

PRIORAT LUNCH MENU

Add a mixed green salad 3.

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 tenderloin, 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, almond ice cream, honey

25. 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.

CADIZ LUNCH MENU

Add a mixed green salad 3.

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

BRAVA FLATBREAD

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

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomate 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

SALMON

Baby spinach, chickpeas, lemon cream*

GRILLED MARKET FISH

Piquillo confit, garlic chips, panadera-style potatoes*

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

01.20

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MONTSANT LUNCH MENU

Add a mixed green salad 3.
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

BRAVA FLATBREAD

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

PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego, Serrano ham

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

GRILLED STEAK

Bistro steak, panadera-style potatoes, piquillo confit, salsa criolla, shishito peppers*

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

01.20

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