

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, caramelized onions, garlic aioli

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

MARGHERITA FLATBREAD

Spanish tomato sauce, roma tomatoes, mozzarella 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

CANNELLONI

'Catalán Style' ground beef and pork, béchamel, Mahón cheese, truffle oil

DESSERTS

Select 1

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

TORRIJA

Caramelized brioche, sweet cream gelato, honey

31. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.21

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, caramelized onions, garlic aioli

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

BRAVA FLATBREAD

Cumin marinated chicken, brava sauce, red onions, mozzarella, basil

ALBÓNDIGAS

Pork and beef meatballs, Manchego, tomate frito

ENTRÉES

Select 3

SOLOMILLO MORUNO

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

MUSHROOM RISOTTO

Bomba rice, wild mushrooms, Idiazábal cheese

POLLO AL CHILINDRÓN

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

SALMON

Baby spinach, chickpeas, lemon cream

GRILLED STEAK

8 oz. bistro steak, corn purée, shishito peppers, salsa criolla, piquillo confit

DESSERTS

Select 1

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

35. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.21

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 all possible cross-contamination.

MONTSANT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

APPETIZERS

Select 4

HAM CROQUETTES

Serrano ham croquettes, fig jelly

CRISPY CALAMARI

Homemade tartar sauce

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

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

GRILLED STEAK

C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit

SALMON

Baby spinach, chickpeas, lemon cream

DESSERTS

Select 1

TORRIJA

Caramelized brioche, sweet cream gelato, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

41. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.21

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