



**130.** per couple

# GLASS OF SPA RKLING WINE

# FIRST COURSE

**CHEF'S BOARD** 

Tetilla, Manchego, Serrano ham, Chorizo, walnuts, olives

# SECOND COURSE

## SALMON CARPACCIO

Crispy capers, cornichons, arugula, mini croutons, aioli\*

### **MONTADITOS**

Brisket, tomato marmalade, guindilla, tetilla cheese

# SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

## CHICKEN PINTXO

Chicken skewers, Greek yogurt, salsa criolla

### CHORIZO STUFFED DATES

Medjool dates, house made chorizo, manchego cheese, wrapped in bacon, arugula salad

# THIRD COURSE

# **GRILLED STEAK**

12 oz. skirt steak, patatas panaderas, shishito peppers, salsa criolla\*

## **SHORT RIBS**

Braised short ribs, tetilla cheese, caramelized onions, homemade potato chips, salsa criolla, potato foam

MAINE LOBSTER CALDOSO +5 (Additional) Valencia style rice, shrimp, clams, chicken, sofrito, saffron, 1/2 Maine lobster

#### CREMOSO DE CHOCOLATE

Three layer chocolate genoise, vanilla ice cream, olive oil, Maldon salt

#### CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

# **BASOUE STYLE CHEESECAKE** +3 (Additional)

Traditional creamy cheesecake from San Sebastian, blueberry compote

### FLAN DE COCO

Coconut flan, passion fruit sorbet

# PITCHER OF ROSÉ SANGRÍA +46 (Additional)

Rosé sparkling wine, peach schnapps, triple sec, strawberry syrup, strawberries, blueberries

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