

Easter Menu

Please select one item from each course in the menu. .

Cold Tapas

Gambas Marinadas

Marinated tiger shrimp with a trio of sauces

Patatas con Alioli

Garlic potato salad

Paleta Ibérica

Ibérico Bellota cured pork shoulder with Manchego cheese, garlic toast, and tomato concasse

Pera con Queso de Cabra

Goat cheese on red wine-poached pear with roasted pecans and honey drizzle

Hot Tapas

Albondigas con Almendras

Lamb, beef, and pork meatballs in a spicy tomato sauce with toasted almonds and Parmesan

Pinchitos de Solomillo

Grilled beef tenderloin skewers with caramelized onions and horseradish sour cream

Dátiles con Tocino

Bacon-wrapped roasted dates with red bell pepper sauce

Queso de Cabra

Baked goat cheese in tomato-basil sauce, served with garlic bread

Entrée

Lubina Chilena

Grilled Chilean Sea bass with sautéed green beans and lemon butter sauce

Pechuga de Pollo

Grilled chicken breast with julienne vegetables, sweet potatoes, and lemon cream sauce

Codillo de Cordero

New Zealand lamb shank with root vegetable purée, asparagus, and lemon rosemary white wine sauce

Filete de Buey

Grilled beef tenderloin with truffle mashed potatoes, broccolini, and red wine sauce

Dessert

Profiteroles del Pirineo

Pastry filled with vanilla ice cream and topped with chocolate sauce

Tarta Valenciana

Spanish orange cheesecake with caramelized oranges and orange caramel sauce

Tres Leches

Almond sponge cake soaked in three milks, served with vanilla crème anglaise

Tulipas con Crema

Vanilla cookie shell with pistachio mascarpone mousse, caramelized bananas, and caramel sauce

\$89 Plus Tax & Gratuity.