



**\$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, 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

**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**

Crispy red potatoes tossed in a spicy Brava sauce topped with  
roasted garlic aioli

**Third Course**

(Choice of two)

**Gambas Picantes**

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

**Moqueca**

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

**Stuffed Piquillo Peppers**

Portobello mushroom, Manchego and Mahon cheeses,  
pine nuts, warm farro salad

**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)

**Paella Tradicional**

Penn Cove mussels, prawns, calamari, Dungeness crab,  
linquiça sausage, lobster broth

**Paella Vegetariano**

Artichokes, kale, squash, wild mushrooms, asparagus,  
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