

## PRIORAT LUNCH MENU

*Add a mixed green salad 3.*

*Served sharing style*

### APPETIZERS

*Select 3*

#### CROQUETAS DE JAMÓN

*Serrano ham croquettes, fig jelly*

#### TORTILLA ESPAÑOLA

*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\**

#### SALMÓN

*Baby spinach, chickpeas, lemon cream\**

#### POLLO AL CHILINDRÓN

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

#### CAMARONES AL 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, mascarpone ice cream, honey*

**25. 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.*

## CADIZ LUNCH MENU

Add a mixed green salad 3.

Served sharing style

## APPETIZERS

Select 3

## CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

## TORTILLA ESPAÑOLA

Traditional Spanish omelet, roasted garlic aioli\*

## GAMBAS AL AJILLO

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

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

## SALMÓN

Baby spinach, chickpeas, lemon cream\*

## PESCADO A LA PARRILLA

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

1.20

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## MONTSANT LUNCH MENU

*Add a mixed green salad 3.*

*Served sharing style*

### APPETIZERS

*Select 4*

#### CROQUETAS DE JAMÓN

*Serrano ham croquettes, fig jelly*

#### TORTILLA ESPAÑOLA

*Traditional Spanish omelet, roasted garlic aioli\**

#### GAMBAS AL AJILLO

*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 DE CERDO

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

#### SALMÓN

*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**

1.20

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