

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, roasted garlic aioli

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

BRAVA FLATBREAD

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

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito

ENTRÉES

Served sharing style, select 3

POLLO AL CHILINDRÓN

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

SALMON

Baby spinach, chickpeas, lemon cream

ARROZ CALDOSO

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

SOLOMILLO MORUNO

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

DESSERTS

Select 1

VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

FLAN DE COCO

Coconut flan, passion fruit sorbet

50. 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.

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

HUEVOS 'BULLA'

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

ALBÓNDIGAS

Veal and pork meatballs, Manchego, tomato frito

ENTRÉES

Served sharing style, select 3

SOLOMILLO MORUNO

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

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

GRILLED MARKET FISH

Piquillo confit, garlic chips, panadera-style potatoes

DESSERTS

Select 1

TORRIJA

Caramelized brioche, mascarpone ice cream, honey

VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

55. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

09.20

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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

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

TUNA TARTAR

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

GRILLED MARKET FISH

Piquillo confit, garlic chips, panadera-style potatoes

CANNELLONI

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

DESSERTS

Select 1

VOLCÁN DE CHOCOLATE

Lava cake, Nutella, EVOO breadcrumbs, vanilla ice cream, raspberries

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

65. PER PERSON | COFFEE AND SOFT DRINKS INCLUDED

09.20

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