

# Mother's Day

CHOOSE ONE FROM EACH CATEGORY

## COLD TAPAS

### **Jamón Serrano**

Traditional Spanish cured Serrano ham served with Manchego cheese, ripe tomatoes, and toasted bread points

### **Patatas con Alioli**

Classic Spanish potato salad tossed in a rich, garlic alioli

### **Salmón Ahumado**

Flatbread topped with smoked salmon, salmon caviar, dill cream sauce, capers, and red onions, served with mixed greens

### **Cabrales**

Mixed greens with Cabrales blue cheese, honey-glazed walnuts, endive, and cucumber, finished with a sherry vinaigrette

## HOT TAPAS

### **Pinchitos de Solomillo**

Grilled beef tenderloin skewers crusted with cracked black pepper, served with caramelized onions and horseradish sour cream

### **Patatas Bravas**

Crispy potatoes topped with Manchego cheese and served with a bold red pepper sauce and garlic alioli

### **Champiñones Rellenos**

Mushroom caps stuffed with spinach and Manchego cheese, finished with a savory tomato basil sauce

### **Buñuelos de Mariscos**

Golden fritters of tiger shrimp, bay scallops, and crab meat, served with garlic tomato sauce and a spicy vegetable alioli

## ENTRÉES

### **Branzino a la Plancha**

Grilled Mediterranean Sea bass served with tri-color quinoa, sautéed baby kale, and a garlic lemon butter sauce

### **Solomillos a la Plancha**

Grilled beef tenderloin medallions served with creamy mashed potatoes, broccolini, and finished with a rich red wine reduction

### **Chuletas de Cordero**

Grilled lamb chops served with roasted potatoes and grilled asparagus, complemented by a red wine sauce

### **Pechuga de Pollo**

Sautéed chicken breast served over angel hair pasta with broccoli and pea pods, finished with a delicate lemon cream sauce

## DESSERT

### **Pan Perdido**

Spanish-style bread pudding with blueberries, served warm with vanilla ice cream

### **Tres Leches**

Classic vanilla sponge cake soaked in three milks, served with mixed berries and cinnamon crème anglaise

### **Tarta de Pistache**

Pistachio cheesecake served with caramelized bananas and a silky caramel crème anglaise

### **Churros con Chocolate**

House-made churros served with bittersweet chocolate sauce and vanilla ice cream

**\$79 PER ADULT PLUS TAX AND GRATUITY**