

OLOROSO

Restaurant Week Dinner

\$40

FIRST [choose 2]

BOQUERONES

Salsa Verde, Castrelvetrano Olives

PATATAS BRAVAS

Spiced Tomato Sauce, Manchego, Saffron Aioli

FRIED CHICKPEAS

Shishitos, Pimenton

MARINATED SETAS

Migas, Sherry Vinaigrette

CHARRED GREEN BEANS

Harissa, Citrus-Thyme Breadcrumbs

SECOND [choose 2]

GAMBAS al AJILLO

Sauteed Shrimp, Chili, Garlic, Lemon, Garbanzo Beans, Migas

EGGPLANT "Tagine"

Charred Eggplant, Ginger-Garlic Honey, Tagine Spices, Pipparas

SPANISH BOUILLABAISE

Choriza, Mussels, Clams, Cod, Calamari, Saffron Tomato Broth

CHARCOAL-ROASTED BISTECA

Roasted Red Peppers, Red Onions, Romesco, Salsa Verde

PULPO con PATATAS

Fire Grilled Octopus, Potatoes, Mallorcan Tapenade

WOOD ROASTED PORK BELLY

Sweet Potato, Madras, Fried Rosemary y Pistachio

DESSERT

Churros con Chocolate, Piment d'Eslette

Crème Catalan, orange zest and honey

Basque Cheesecake, Blureberry-Rosemary Compote

COCKTAILS

ROKU GIN & TONIC

JIM BEAM BLACK SANGRIA



ROKU GIN
THE JAPANESE CRAFT GIN

