

## 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

#### BRAVA FLATBREAD

Cumin marinated chicken, brava sauce, red onions, Mahón cheese, yogurt sauce

#### 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

#### 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**

09.20

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 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 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

#### GRILLED STEAK

Cumin marinated bistro steak, corn purée, shishito peppers, salsa criolla, piquillo confit

#### 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

09.20

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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*

#### CHURROS CON CHOCOLATE

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

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

09.20