

QUEEN'S FEAST 45.

DINNER

BEVERAGE*Select one**Lemonade, Sangría Roja, Sangría Blanca***FIRST COURSE***Select one***MUSHROOM & SALCHICHON
FLATBREAD***Cured Spanish sausage, oyster mushrooms,
Spanish tomato sauce, roma tomatoes,
mozzarella cheese, oregano***CLAMS WITH PORK BELLY***White wine, diced tomatoes, basil***HAM CROQUETTES***Serrano ham, fig jelly***PINTXO MORUNO***Cumin marinated grilled pork skewers,
mojo verde, Greek yogurt***TUNA TARTARE***Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli****SECOND COURSE***Select one***MALLORCAN STYLE LAMB***Braised lamb, piquillo confit, garlic chips,
patatas panaderas***SALMON***Baby spinach, chickpeas, lemon cream****TRUFFLE CARBONARA***Linguini, wild mushrooms, bacon, garlic
cream, green peas, poached egg****'SOLOMILLO'
WITH BLUE CHEESE SAUCE***Seared pork tenderloin, shishito peppers,
piquillo confit, hand-cut fries****GRILLED STEAK +3 (additional)***Cumin marinated C.A.B. sirloin, corn purée, shishito peppers,
salsa criolla, piquillo confit****DESSERT***Select one***FLAN DE COCO***Coconut flan, mango sorbet***CHURROS***Traditional fried dough, chocolate sauce,
dulce de leche***BASQUE STYLE CHEESECAKE +2 (additional)***Traditional creamy cheesecake from San Sebastián, blueberry compote***– CASHLESS PAYMENT ONLY –**

Items 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.