

## PRIORAT LUNCH MENU

*Add a mixed green salad 3.*

*Served sharing style*

### APPETIZERS

*Select 3*

#### HAM CROQUETTES

*Serrano ham croquettes, fig jelly*

#### POTATO TORTILLA

*Traditional Spanish omelet, caramelized onions, garlic aioli*

#### PATATAS BRAVAS

*Crispy potato cubes, spicy brava sauce, aioli*

#### MARGHERITA FLATBREAD

*Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano*

### ENTRÉES

*Select 2*

#### SOLOMILLO MORUNO

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

#### SALMON

*Baby spinach, chickpeas, lemon cream*

#### POLLO AL CHILINDRÓN

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

#### CANNELLONI

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

### DESSERTS

*Select 1*

#### CHURROS CON CHOCOLATE

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

#### TORRIJA

*Caramelized brioche, goat cheese ice cream, honey*

**31. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

10.21

## CADIZ LUNCH MENU

*Add a mixed green salad 3.*

*Served sharing style*

### APPETIZERS

*Select 3*

#### HAM CROQUETTES

*Serrano ham croquettes, fig jelly*

#### POTATO TORTILLA

*Traditional Spanish omelet, caramelized onions, garlic aioli*

#### SAUTÉED GARLIC SHRIMP

*Brandy, pepper flakes*

#### BRAVA FLATBREAD

*Cumin marinated chicken, brava sauce, red onions, mozzarella, basil*

#### ALBÓNDIGAS

*Pork and beef meatballs, Manchego, tomate frito*

### ENTRÉES

*Select 3*

#### SOLOMILLO MORUNO

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

#### MUSHROOM RISOTTO

*Bomba rice, wild mushrooms, Idiazábal cheese*

#### POLLO AL CHILINDRÓN

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

#### SALMON

*Baby spinach, chickpeas, lemon cream*

#### GRILLED STEAK

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

### DESSERTS

*Select 1*

#### CHURROS CON CHOCOLATE

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

#### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

**35. 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.*

## MONTSANT LUNCH MENU

*Add a mixed green salad 3.*

*Served sharing style*

### APPETIZERS

*Select 4*

#### HAM CROQUETTES

*Serrano ham croquettes, fig jelly*

#### CRISPY CALAMARI

*Homemade tartar sauce*

#### SAUTÉED GARLIC SHRIMP

*Brandy, pepper flakes*

#### MONTADITOS

*Brisket, tomato marmalade, guindilla, tetilla cheese*

#### PAN CON TOMATE

*Grilled bread, grated tomatoes, Manchego, Serrano ham*

### 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*

#### GRILLED STEAK

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

#### SALMON

*Baby spinach, chickpeas, lemon cream*

### DESSERTS

*Select 1*

#### TORRIJA

*Caramelized brioche, goat cheese ice cream, honey*

#### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

#### CHURROS CON CHOCOLATE

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

**41. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED**

10.21