Mother’s Day Menu

4-course menu at $49 for adults, including your choice of a Cold and a Hot Tapas, an Entrée and a scrumptious Dessert!

Cold Tapas

Patatas Con Alioli - Robust garlic potato salad
Salpicon de Mariscos - Chilled medley of shrimp, scallops and calamari with bell peppers, cilantro, onions, lemon juice, sherry vinaigrette
Jamón Serrano - Traditional Serrano ham with Manchego cheese, tomatoes, and garlic toast points
Ensalada de Brusela - Frisée lettuce, shaved Brussels sprouts, and radicchio with mango, red wine poached pear, and walnuts, with white balsamic vinaigrette

Hot Tapas

Champiñones Rellenos - Mushroom caps filled with spinach and Manchego cheese
Gambas a la Plancha - Grilled tiger shrimp in garlic lemon butter sauce
Dátiles con Tocino - Roasted dates wrapped in bacon with red bell pepper sauce
Queso de Cabra - Oven-baked goat cheese in tomato basil sauce, and toast points

Entrée

Pescado del Dia - Fish of the Day with green beans, tomato basil and lemon butter sauce
Solomillos a la Plancha - Grilled beef tenderloin medallions with Sevillana potatoes and asparagus, drizzled with red wine sauce
Codillo de Cordero - Roasted lamb shank served with cous cous, sautéed spinach and julienne vegetables in a rosemary red wine sauce
Mediana de Buey - Grilled ribeye served with mashed potatoes sautéed broccoli and red wine sauce

Desserts

Tulipan de Chocolate - Tulip-shaped chocolate shell filled with passion fruit mousse, fresh berries and served with raspberry sauce
Tarta de Queso - Chocolate Crusted cheesecake topped with berry compote
Profiterole del Pirineo - Puff pastry filled with vanilla ice cream and homemade chocolate sauce drizzle
Tarta de Chocolate y Caramel - Warm bittersweet chocolate and caramel custard baked in a hazelnut tart with vanilla ice cream
Vegetarian Menu $35 per person
All the following items will be served

**Cold Tapas**
Menestra de Verduras - Chilled medley of mushroom, asparagus, hearts of palm, artichoke, and sun-dried tomato with a basil white wine vinaigrette topped with Manchego cheese

**Hot Tapas**
Pimientos del Piquillo - Imported Piquillo peppers stuffed with a blend of cheeses and spinach, served with tomato sauce

**Entrée**
Vegetariana - Vegetarian paella made with saffron rice with yellow and purple cauliflower, Brussel sprouts, asparagus, and green peas

**Desserts**
Tulipan de Chocolate - Tulip-shaped chocolate shell filled with passion fruit mousse, fresh berries and served with raspberry sauce

**Kids Menu Options!**
All kids menu include an ice cream Sundae!

- Penne pasta with butter $6.95
- Penne pasta with tomato sauce $6.95
- Chicken tenders with French fries $6.95
- Beef medallions with French fries $15.95
- Beef skewer with French fries $9.50