

FIRST COURSE

MANCHEGO & SERRANO

*Sheep's milk, nutty, sweet, tangy flavor, aged 6 months &
'Fermin' Serrano ham, aged 15 months*

SECOND COURSE

Select one

CRISPY CALAMARI

Homemade tartar sauce

HAM CROQUETTES

Serrano ham, fig jelly

CHORIZO STUFFED DATES

*Medjool dates, house made chorizo,
Manchego, wrapped in bacon*

KALE SALAD

*Barley, Spanish goat cheese,
roasted beets, lemon maple dressing*

CEVICHE DE JALAPEÑO

*Shrimp, fish, roasted jalapeño,
fresh lime, orange, plantain chips*

MONTADITOS

*Brisket, tomato marmalade,
guindilla, tetilla cheese*

THIRD COURSE

Select one

CHICKEN WITH CURRY

*Chicken, curry cream,
steamed rice, artichoke confit*

SALMON

Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO

Seafood, chicken, red sofrito, saffron

CANNELLONI

*'Catalán Style' ground veal and pork,
béchamel, Mahón cheese, truffle oil*

GRILLED STEAK

*9 oz. bistro steak, truffled potato & mushroom foam,
salsa criolla, arugula salad*

DESSERT

Select one

CHURROS CON CHOCOLATE

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

BREAD PUDDING

*'Pan de Calatrava' caramelized brioche,
sherry raisins, whipped cream*