



\$55 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, Manchego & 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

Madeira Glazed Wild Mushrooms

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

Ensalada Verde

Artichokes, pomegranate, walnut, Manchego
Balsamic vinaigrette

Chicken Croquetas

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

Papas Bravas

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

Third Course

(Choice of two)

Gambas Picantes

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

Stuffed Piquillo Peppers

Portobello mushroom, Manchego and Mahon cheeses, pine nuts, warm cauliflower rice

Bistec a la Parilla

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

Fourth Course

(Choice of one, served with third course)

Tango Paella

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

Paella Vegetariano

Artichokes, kale, squash, wild mushrooms, green beans, mushroom broth, truffle oil

Dessert 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