



\$55 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

Wild Mushrooms

Sautéed seasonal mushrooms with Kale and a xeres reduction

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

Papas Bravas

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

Third Course

(Choice of two)

Gambas Picantes

Chipotle tiger prawns on roasted corn-coconut galletas with pumpkin seed-cilantro pipien

Moqueca

Scallops, mussels, prawns, calamari, tilapia, rice & farofa in a dende oil coconut broth

Stuffed Piquillo Peppers

Portobello mushroom, Manchego and Mahon cheeses, pine nuts; warm farro salad

Bistec a la Parilla

Grilled beef tenderloin, black bean pate, yukon gold potatoes, crispy onion string & truffle jus

Fourth Course

(Choice of one, served with third course)

Mixta Paella

Prawns, scallops, mussels, linguica, filet, mushrooms, white wine, paprika & saffron

Del Mar Paella

Prawns, scallops, mussels, calamari, dungeness crab, fish broth, white wine, paprika & saffron

Con Carnes Paella

Beef tenderloin, duck confit, carnitas, chicken, linguica, red wine, veal stock, peppers, onions, paprika & saffron

Verduras Paella

Wild mushrooms, artichoke hearts, roasted red peppers, zucchini, peas, mushroom broth, paprika & saffron

Fifth Course

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

Berry Hibiscus 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