



Menu #1

Choice of two

Madrid Platter

Serrano jamón, Principe bresaola, Spanish chorizo, port mustard, Manchego, caper berries

Spanish Olives and Toasted Almonds

Citrus marinated olives, coriander spiced almonds

Bacon Wrapped Dates

Medjool dates wrapped in bacon, pickled red onion, balsamic reduction

Choice of three

Queso Azul

Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup

Green Beans and Harissa

Pan roasted green beans and tomatoes, pinenuts, harissa

Wild Mushrooms & Jamon

Sauteed seasonal mushrooms, Serrano ham and Xeres reduction

Ensalada Verde

Organic mixed greens, tamarind vinaigrette, gotes de la casa, crispy fideo noodles

Croquetas de Papas

Crispy horseradish-potato croquettes, smoked tomato jam, Cotija cheese

Choice of two

Gambas Picantes

Chipotle tiger prawns, roasted corn-coconut galletas, pumpkin seed-cilantro pipien

Puerco Asado

Marinated grilled pork loin, hot berry compota, roasted corn and mashed yams

Grilled Tuna

Seared marinated Ahi, red grape and tomatillo relish, sautéed bok choy

Bistec a la Parilla

Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus

Choice of two desserts off our dessert menu

\$35 per person

***All Food Served Family Style**

***Total Does Not Include 10% Tax and 18% Gratuity**