

## PRIORAT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

### APPETIZERS

Select 3

#### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

#### TORTILLA ESPAÑOLA

Traditional Spanish omelet, caramelized onions, roasted garlic aioli\*

#### PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli\*

#### MARGARITA FLATBREAD

Fresh tomato, tetilla cheese, oregano

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### ENTRÉES

Select 2

#### SOLOMILLO MORUNO

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

#### SALMÓN

Baby spinach, chickpeas, lemon cream\*

#### POLLO AL CHILINDRÓN

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

#### CAMARONES AL CURRY

Sautéed shrimp, curry cream, artichoke confit, steamed rice

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### DESSERTS

Select 1

#### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

#### TORRIJA

Caramelized brioche, mascarpone ice cream, honey

25. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

1.20

\*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.

## CADIZ LUNCH MENU

Add a mixed green salad 3.

Served sharing style

### APPETIZERS

Select 3

#### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

#### TORTILLA ESPAÑOLA

Traditional Spanish omelet, caramelized onions, roasted garlic aioli\*

#### GAMBAS AL AJILLO

Sautéed shrimp, garlic, guindilla

#### BRAVA FLATBREAD

Brava sauce, marinated chicken breast, red onions, shredded Mahon, yogurt sauce

#### ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito

### ENTRÉES

Select 3

#### SOLOMILLO MORUNO

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

#### ARROZ CALDOSO

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

#### POLLO AL CHILINDRÓN

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

#### SALMÓN

Baby spinach, chickpeas, lemon cream\*

#### PESCADO A LA PARRILLA

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

### DESSERTS

Select 1

#### VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

#### FLAN DE COCO

Coconut flan, passion fruit sorbet

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

1.20

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## MONTSANT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

### APPETIZERS

Select 4

#### CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

#### TORTILLA ESPAÑOLA

Traditional Spanish omelet, caramelized onions, roasted garlic aioli\*

#### GAMBAS AL AJILLO

Sautéed shrimp, garlic, guindilla

#### BRAVA FLATBREAD

Brava sauce, marinated chicken breast, red onions, shredded Mahon, yogurt sauce

#### PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego, Serrano ham

### ENTRÉES

Select 3

#### SOLOMILLO DE CERDO

Herb marinated grilled pork tenderloin, pisto Manchego\*

#### ARROZ CALDOSO

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

#### POLLO AL CHILINDRÓN

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

#### CHURRASCO

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

#### SALMÓN

Baby spinach, chickpeas, lemon cream\*

### DESSERTS

Select 1

#### VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

#### FLAN DE COCO

Coconut flan, passion fruit sorbet

#### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

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

1.20

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