

## ARAGON DINNER MENU

Add a mixed green salad 3.

### APPETIZERS

Served sharing style, 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

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

#### SALMÓN

Baby spinach, chickpeas, lemon cream\*

#### ARROZ CALDOSO

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

#### SOLOMILLO DE CERDO

Herb marinated grilled pork tenderloin, pisto Manchego\*

### 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

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.

## RIOJA DINNER MENU

*Add a mixed green salad 3.*

### APPETIZERS

*Served sharing style, select 3*

#### CROQUETAS DE JAMÓN

*Serrano ham croquettes, fig jelly*

#### PAN CON TOMATE

*Grilled bread, grated tomatoes, Manchego cheese, Serrano ham*

#### GAMBAS AL AJILLO

*Sautéed shrimp, garlic, guindilla*

#### 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 DE CERDO

*Herb marinated grilled pork tenderloin, pisto Manchego\**

#### CHURRASCO

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

#### POLLO AL CHILINDRÓN

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

#### PAELLA

*Valencia rice style, calamari, prawns, clams, shrimp, red sofrito, saffron*

#### PESCADO A LA PARRILLA

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

### DESSERTS

*Select 1*

#### TORRIJA

*Caramelized brioche, mascarpone ice cream, honey*

#### CREMOSO DE CHOCOLATE

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

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

**1.20**

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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\**

### GAMBAS AL AJILLO

*Sautéed shrimp, garlic, guindilla*

### PINTXO MORUNO

*Cumin marinated grilled pork, mojo verde, Greek yogurt\**

### TARTAR DE ATÚN

*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*

### PESCADO A LA PARRILLA

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

### CANELONES

*'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*

### CREMA CATALANA

*Spanish style custard, fresh berries*

### CHURROS CON CHOCOLATE

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

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

1.20

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