Please choose one cold tapa, one hot tapa, an entrée plus one dessert
Vegetarian and kid’s menu available

Cold Tapas
- **Patatas con Alioli** - Robust garlic potato salad
- **Queso con Pacanas** - Goat cheese rolled in pecans drizzled with honey with red wine poached pear and toast points
- **Jamón Serrano** - Serrano ham with Manchego cheese
- **Gambas Marinadas** - Marinated shrimp with a trio of sauces

Hot Tapas
- **Champiñones Rellenos** - Stuffed Mushroom caps
- **Queso de Cabra** - Oven-baked goat cheese in tomato basil sauce, served with garlic bread
- **Dátiles con Tocino** - Dates wrapped in bacon
- **Pincho de Solomillo** - Grilled skewer of beef tenderloin with caramelized onions and horseradish sour cream

Entrée
- **Fish of the Day**
- **Mediana de Buey** - Grilled ribeye served with tri-colored peppers, Sevillana potatoes, and red wine sauce
- **Chuletas de Cordero** - Grilled lamb chops served with roasted potatoes, grilled asparagus, with a red wine sauce
- **Costilla a la Riojana** - Slow roasted boneless short rib served with sautéed spinach, wild mushrooms, and mashed potatoes with a red wine reduction

Desserts
- **Pastel de Zanahoria** (Carrot cake)
- **Tarta de Pera** (our famous pear cake)
- **Pastel de Queso con Chocolate** (chocolate cheesecake)
- **Bizcocho Borracho** (Spanish style Tiramisu)