

PRIORAT LUNCH MENU

Add a mixed green salad 3.

Served sharing style

APPETIZERS

Select 3

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

TORTILLA ESPAÑOLA

*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**

SALMÓN

*Baby spinach, chickpeas, lemon cream**

POLLO AL CHILINDRÓN

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

CAMARONES AL 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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

TORTILLA ESPAÑOLA

Traditional Spanish omelet, roasted garlic aioli*

GAMBAS AL AJILLO

Brandy, pepper flakes

BRAVA FLATBREAD

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

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato 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

SALMÓN

Baby spinach, chickpeas, lemon cream*

PESCADO A LA PARRILLA

Piquillo confit, garlic chips, panadera-style potatoes*

DESSERTS

Select 1

CREMOSO DE CHOCOLATE

Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

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

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

TORTILLA ESPAÑOLA

*Traditional Spanish omelet, roasted garlic aioli**

GAMBAS AL AJILLO

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 DE CERDO

*Herb marinated grilled pork tenderloin, pisto Manchego**

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**

SALMÓN

*Baby spinach, chickpeas, lemon cream**

DESSERTS

Select 1

CREMOSO DE CHOCOLATE

Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

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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