

**MANCHEGO & SERRANO**

*Sheep's milk cheese, nutty, sweet, tangy flavor  
& 'Fermin' Serrano ham, aged 15 months*

**TAPAS**

*Select one*

**PINTXO DE POLLO**

*Chicken skewers, Greek yogurt, salsa criolla*

**MEDITERRANEAN SALAD**

*Tomatoes, cucumber, chickpeas, olives, croutons, lemon, EVOO*

**TUNA TARTARE**

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

**HAM CROQUETTES**

*Serrano ham, fig jelly*

**GRILLED SWEET POTATO**

*Salsa criolla, yogurt sauce*

**MAIN COURSE**

*Select one*

**CHICKEN AL VALDEÓN**

*Pan seared chicken, Valdeón blue cheese sauce, mushrooms,  
piquillo confit, crispy potatoes*

**ARROZ CALDOSO** *(minimum 15 minutes)*

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

**SALMON**

*Baby spinach, chickpeas, lemon cream*

**TRUFFLE CARBONARA**

*Linguini, wild mushrooms, bacon, garlic cream, green peas, 63 degree egg*

**GRILLED STEAK +5** *(additional)*

*8 oz. bistro steak, truffled potato & mushroom foam, salsa criolla, arugula salad*

**DESSERT**

*Select one*

**CHURROS CON CHOCOLATE**

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

**NATILLAS CON GALLETA MARIA**

*Traditional Spanish custard made with condensed milk,  
cinnamon, Maria cookies*

**FLAN DE COCO**

*Coconut flan, passion fruit sorbet*

*A percentage will be donated to Visit Orlando's charity partner(s)*

*Items subject to change*

*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.*