

QUEEN'S FEAST 45.

DINNER

BEVERAGE

Select one

Sangría Roja, Sangría Blanca, Bulla Mule

FIRST COURSE

Select one

FRESH MOZZARELLA SPREAD

Cherry tomatoes, candied pine nuts, ricotta, pan de cristal

CEVICHE DE JALAPEÑO

*Shrimp, fish, roasted jalapeño, fresh lime, orange, plantain chips**

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

CREAM OF ONION SOUP

Crispy onions, cracked pepper, cheese crostini

HAM CROQUETTES

Serrano ham, fig jelly

PINTXO MORUNO

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

SECOND COURSE

Select one

TRUFFLE CARBONARA

*Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg**

ARROZ CALDOSO +5 (additional)

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

GRILLED STEAK +5 (additional)

*C.A.B. sirloin, truffled potato & mushroom foam, salsa criolla**

BASQUE FISH STEW

Shrimp, fish, clams, steamed rice, green peas, paprika oil

'SOLOMILLO' WITH BLUE CHEESE SAUCE

*Shishito peppers, piquillo confit, french fries**

SALMON

*Baby spinach, chickpeas, lemon cream**

DESSERT

Select one

CHURROS

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, mango sorbet

CHOCOLATE TRES LECHES +2 (additional)

Chocolate sponge cake, white chocolate chantilly, raspberry

*Consuming raw or undercooked poultry, shellfish, eggs, or meat increases the risk of foodborne illnesses. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.