



**\$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, Manchego & caper berries

**Bacon Wrapped Dates**

Medjoolh 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 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)

**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)

**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