



VALENTINE'S DAY

FOUR COURSE PRIX FIXE MENU

\$130 PER COUPLE



TOAST

GLASS OF SPARKLING WINE

FIRST COURSE

(One per couple)

TABLA MIXTA

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

SECOND COURSE

(Select two)

TARTAR DE ATÚN

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

PULPO A LA PARRILLA

Grilled octopus, corn purée,
salsa criolla, cracked pepper

MONTADITOS

Brisket, tomato marmalade,
guindilla, tetilla cheese

GAMBAS AL AJILLO

Sautéed shrimp, garlic, brandy, pepper flakes

CROQUETAS DE JAMÓN

Serrano ham croquettes, fig jelly

MUSHROOMS CON CHORIZO

Chorizo stuffed cremini mushrooms,
mozzarella, garlic brisket sauce,
toasted baguette

THIRD COURSE

(Select one)

ARROZ CALDOSO ESPECIAL

(minimum 15 minutes)

Valencia style rice, prawns, shrimp, clams,
calamari, chicken, red sofrito, saffron

BISTEC A LA PARRILLA

Cumin marinated sirloin, truffled potato
& mushroom foam, arugula salad, salsa criolla*

SALMÓN

Baby spinach, chickpeas, lemon cream*

SHORT RIBS +5 *(Additional)*

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

DESSERT

(Select two)

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHEESECAKE DE MARACUYÁ

Creamy passion fruit cheesecake

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche



TWO STRAWBERRY CRUSH +10 *(Additional)*

Don Q, strawberry purée, watermelon, lime juice, fresh basil