

Oloroso Restaurant Week

1st Course

Meat & Cheese- Manchego, Chorizo Pamplona

Boquerones- white anchovy, salsa verde, Guindilla pepper, cipollini onion

Roasted Beets- coconut kefir, mint, pistachio dukkah

Setas- mushroom conserva, sun-dried tomatoes, Sherry vinaigrette

2nd Course

Choose 1

Gambas al Ajillo- shrimp, chili pepper, lemon, chickpeas

Charred Eggplant- honey, ginger, piparras, tagine spices, scallions

Patatas Bravas- spicy tomato sauce, Manchego, saffron aioli, fresno chili

Ham & Cheese Croqueta- Jamon Iberico, Manchego, Romesco

Choose 1

Wood Fired NY Strip- roasted peppers, green onion, salsa verde

Spanish Flatbread- salsa verde, whipped ricotta, roasted Oyster mushrooms

Pork Belly- sweet potato, saffron, coconut milk, pickled mustard

Grilled Bronzino- red pepper miso, pickled garlic

Dessert

Churros- smoked cinnamon sugar, chocolate sauce, piment d'espelette

or

Basque Style Cheesecake- tart cherry, pretzel crumble

Cocktail (not included in RW price)

The 46 Manhattan

Makers Mark 46, Rittenhouse Rye, Dolin Vermouth, Amarena Cherry