



Private Lunch Menu

\$28 per person

**Lunch Only, \$1000 Food and Beverage Minimum, Space Available from 11am-3pm*

**All Food Served Family Style, Includes Coffee, Tea, and Soda*

**Total Does Not Include 10.1% Tax and 20% Service Charge*

On the table

Spanish Olives and Toasted Almonds

Tapas Course

(Choice of two)

Queso Azul

Fallen Valdeon blue cheese soufflé with seasonal fruit compota & port wine syrup

Bacon Wrapped Dates

Medjool dates wrapped in bacon with pickled red onion & balsamic reduction

Boquerone Toast

Spanish white anchovy, garlic crostini, smoked paprika spread, piquillo peppers

Chicken Croquetas

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

Paella and Ensalada Course

Ensalada Verde

Artichokes, pomegranate, walnuts, Manchego, Balsamic vinaigrette

Tango Paella

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

Dessert Course

(add \$7 per person)

El Diablo

Bittersweet dark chocolate mousse with cayenne, spiced almonds, cocoa nibs, burnt meringue, tequila infused caramel sauce

Seasonal Tres Leches

Milk drenched cake with seasonal accompaniments