

ARAGON DINNER MENU

Served sharing style

APPETIZERS

Select 3

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

CROQUETAS DE JAMÓN

Iberian ham croquettes, fig jelly

TORTILLA ESPAÑOLA

*Traditional Spanish omelet, roasted garlic aioli**

COCA MARGARITA

Flatbread, mozzarella cheese, tomato confit

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

ENTRÉES

Select 2 + Paella

SALMÓN ORGÁNICO *(no sauce)*

Atlantic salmon, sautéed spinach, chickpeas, lemon cream

POLLO

Grilled chicken breast, olive oil mashed potatoes, green beans

COSTILLAS DE RES *(no potato chips)*

Braised short ribs, tetilla cheese, potato foam, red wine sauce

PAELLA DE POLLO Y ALCACHOFAS

Bomba rice, sofrito, chicken, artichokes

DESSERTS

Select 1

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

50. PER PERSON

RIOJA DINNER MENU

Served sharing style

APPETIZERS

Select 3

GAMBAS AL AJILLO  (no bread)

Sautéed shrimp, garlic, guindilla

PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

ALBÓNDIGAS

Veal and pork meatballs, manchego, tomato frito

HUEVOS 'BULLA'

*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil**

COCA DE COCHINILLO

Homemade flatbread, shredded pig, arugula, Mahón cheese

ENTRÉES

Select 2 + Paella

LOMO DE CERDO

grilled pork loin, mushroom ragout, olive oil, smashed potatoes

BRANZINO AL AJILLO

Seared branzino, garlic sauce, marbled potatoes, shallot confit

CHURRASCO  (no ajo perejil)

*10 oz. Skirt steak, marbled potatoes, piquillo confit, ajo perejil**

PAELLA DE BUTIFARRA Y SETAS

Bomba rice, Catalanian pork sausage, wild mushrooms

DESSERTS

Select 1

TORRIJA

Caramelized brioche, turrón ice cream, honey

CREMOSO DE CHOCOLATE

Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

55. PER PERSON

MALLORCA DINNER MENU

Served sharing style

APPETIZERS

Select 3

SURTIDO DE EMBUTIDOS

Assortment of Spanish cured meats

SURTIDO DE QUESOS

Assortment of Spanish cheeses

GAMBAS AL AJILLO *(no bread)*

Sautéed shrimp, garlic, guindilla

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

TARTAR DE ATÚN

Ahí tuna, mango, avocado, soy sesame vinaigrette

COCA DE RABO

Oxtail flatbread, Mahón cheese, grilled green onions, truffle oil

DÁTILES CON BEICON

Medjool dates, cabrales cheese, walnuts, guanciale

ENTRÉES

Select 3 + Paella

FIDEUÀ

Vermicelli noodles, calamari, clams, shrimp, snapper

FILET MIGNON

8 oz. Filet mignon, marbled potatoes, piquillo peppers, mojo canario, peppercorn sauce

COCHINILLO

Suckling pig, oyster mushrooms, ajo perejil

MERO EN SALSA VERDE

Grouper, clams, shrimp, green peas

CALDOSO DE RABO

Bomba rice, oxtail, sofrito, vegetables, saffron

DESSERTS

Select 2

CREMOSO DE CHOCOLATE

Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

COPA BULLA

Fresh strawberries, Greek yogurt, apple, toffee, dulce de leche foam

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

65. PER PERSON

TAPAS MENU

ROUND ONE

Served sharing style (Select 3)

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

TORTILLA ESPAÑOLA ^{GF}

Traditional Spanish omelet, roasted garlic aioli*

CROQUETAS DE JAMÓN

Iberian ham croquettes, fig jelly

PIMIENTOS DE PADRÓN

Blistered shishito peppers, sea salt

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

DÁTILES CON BEICON

Medjool dates, cabrales cheese, walnuts, guanciale

ALBÓNDIGAS

Veal and pork meatballs, manchego, tomato frito

JAMÓN SERRANO

'Fermín' Serrano ham, aged 18 months

MANCHEGO

Sheep's milk cheese, nutty, sweet tangy flavor, aged 6 months

ROUND TWO

Served sharing style (Select 4)

GAMBAS AL AJILLO ^{GF} (no bread)

Sautéed shrimp, garlic, guindilla

COCHINILLO

Suckling pig, oyster mushrooms

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

RABO DE TORO

Braised oxtail, shishito peppers, bomba rice

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

ARROZ A BANDA

Bomba rice, branzino, calamari, clams, shrimp

COSTILLAS DE RES ^{GF} (no potato chips)

Braised short ribs, tetilla cheese, potato foam, red wine sauce

SALMÓN ORGÁNICO ^{GF} (no sauce)

Atlantic salmon, sautéed spinach, chickpeas, lemon cream sauce

POSTRES ~ DESSERTS

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

45. PER PERSON