

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, garlic aioli*

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS

Pork and beef meatballs, manchego, tomate frito

ENTRÉES

Served sharing style, select 3

GRILLED STEAK

C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit*

SALMON

Baby spinach, chickpeas, lemon cream*

CANNELLONI

‘Catalán Style’ ground beef and pork, béchamel, manchego, truffle oil

ARROZ CALDOSO

Shrimp, clams, calamari, chicken, sofrito, saffron

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

DESSERTS

Select 1

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

ALMOND CAKE

Toasted almond slivers, goat cheese frosting

*Contains Licor 43

58. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.22

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

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, Serrano ham

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

CRISPY CALAMARI

Homemade tartar sauce

HUEVOS 'BULLA'

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

CHORIZO STUFFED DATES

Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad

ENTRÉES

Served sharing style, select 3

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

POLLO AL CHILINDRÓN

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

PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

TRUFFLE CARBONARA

Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg*

GRILLED STEAK

C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit*

SALMON

Baby spinach, chickpeas, lemon cream*

DESSERTS

Select 1

TORRIJA

Caramelized brioche, vanilla ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

65. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.22

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against 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

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

CHORIZO STUFFED DATES

Medjool dates, house made chorizo, manchego, wrapped in bacon, arugula salad

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 TARTARE

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

ENTRÉES

Served sharing style, select 3

FILET MIGNON

*Beef tenderloin, potato purée, asparagus, mushroom sauce**

POLLO AL CHILINDRÓN

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

TRUFFLE CARBONARA

*Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg**

PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo, sofrito, saffron

SALMON

*Baby spinach, chickpeas, lemon cream**

DESSERTS

Select 1

TORRIJA

Caramelized brioche, vanilla ice cream, honey

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

ALMOND CAKE

Toasted almond slivers, goat cheese frosting

**Contains Licor 43*

75. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.22

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