



Celebrate San Valentino with us!

Combination of Cold Tapas

Tostada de Cangrejos

Crab atop toast points with avocado relish

Tostada de Queso

Burrata on toast points with caramelized sherry tomatoes and fresh basil

Rollito de Paleta Ibérica

Cured Ibérico pork shoulder rolled with avocado, tomato, Manchego, arugula, and a Pedro Ximénez drizzle

Combination of Hot Tapas

Buñuelos de Mariscos

Shrimp and crab croquettes

Champiñones

Mushroom caps filled with spinach and Manchego, served with tomato basil sauce

Pinchito de Solomillo

Grilled beef tenderloin skewer crusted in black pepper, served with caramelized onions and horseradish sour cream

Entrées

Mar y Montaña

Baked lobster tail with lemon butter sauce, paired with a grilled beef tenderloin medallion, wild mushrooms, and white truffle-infused potato purée

Combination of Desserts

Dulce de Corazon

Heart shaped dark and white chocolate mousse served atop of raspberry poundcake and drizzled with Passion fruit reduction

\$99 per person (plus tax and gratuity)

