



\$50 per person

All Food Served Family Style Total Does Not Include 9.6% Tax and 20% Gratuity

First Course

(Choice of two)

Spanish Olives and Toasted Almonds

Citrus marinated olives & coriander spiced almonds

Madrid Platter

Serrano jamón, Bresaola, Spanish chorizo, Manchego cheese & 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

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

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)

Paella Tradicional

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

Paella Vegetariano

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

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