



## \$40 Menu

\*All Food but Dessert Served Family Style\* Total Does Not Include 10.1% Tax and 20% Gratuity

### First Course

(Choice of two)

#### **Spanish Olives and Toasted Almonds**

Citrus marinated olives & coriander spiced almonds

#### **Bacon Wrapped Dates**

Medjool dates wrapped in bacon with pickled red onion & balsamic reduction

#### **Queso Azul**

Miniature fallen Valdeon blue cheese souffles, served with seasonal fruit compota and port wine reduction

### Second Course

(Choice of two)

#### **Ensalada Verde**

Mixed greens, artichokes, pomegranate, walnuts, Manchego cheese, balsamic vinaigrette

#### **Green Beans & Harissa**

Pan roasted green beans and harissa, tomatoes, and pine nuts

#### **Madeira Glazed Wild Mushrooms**

Sautéed seasonal mushrooms, goat cheese, gremolata, olive oil poached croutons

#### **Chicken Croquetas**

Crispy croquettes filled with roasted chicken, Mahon cheese, garlic & onions. Topped with Cotija cheese

### Third Course

(Choice of two)

#### **Portobello Stuffed Piquillo Peppers**

Manchego & Mahon cheeses, pinenuts, zucchini, warm farro salad

#### **Gambas Picantes**

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

#### **Moqueca de Peixe**

Scallops, mussels, prawns, calamari, tilapia, rice & farofa in a dende oil coconut broth

#### **Bistec a la Parilla**

Grilled beef tenderloin, black bean pate, Yukon gold potatoes, crispy onion string & truffle jus

### Fourth Course

(Served individually rather than family-style, guests choose one each)

#### **Seasonal Tres Leches**

Milk soaked cake with seasonal accompaniments

#### **El Diablo**

Bittersweet dark chocolate mousse with cayenne, spiced almonds, cocoa nibs,  
burnt meringue, tequila caramel sauce

#### **House-made Ice Cream and Sorbet**

Multiple seasonal flavors, served with house-made buñuelo