

Celebrate Easter Sunday on April 9th

With Four Course Prix-Fixe Menu at \$89.95 Per Person.
(Plus tax and gratuity)

Choose one of the following cold tapas options!

- Jamón Serrano* - Traditional Serrano ham with Manchego cheese, tomatoes and toast points
Patatas con Alioli - Robust garlic potato salad
Pollo al Curry - Chicken curry salad with red grapes and celery
Ensalada Temporada - Baby kale, quinoa, sweet potatoes, brussels sprouts, toasted almonds tossed with a cava citrus vinaigrette.

Choose one of the following hot tapas options!

- Gambas a la Plancha* - Grilled tiger shrimp in garlic lemon butter sauce
Pinchitos de Solomillo - Grilled beef tenderloin skewer rolled in cracked black pepper with caramelized onions & horseradish sour cream
Dátiles con Tocino - Roasted dates wrapped in bacon served with red bell pepper sauce
Queso de Cabra - Oven-baked goat cheese in tomato basil sauce, served with garlic bread.

Choose one of the following entree options!

- Fletan a la Plancha* - Baked wild caught Alaskan halibut served with baby kale, scallop potatoes, sauteed onions and a lemon butter sauce
Codillo de Cordero - New Zealand grass fed lamb shank served with couscous, sautéed spinach and topped with julienned vegetables in a lemon rosemary white wine sauce
Costilla Riojana - Slow roasted boneless beef short ribs served with white truffle oil infused mashed potatoes, sautéed spinach, wild mushrooms in a Rioja red wine sauce
Pollo al Limon - Grilled chicken breast served with seasonal vegetables, sweet potatoes and a lemon cream sauce

Choose one of the following dessert options!

- Profiteroles del Pirineo* - Light and airy pastry filled with vanilla ice cream and topped with chocolate sauce
Tarta de Chocolate - Layered chocolate cake served with raspberry sauce
Pastel de Zanahoria - Traditional carrot cake with toasted pecans and a brown butter cream cheese frosting
Tarta de Naranja - Orange cheesecake served with and orange sauce



Easter

*Vegetarian Menu \$39 per person
(plus tax and gratuity)*

Cold Tapas

Avocado Relleno

Half avocado filled with Tolosa salad and topped with Manchego cheese.

Hot Tapas

Piquillo Relleno

Stuffed Piquillo pepper with cheese, spinach and served with a tomato sauce.

Entree

Salteado de Quinoa

Sauteed quinoa, baby Kale, brussels sprouts, roasted sweet potatoes and served with garlic tomato sauce.

Dessert

Arroz con Leche

Spanish style rice pudding with cinnamon



Easter

Kids and Young Adults Menu Options

Grilled Halibut 29

Grilled Alaskan halibut served with mashed potatoes and a lemon butter sauce

Grilled Beef Tenderloin 23

Grilled 5 oz. Black Angus beef tenderloin topped with red wine sauce asparagus and French fries

Grilled Chicken Breast 20

Sautéed chicken breast with mashed potatoes and broccoli served with lemon cream sauce

Pasta with Butter 12

Penne pasta served with butter and parmesan cheese

Pasta with Tomato 12

Penne pasta served with tomato basil sauce

Chicken Tenders 11

Chicken tenders served with French Fries

Ice cream sundae 6

Vanilla ice cream topped with chocolate sauce