

PRIORAT LUNCH 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**

ENDIVIAS CON QUESO DE CABRA Y CITRICOS

Endives, goat cheese, citric segments

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

ENTRÉES

Select 2

LOMO MORUNO

Cumin marinated grilled pork loin, salsa verde, Greek yogurt, potato crème

SALMÓN ORGÁNICO (no sauce)

Atlantic salmon, sautéed spinach, chickpeas, lemon cream

POLLO AL CHILINDRÓN

Grilled chicken breast, Serrano ham, red pepper stew, steamed rice

COCA DE COCHINILLO

Homemade flatbread, shredded pig, arugula, Mahón cheese

DESSERTS

Select 1


CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

TORRIJA

Caramelized brioche, turrón ice cream, honey

25. PER PERSON

**The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.
Please notify us of any food allergies. 20% service charge will be added to parties of six or more.  gluten free.*

CADIZ LUNCH 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 DE CAMARONES

Homemade flatbread, garlic shrimp, tetilla cheese, pesto

ALBÓNDIGAS

Veal and pork meatballs, stracciatella, tomato frito

ENTRÉES

Select 3

BRANZINO AL AJILLO

Seared branzino, garlic sauce, marbled potatoes, shallot confit

POLLO AL CHILINDRÓN

Chicken breast, Serrano ham, red pepper stew, steamed rice

SALMÓN ORGÁNICO (no sauce)

*Atlantic salmon, baby spinach, chickpeas, lemon cream**

ARROZ CREAMOSO DE SETAS

Creamy rice with oysters, shitake, crimini mushrooms, white wine, Idiazábal

BACALAO CON PISTO

Flaked codfish confit, Basque vegetable stew

DESSERTS

Select 1


CREMOSO DE CHOCOLATE

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

FLAN DE COCO

Coconut flan, passion fruit sorbet

29. PER PERSON

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MONTSANT LUNCH MENU

Served sharing style

APPETIZERS

Select 4

CROQUETAS DE JAMÓN

Iberian ham croquettes, fig jelly

PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

TORTILLA ESPAÑOLA ^{GF}

Traditional Spanish omelet*

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

COCA DE COCHINILLO

Homemade flatbread, shredded pig, arugula, Mahón cheese

MONTADITOS DE COSTILLAS

Braised short ribs, tomato marmalade, guindilla, tetilla cheese

ENTRÉES

Select 3

BRANZINO AL AJILLO

Seared branzino, garlic sauce, marbled potatoes, shallot confit

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

CALDOSO DE POLLO Y ALCACHOFAS

Airline chicken breast, bomba rice, artichoke confit, saffron broth

BACALAO CON PISTO

Flaked codfish confit, Basque vegetable stew

DESSERTS

Select 2

CREMOSO DE CHOCOLATE

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

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

35. PER PERSON

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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, stracciatella, 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**

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