



Celebrate Easter with us

Sunday, April 20
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Easter Brunch Prix-Fixe Menu

Your selection for each category

First Course

- Queso con Pacanas** - Goat cheese rolled in crushed toasted pecans, drizzled with honey, served with red wine poached pear slices and toast points
Jamon Serrano – Traditional Serrano ham with Manchego, tomato, and toast points
Patatas con Alioli - Robust garlic potato salad

Main Course

- Benedictos con Solomillo** - Poached eggs with beef tenderloin, Sevillana potatoes, and Hollandaise sauce
Torrijas con Bayas – French toast with berries and simple syrup
Pollo al Limón - Chicken breast served with angel hair pasta, broccoli, and creamy lemon sauce
Branzino a la Plancha – Grilled Branzino served with potato cake, spinach, and a lemon butter sauce

Sweet Course

- Pastel de tres leches**- Three milk sponge cake with creme anglaise
Pastel de Chocolate – Chocolate sponge cake, chocolate mousse, served with raspberry sauce
Pastel de Zanahoria – Homemade Carrot cake

\$39 per person plus tax and gratuity.

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Easter Dinner Prix-Fixe Menu

Your selection for each category

First Course

Queso con Nueces - Goat cheese rolled in crushed toasted pecans, drizzled with honey, served with red wine poached pear slices, and toast points

Jamon Serrano – Traditional Serrano ham with Manchego, tomato, and toast points

Patatas con Alioli - Robust garlic potato salad

Atun de la Costa – Seared yellowfin tuna served with thinly sliced caramelized pineapple, red onion, chives, capers, and a raspberry ginger vinaigrette

Main Course

Pollo al Limon - Sautéed chicken breast, angel hair pasta, and broccoli served with lemon cream sauce

Codillo de Cordero – Braised lamb shank served with couscous, spinach, and red wine sauce

Branzino a la Plancha – Grilled Branzino served with saffron Valencia rice, spinach, and a lemon butter sauce

Solomillos a la Plancha – Beef tenderloin medallions served with Sevillana potatoes, asparagus, and a red wine sauce

Sweet Course

Pastel de tres leches- Three milk sponge cake with creme anglaise

Pastel de Chocolate – Chocolate sponge cake, chocolate mousse, served with raspberry sauce

Pastel de Zanahoria – Homemade Carrot cake, served with caramel sauce and vanilla ice cream

Tarta de Pera – Almond pound cake with fresh pear served with caramel sauce and vanilla ice cream

\$49 per person plus tax and gratuity.