ARAGON DINNER MENU

Add a mixed green salad 3.

APPETIZERS
Served sharing style, select 3

CROQUETAS DE JAMÓN
Serrano ham croquettes, fig jelly

TORTILLA ESPAÑOLA
Traditional Spanish omelet, caramelized onions, roasted garlic aioli

GAMBAS AL AJILLO
Sautéed shrimp, garlic, guindilla

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

ALBÓNDIGAS
Veal and pork meatballs, Manchego, tomate frito

ENTRÉES
Served sharing style, select 3

POLLO AL CHILINDRÓN
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

SALMÓN
Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO
Valencia style rice, shrimp, chicken, calamari, red sofrito, saffron

SOLOMILLO DE CERDO
Herb marinated grilled pork tenderloin, pisto Manchego

DESSERTS
Select 1

CREMOSO DE CHOCOLATE
Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

FLAN DE COCO
Coconut flan, passion fruit sorbet

50. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

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.
RIOJA DINNER MENU

Add a mixed green salad 3.

APPETIZERS

Served sharing style, select 3

CROQUETAS DE JAMÓN
Serrano ham croquettes, fig jelly

PAN CON TOMATE
Grilled bread, grated tomatoes, Manchego cheese, Serrano ham

GAMBAS AL AJILLO
Sautéed shrimp, garlic, guindilla

HUEVOS ‘BULLA’
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

ALBÓNDIGAS
Veal and pork meatballs, Manchego, tomatе frito

ENTRÉES

Served sharing style, select 3

SOLOMILLO DE CERDO
Herb marinated grilled pork tenderloin, pisto Manchego

CHURRASCO
Cumin marinated skirt steak, corn purée, shishito peppers, salsa criolla, piquillo confit

POLLO AL CHILINDRÓN
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

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

PESCADO A LA PARRILLA
Piquillo confit, garlic chips, panadera-style potatoes

DESSERTS

Select 1

TORRIJA
Caramelized brioche, mascarpone ice cream, honey

CREMOSO DE CHOCOLATE
Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

55. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED 09.20

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 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

HUEVOS ‘BULLA’
Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

GAMBAS AL AJILLO
Sautéed shrimp, garlic, guindilla

PINTXO MORUNO
Cumin marinated grilled pork, mojo verde, Greek yogurt

TARTAR DE ATÚN
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
Valencia rice style, calamari, prawns, clams, shrimp, red sofrito, saffron

POLLO AL CHILINDRÓN
Pan seared chicken, Serrano ham, red pepper stew, steamed rice

PESCADO A LA PARRILLA
Piquillo confit, garlic chips, panadera-style potatoes

CANELONES
‘Catalán Style’ ground veal and pork, béchamel, Mahón cheese, truffle oil

DESSERTS
Select 1

CREMOSO DE CHOCOLATE
Three layer chocolate genoise, toasted bread, olive oil, Maldon salt

CHURROS CON CHOCOLATE
Traditional fried dough, chocolate sauce, dulce de leche

65. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

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.