

FIRST COURSE Tapas (Choice of 1)

Fluke Crudo aji amarillo, lime

Tomato Tartare fresh & sundried tomato, pickled chili, tomato mayo

Alcachofas con Jamon artichoke hearts, Cinco Jotas Iberian ham

SECOND COURSE Raciones (Choice of 2)

Croquetas de Jamon Iberico Cinco Jotas Iberico ham

Oxtail Brioche pulled oxtail, mushrooms, arugula

Patatas Bravas crispy potato, spicy bravas sauce, aioli

Croquetas de Atun toro, yondu

Chorizo Brioche quail egg, chipotle mayo

Brocolini romesco sauce, hazelnut

THIRD COURSE Ensalada (Choice of 1)

Caesar baby gem lettuce, parmesan, anchovies

Mediterranean cucumber, heirloom tomato, olive, feta

MAIN COURSE

Paella (2 guest minimum) – choice of squid ink, marisco, costilla, pollo coquelet, vegetable, txuleta (\$100 surplus)

Hanger Steak rosemary fries, roasted peppers

Classic Turkey Dinner cranberry, mashed potato, homemade chicken sausage stuffing

DESSERT

Spanish Flan vanilla chantilly

Rice Pudding raspberry dusting, rice crisp shell

Sorbet seasonal selection