



\$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

Honey Gem & Snap Pea Salad

Pickled radish, red onion, toasted almonds, sherry vinaigrette

Chicken Croquetas

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

Third Course

(Choice of one)

Mixta Paella

Prawns, scallops, mussels, linguica, filet, mushrooms, peppers, white wine, paprika & saffron served with a traditional socarat

Del Mar Paella

Prawns, scallops, mussels, calamari, dungeness crab, fish broth, white wine, paprika & saffron served with a traditional socarat

Con Carnes Paella

Beef tenderloin, duck confit, chicken, carnitas, linguica, red wine, mushroom stock, peppers, onions, paprika & saffron served with a traditional socarat

Verduras Paella

Wild mushrooms, artichoke hearts, roasted red peppers, zucchini, peas, mushroom broth, paprika & saffron served with a traditional socarat

Fourth Course

(Served individually rather than family-style, guests choose one each)

Mixed Berry Tres Leches

Soaked cake with mixed berries, candied hibiscus, whipped cream

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