

## 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, tomato 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

*Seared fish, garlic sauce, marbled potatoes*

### 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

*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

*Seared fish, garlic sauce, marbled potatoes*

### 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*

### CARAMEL APPLE

*Dulce de leche, strawberries, Granny Smith apples, greek yogurt*

### CHURROS CON CHOCOLATE

*Traditional fried dough, chocolate sauce, dulce de leche*

**65. PER PERSON**