

TAMPA BAY RESTAURANT WEEK

DINNER 35.
per person

FIRST COURSE

Select one

TUNA TARTARE

*Ahi tuna, mango, avocado,
soy sesame vinaigrette, Sriracha aioli**

MONTADITOS +2 (Additional)

*Brisket, tomato marmalade, guindilla,
tetilla cheese*

PATATAS BRAVAS

*Crispy potato cubes,
spicy brava sauce, aioli**

SALMON CARPACCIO

*Crispy capers, cornichons, arugula,
mini croutons, dill vinaigrette*

HAM CROQUETTES

Serrano ham, fig jelly"

CHORIZO CHEESE DIP

Mozzarella cheese, crostini

SECOND COURSE

Select one

TRUFFLE CARBONARA

*Linguini, wild mushrooms, bacon, garlic
cream, green peas, poached egg**

GRILLED STEAK +8 (Additional)

*Cumin marinated steak, corn purée,
shishito peppers, salsa criolla*

SALMON

*Baby spinach, chickpeas, lemon cream**

'SOLOMILLO'

WITH BLUE CHEESE SAUCE

*Pork tenderloin, shishito peppers,
piquillo confit, french fries**

ARROZ CALDOSO +8 (Additional)

*(minimum 15 minutes)**Shrimp, clams, calamari, chicken,
red sofrito, saffron*

DESSERT

Select one

CHURROS CON CHOCOLATE

*Traditional fried dough, chocolate sauce,
dulce de leche*

BAILEYS TIRAMISU +2 (Additional)

*Coffee-dipped ladyfingers,
mascarpone cheese, cocoa powder*

FLAN DE COCO

Coconut flan, passion fruit sorbet

Items are subject to change

*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.