

## PRIORAT LUNCH MENU

*Served sharing style*

### APPETIZERS

*Select 3*

#### HAM CROQUETTES

*Serrano ham croquettes, fig jelly*

#### POTATO TORTILLA

*Traditional Spanish omelet, roasted garlic aioli\**

#### PATATAS BRAVAS

*Crispy potato cubes, spicy brava sauce, aioli*

#### MARGARITA FLATBREAD

*Fresh tomato, tetilla cheese, oregano*

### ENTRÉES

*Select 2*

#### SOLOMILLO MORUNO

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

#### SALMON

*Baby spinach, chickpeas, lemon cream\**

#### POLLO AL CHILINDRÓN

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

#### SHRIMP CURRY

*Sautéed shrimp, curry cream, artichoke confit, steamed rice*

### DESSERTS

*Select 1*

#### CHURROS CON CHOCOLATE

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

#### TORRIJA

*Caramelized brioche, turrón ice cream, honey*

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

*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.*

## CADIZ LUNCH MENU

*Served sharing style*

### APPETIZERS

*Select 3*

#### HAM CROQUETTES

*Serrano ham croquettes, fig jelly*

#### POTATO TORTILLA

*Traditional Spanish omelet, roasted garlic aioli\**

#### SAUTÉED GARLIC SHRIMP

*Brandy, pepper flakes*

#### GRILLED CHICKEN FLATBREAD

*Mahón cheese, tomato marmalade, pesto*

#### ALBÓNDIGAS

*Veal and pork meatballs, Manchego, tomato frito*

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### ENTRÉES

*Select 3*

#### SOLOMILLO MORUNO

*Cumin marinated grilled pork loin, 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*

#### SALMON

*Baby spinach, chickpeas, lemon cream*

#### MARKET FISH AL AJILLO

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

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### DESSERTS

*Select 1*

#### CREMOSO DE CHOCOLATE

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

#### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

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

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**MONTSANT LUNCH MENU***Served sharing style***APPETIZERS***Select 4***HAM CROQUETTES***Serrano ham croquettes, fig jelly***POTATO TORTILLA***Traditional Spanish omelet, roasted garlic aioli\****SAUTÉED GARLIC SHRIMP***Brandy, pepper flakes***GRILLED CHICKEN FLATBREAD***Mahón cheese, tomato marmalade, pesto***PAN CON TOMATE***Grilled bread, grated tomatoes, Manchego, Serrano ham***ENTRÉES***Select 3***PORK TENDERLOIN***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, mojo verde, sweet potato terrine***SALMON***Baby spinach, chickpeas, lemon cream\****DESSERTS***Select 1***CREMOSO DE CHOCOLATE***Three layer chocolate genoise, toasted bread, olive oil, Maldon salt***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**

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