

ARAGON DINNER MENU

Add a mixed green salad 3.

APPETIZERS

Served sharing style, select 3

HAM CROQUETTES

Serrano ham, fig jelly

POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, roasted garlic aioli

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

GRILLED CHICKEN FLATBREAD

Tomato marmalade, pesto, Mahón cheese

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomate frito

ENTRÉES

Served sharing style, select 3

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

SALMON

Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO

Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

PORK TENDERLOIN

Herb marinated grilled pork tenderloin, pisto Manchego

DESSERTS

Select 1

CREMOSO DE CHOCOLATE

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

FLAN DE COCO

Coconut flan, passion fruit sorbet

50. PER PERSON

RIOJA DINNER MENU

Add a mixed green salad 3.

APPETIZERS

Served sharing style, select 3

HAM CROQUETTES

Serrano ham, fig jelly

PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

HUEVOS 'BULLA'

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

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito

ENTRÉES

Served sharing style, select 3

PORK TENDERLOIN

Herb marinated grilled pork tenderloin, pisto Manchego

BISTRO FILET

*Cumin marinated, mojo verde, sweet potato terrine,
green peppercorn sauce, shishito peppers*

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

PAELLA

Valencia rice style, calamari, prawns, clams, shrimp, red sofrito, saffron

MARKET FISH AL AJILLO

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

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

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.

MALLORCA DINNER MENU

Add a mixed green salad 3.

CURED MEATS & CHEESES

Jamón Serrano, Chorizo Cantimpalo, Manchego, Murcia al vino

APPETIZERS

Served sharing style, select 3

HUEVOS 'BULLA'

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

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

TUNA TARTAR

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli

ENTRÉES

Served sharing style, select 3

FILET MIGNON

Beef tenderloin, potato purée, asparagus, mushroom sauce

PAELLA

Valencia rice style, calamari, prawns, clams, shrimp, red sofrito, saffron

RIBEYE

Spanish paprika rub, Mahón cheese grits, sautéed vegetables, whipped serrano butter

POLLO AL CHILINDRÓN

Pan seared chicken, Serrano ham, red pepper stew, steamed rice

MARKET FISH AL AJILLO

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

CANNELLONI

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

DESSERTS

Select 1

CREMOSO DE CHOCOLATE

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

CREMA CATALANA

Spanish style crème brûlée, fresh berries

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

65. PER PERSON