



## MAGICAL DINING 35.

**CHEESE - CURED MEAT****SERRANO AND MANCHEGO**

*Sheep's milk, nutty, sweet, tangy flavor, aged 6 months &  
'Fermin' Serrano ham, aged 15 months*

**TAPAS**

*Select one*

**PINXTO MORUNO**

*Cumin marinated pork loin skewers,  
mojo verde, Greek yogurt*

**KALE SALAD**

*Barley, Spanish goat cheese,  
roasted beets, lemon maple dressing*

**ENSALADILLA RUSA**

*Paprika rubbed seared ahi tuna, potatoes, carrots,  
green peas, piquillo confit, crispy capers*

**FRIED ARTICHOKE**

*Artichoke hearts, lemon,  
mint aioli*

**MONTADITOS**

*Brisket, tomato marmalade,  
guindilla, tetilla cheese*

**MAIN COURSE**

*Select one*

**SALMON**

*Baby spinach, chickpeas,  
lemon cream*

**ARROZ CALDOSO**

*Seafood, chicken,  
red sofrito, saffron*

**GRILLED STEAK**

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

**CURRY CHICKEN**

*Chicken, curry cream,  
steamed rice, artichoke confit*

**BRAISED OXTAIL**

*Steamed rice, house made  
shoestring potatoes, shishito peppers*

**DESSERT**

*Select one*

**CHURROS CON CHOCOLATE**

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

**BREAD PUDDING**

*'Pan de Calatrava' caramelized brioche,  
sherry raisins, whipped cream*

*One dollar from each meal will benefit a local charity*

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.  
Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.*