



\$50 per person

***All Food 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

Madrid Platter

Spanish chorizo, assorted cheeses & caper berries

Bacon Wrapped Dates

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

Second Course

(Choice of three)

Queso Azul

Fallen Valdeon blue cheese soufflé with seasonal fruit compota & port wine syrup

Green Beans and Harissa

Pan roasted green beans and harissa with tomatoes & pine nuts

Papas Bravas

Smashed and crisped red potatoes, spicy brava sauce, roasted garlic aioli

Ensalada Verde

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

Chicken Croquetas

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

Third Course

(Choice of one, please indicate your preferred serving time)

Tango Paella

Manila clams, prawns, linguica sausage, beef tenderloin, roasted chicken broth, roasted garlic aioli

Paella Vegetariano

Artichokes, kale, squash, wild mushrooms, asparagus, mushroom broth, truffle oil

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