

## PRIORAT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

### APPETIZERS

Select 3

#### HAM CROQUETTES

Serrano ham croquettes, fig jelly

#### POTATO TORTILLA

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\*

#### SALMON

Baby spinach, chickpeas, lemon cream\*

#### POLLO AL CHILINDRÓN

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

#### SHRIMP 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

## HAM CROQUETTES

Serrano ham croquettes, fig jelly

## POTATO TORTILLA

Traditional Spanish omelet, roasted garlic aioli\*

## SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

## BRAVA FLATBREAD

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

## ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomate 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

## SALMON

Baby spinach, chickpeas, lemon cream\*

## GRILLED MARKET FISH

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

## DESSERTS

Select 1

## VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

## 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

#### HAM CROQUETTES

Serrano ham croquettes, fig jelly

#### POTATO TORTILLA

Traditional Spanish omelet, roasted garlic aioli\*

#### SAUTÉED GARLIC SHRIMP

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 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

#### CHURRASCO

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

#### SALMON

Baby spinach, chickpeas, lemon cream\*

### DESSERTS

Select 1

#### VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

#### 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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