

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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