ARAGON DINNER MENU

Add a mixed green salad 3.

APPETIZERS
Served sharing style, select 3

HAM CROQUETTES
Serrano ham, fig jelly

POTATO TORTILLA
Traditional Spanish omelet, caramelized onions, roasted garlic aioli*

SAUTÉED GARLIC SHRIMP
Brandy, pepper flakes

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

ALBÓNDIGAS
Veal and pork meatballs, Manchego, tomate frito

ENTRÉES
Served sharing style, select 3

POLLO AL CHILINDRÓN
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

SALMON
Baby spinach, chickpeas, lemon cream*

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

SOLOMILLO MORUNO
Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice*

DESSERTS
Select 1

VOLCÁN DE CHOCOLATE
Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

FLAN DE COCO
Coconut flan, passion fruit sorbet

50. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

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*

**HAM CROQUETTES**  
*Serrano ham, fig jelly*

**PAN CON TOMATE**  
*Grilled bread, grated tomatoes, Manchego cheese, Serrano ham*

**SAUTÉED GARLIC SHRIMP**  
*Brandy, pepper flakes*

**HUEVOS ‘BULLA’**  
*Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

**ALBÓNDIGAS**  
*Veal and pork meatballs, Manchego, tomate frito*

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**ENTRÉES**  
*Served sharing style, select 3*

**SOLOMILLO MORUNO**  
*Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice*

**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*

**GRILLED MARKET FISH**  
*Piquillo confit, garlic chips, panadera-style potatoes*

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**DESSERTS**  
*Select 1*

**TORRIJA**  
*Caramelized brioche, mascarpone ice cream, honey*

**VOLCÁN DE CHOCOLATE**  
*Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries*

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

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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*

SAUTÉED GARLIC SHRIMP
Brandy, pepper flakes

PINTXO MORUNO
Cumin marinated grilled pork, mojo verde, Greek yogurt*

TUNA TARTAR
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

GRILLED MARKET FISH
Piquillo confit, garlic chips, panadera-style potatoes*

CANNELLONI
‘Catalán Style’ ground veal and pork, béchamel, Mahón cheese, truffle oil

DESSERTS
Select 1

VOLCÁN DE CHOCOLATE
Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

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

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