



# **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

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### **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)**

