



\$40 Menu

All Food but Dessert Served Family Style Total Does Not Include 9.5% 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

Wild Mushrooms

Sautéed seasonal mushrooms with Kale and a xeres reduction

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)

Honeycrisp Apple and Hazelnut Tres Leches

Soaked cake with Calvados apple compote, roasted hazelnuts, sugared cranberries

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