 |
| <b>Dim Sum de tapioca de verduras y foie</b><br>Vegetable and foie tapioca Dim Sum   鵝肝锦蔬饺                                                  | 15 |
| <b>Dim Sum transparente relleno de verduras frescas</b><br>Crystal Dim Sum with fresh vegetables   锦蔬玲珑饺                                    | 15 |
| <b>Xiao Long Bao relleno de carrillera de vacuno</b><br>Beef cheek Xiao Long Bao   牛脸肉小笼包                                                   | 16 |
| <b>Xiao Long Bao relleno de cerdo con trufa</b><br>Pork& truffle Xiao Long Bao   黑松露小笼包                                                     | 16 |
| <b>Sheng Jian Bao al grill de cerdo ibérico y trufa negra</b><br>Pan-fried Sheng Jian Bao with iberian pork and black trufflle   伊比利亚猪松露生煎包 | 16 |
| <b>Wonton de ibérico con aceite de Sichuan</b><br>Iberian pork wonton in spicy sichuan oil   川香伊比利亚猪红油抄手                                    | 18 |
| <b>Wonton de langostino con escabeche de pimenta de Sichuan</b><br>Prawn wonton with sichuan pepper escabeche   川香大虾红油抄手                    | 21 |
| <b>Ha Kao de langostino con jugo de coral y huevas de tobiko</b><br>Prawn Ha Kao with coral juice and tobiko roe   黑珍珠虾饺皇                   | 18 |
| <b>"Jin gau" gyozas de vacuno al grill</b><br>Jin gau – grilled beef gyozas   香煎牛肉饺                                                         | 21 |

# SUSHI LELONG *SUSHI LELONG*

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| <b>Nigiri de arroz frito y tartar de atún picante</b><br>Crispy rice nigiri with spicy tuna tartare   香脆炒饭金枪鱼辣味塔塔寿司                                                   | 12 |
| <b>Dragon roll de langostino crujiente y aguacate</b><br>Dragon roll with crispy prawn and avocado   香脆大虾牛油果反卷                                                        | 18 |
| <b>Vegetal roll con verduras salteadas al wok y puerro crujiente</b><br>Vegetable roll with wok-sautéed vegetables and crispy leek   脆葱蔬菜卷                            | 14 |
| <b>Nigiri de hamachi madurado con ponzu casero y chips de ajo</b><br>Aged hamachi nigiri with homemade ponzu and garlic chips   蒜香熟成鰻鱼握寿司                             | 12 |
| <b>Nigiri de atún Balfegó</b><br>Balfegó tuna nigiri   Balfegó吞拿鱼寿司                                                                                                   | 13 |
| <b>Nigiri de salmón flambeado con mayonesa picante y lima Kéfir</b><br>Seared salmon nigiri with spicy mayo and kefir lime   炙烧三文鱼握寿司                                 | 12 |
| <b>Nigiri de vieira con mantequilla de ajo y citronella</b><br>Scallop nigiri with garlic and lemongrass butter   蒜香黄油扇贝握寿司                                           | 13 |
| <b>Spicy roll de salmón y aguacate asado a la parrilla</b><br>Spicy salmon roll with grilled avocado   香辣三文鱼牛油果卷                                                      | 21 |
| <b>Sushi Moriawase variado: atún, salmón y pez mantequilla con trufa</b><br>Assorted sushi Moriawase: tuna, salmon & butterfish with truffle<br>什锦握寿司 金枪鱼、三文鱼和奶油鱼佐黑松露 | 29 |
| <b>Sashimi Moriawase variado: atún, pez mantequilla y salmón</b><br>Assorted sashimi Moriawase: tuna, butterfish & salmon   什锦生鱼片 金枪鱼、奶油鱼与三文鱼                         | 29 |

ARROCES & NOODLES

RICE & NOODLES

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| Arroz dorado frito con solomillo de vaca vieja y verduras             | 21 |
| Golden fried rice with aged beef tenderloin and vegetables   黄金和牛养生炒饭 |    |
| Arroz frito tailandés Lelong Club con langostinos y piña              | 21 |
| Lelong club thai fried rice with prawns & pineapple   玲珑泰式果蔬炒饭        |    |
| Fideo de arroz Pad Thai de pollo, con pasta de tamarindo y lima       | 21 |
| Chicken pad thai rice noodles with tamarind paste and lime   泰式鸡肉炒河粉  |    |
| Cintas de arroz salteadas con solomillo y verduras                    | 22 |
| Stir-fried rice noodles with beef tenderloin and vegetables   粤式干炒牛河  |    |
| Fideos artesanales en caldo de estofado de ternera                    | 24 |
| Handmade noodles in beef stew broth   红烧牛腩汤面                          |    |

VERDURAS & TOFU

VEGETABLES & TOFU

|                                                                        |    |
|------------------------------------------------------------------------|----|
| Pak choi salteado con salsa de soja y camarones Sakura crujientes      | 21 |
| Stir-fried pak choi with soy sauce and crispy Sakura shrimp   樱花虾爆炒上海青 |    |
| Tofu artesanal de soja con verduras <i>receta casera</i>               | 19 |
| Handmade soy tofu with vegetables <i>homemade recipe</i>   家乡烧豆腐       |    |
| Mapo tofu estilo Sichuan                                               | 19 |
| Sichuan-style mapo tofu   川香麻婆豆腐                                       |    |
| Espinaca de agua, morning glory al estilo cantonés                     | 21 |
| Water spinach, morning glory cantonese style   粤式炒青菜（菜心或空心菜）           |    |

MARISCO & PESCADO

SEAFOOD & FISH

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| Langostinos salteados al curry amarillo y hojas de albahaca                               | 27      |
| Prawns sautéed in yellow curry with basil leaves<br>黄咖喱罗勒炒大虾                              |         |
| Kong Bao Xia, langostinos ligeramente picante con aroma asiática                          | 28      |
| Kong Bao Xia, slightly spicy prawns with Asian aromatics<br>宫保虾仁                          |         |
| Bogavante gallego salteado con salsa de soja y jengibre natural                           | 69      |
| Galician lobster sautéed with soy sauce and natural ginger<br>加利西亚上汤姜葱大龙虾                 |         |
| Spicy soft shell crab Singapur con crema de coco y aceite de chili                        | 28      |
| Spicy Singapore soft shell crab with coconut cream and chili oil<br>檳城辣味软壳蟹               |         |
| Lubina entera al vapor con jengibre, soja y cebolleta china con pimienta, ajo y chilies   | 36      |
| Steamed sea bass with ginger, soy, chinese scallions, pepper, garlic and chilies<br>川香蒸鲈鱼 |         |
| Cazuela de bacalao con fideo de arroz vermicelli, verduras y salsa de chili               | 29      |
| Cod casserole with vermicelli rice noodles, vegetables and chili sauce<br>川香鳕鱼粉丝煲         |         |
| Rodaballo salvaje a la brasa con 5 especias Lelong <i>mínimo 2 personas</i>               | 29 p.p. |
| Grilled wild turbot with Lelong five-spice seasoning <i>2 people minimum</i><br>香烤野生多宝鱼   |         |

# CARNES & AVES MEAT & POULTRY

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| <b>Kong Bao Ji Ding, solomillo de pollo ligeramente picante con aroma asiática</b><br>Kong Bao Ji Ding, slightly spicy chicken tenderloin with Asian aromatics<br>宫保鸡丁        | 24 |
| <b>Ternera especiada con lemon grass, guindillas y cilantro</b><br>Spiced beef with lemongrass, chilies and coriander<br>南洋风味炒小黄牛肉                                            | 26 |
| <b>Picaña de vaca salteada con salsa chá ligeramente picante</b><br>Sautéed beef picanha with mildly spicy chá sauce<br>茶香爆炒牛臀肉（微辣）                                           | 26 |
| <b>Solomillo de vaca vieja a la cúrcuma, setas y Pak choi</b><br>Aged beef tenderloin with black pepper and asian basil aroma<br>香煎牛里脊佐菌蔬                                     | 36 |
| <b>El famoso pollo al limón de Lelong <i>receta original</i></b><br>The famous lemon chicken from Lelong <i>original recipe</i><br>玲珑招牌柠檬鸡                                    | 24 |
| <b>Tataki de wagyu con salsa de mantequilla cítrica, aceite de algas y hierbas crujientes</b><br>Wagyu tataki with citrus butter sauce, seaweed oil and crispy herbs<br>和牛塔塔奇 | 48 |
| <b>Carrilleras de ibérico cocinadas lentamente en pasta de curry verde con coco</b><br>Iberian pork cheeks slow-cooked in green curry paste with coconut<br>椰香咖喱慢炖伊比利亚猪脸肉     | 26 |
| <b>Láminas de secreto ibérico caramelizadas estilo tropical en salsa agri dulce</b><br>Caramelized ibérico secreto slices tropical style in sweet and sour sauce<br>热带果香咕老肉   | 24 |

# PATO IMPERIAL

 **Especialidad del Grupo China Crown**  
China Crown Group specialty

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|----------------------------------------------------------------------------------------------------------|----|
| <b>Pato Imperial Beijing <i>media pieza</i></b><br>Beijing imperial duck <i>half portion</i><br>北京烤鸭半只   | 59 |
| <b>Pato Imperial Beijing <i>pieza entera</i></b><br>Beijing imperial duck <i>whole portion</i><br>北京烤鸭整只 | 98 |

# POSTRES *DESSERTS*

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| <b>Mochi de galleta china con caramelo de ciruela</b><br>Chinese cookie mochi with plum caramel<br>中式曲奇麻薯佐梅子焦糖                                                    | 10 |
| <b>El famoso flan Lelong con nata y nueces caramelizadas</b><br>The famous Lelong flan with cream and caramelized nuts<br>玲珑布丁佐琥珀坚果                               | 10 |
| <b>Tarta fina de manzana reineta caramelizada con helado de cinco especias</b><br>Caramelized reinette apple tart with five-spice ice cream<br>焦糖苹果挞佐五香冰淇淋        | 14 |
| <b>Tarta fudge de chocolate</b><br>Chocolate fudge cake<br>厚巧克力糖心蛋糕                                                                                               | 12 |
| <b>Coulant de chocolate amargo con corazón de Miso y helado de vainilla</b><br>Dark chocolate coulant with miso center with vanilla ice cream<br>味增黑巧克力熔岩蛋糕佐香草冰淇淋 | 12 |
| <b>Plato de frutas Lelong</b><br>Fruit platter Lelong style<br>时令鲜果拼盘                                                                                             | 22 |
| <b>Selección de helados y sorbetes</b><br>Ice cream and sorbet selection<br>冰淇淋荟萃                                                                                 | 10 |