

## 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

#### SOLOMILLO MORUNO

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

### 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 | COFFEE AND SOFT DRINKS INCLUDED

01.20

\*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 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 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*

#### SOLOMILLO MORUNO

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

#### CHURRASCO

*Cumin marinated skirt steak, panadera-style potatoes, piquillo confit, salsa criolla, 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*

#### GRILLED MARKET FISH

*Piquillo confit, garlic chips, panadera-style potatoes\**

### DESSERTS

*Select 1*

#### TORRIJA

*Caramelized brioche, almond ice cream, honey*

#### CREMOSO DE CHOCOLATE

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

**55. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

01.20

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## 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*

### POLLO AL CHILINDRÓN

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

### GRILLED MARKET FISH

*Piquillo confit, garlic chips, panadera-style potatoes\**

### CANNELONI

*'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 custard, fresh berries*

### CHURROS CON CHOCOLATE

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

**65. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

01.20

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