

ARAGON DINNER MENU

Add a mixed green salad 3.

APPETIZERS

Served sharing style, select 3

HAM CROQUETTES

Serrano ham, fig jelly

POTATO TORTILLA

Traditional Spanish omelet, caramelized onions, garlic aioli

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

ALBÓNDIGAS

Pork and beef meatballs, Manchego, tomato frito

ENTRÉES

Served sharing style, select 3

GRILLED STEAK

8 oz. bistro steak, corn purée, shishito peppers, salsa criolla, piquillo confit

SALMON

Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO

Shrimp, clams, calamari, chicken, red sofrito, saffron

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

DESSERTS

Select 1

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

55. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.21

RIOJA DINNER MENU

Add a mixed green salad 3.

APPETIZERS

Served sharing style, select 3

HAM CROQUETTES

Serrano ham, fig jelly

PAN CON TOMATE

Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

CRISPY CALAMARI

Homemade tartar sauce

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

CHORIZO STUFFED DATES

Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad

ENTRÉES

Served sharing style, select 3

SOLOMILLO MORUNO

Cumin marinated grilled pork tenderloin, mojo verde, Greek yogurt, steamed rice

GRILLED STEAK

C.A.B. sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit

POLLO AL CHILINDRÓN

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

PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo, sofrito de calamar, saffron

SALMON

Baby spinach, chickpeas, lemon cream

BRAISED BRISKET CALDOSO

Valencia style rice, red sofrito, piquillo confit, crispy chickpeas

DESSERTS

Select 1

TORRIJA

Caramelized brioche, mascarpone ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

60. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.21

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.

MALLORCA DINNER MENU

Add a mixed green salad 3.

CURED MEATS & CHEESES

Jamón Serrano, Chorizo Cantimpalo, Manchego, Murcia al vino

APPETIZERS

Served sharing style, select 3

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

CHORIZO STUFFED DATES

Medjool dates, house made chorizo, Manchego, wrapped in bacon, arugula salad

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

TUNA TARTARE

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

ENTRÉES

Served sharing style, select 3

FILET MIGNON

Beef tenderloin, potato purée, asparagus, mushroom sauce

PAELLA MIXTA

Calamari, clams, shrimp, chicken, chorizo, sofrito de calamar, saffron

POLLO AL CHILINDRÓN

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

SALMON

Baby spinach, chickpeas, lemon cream

CANNELLONI

'Catalán Style' ground beef and pork, béchamel, Mahón cheese, truffle oil

DESSERTS

Select 1

TORRIJA

Caramelized brioche, mascarpone ice cream, honey

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

70. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

10.21

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