

THREE COURSES | \$45

217 CHESTNUT STREET



CENTER CITY RESTAURANT WEEK - WINTER 2026

FIRST COURSE [PICK TWO]

CHARCUTERÍA Y QUESOS

CHORIZO CANTIMPALO
Cured Pork & Beef Chorizo

JAMÓN SERRANO
15 Month Cured Spanish Ham

DE OVEJA FLORES
Sangria Honey

MANCHEGO
Lavender Truffle Honey

TRADITIONAL TAPAS

CROQUETAS DE JAMON
Serrano Ham, Almond
Romesco

PATATAS BRAVAS
Spiced Potatoes, Salsa
Brava, Paprika Aioli

DÁTILES
Bacon-Wrapped Dates,
Almonds, Blue Cheese

ENSALADA VERDE
Asparagus, Favas, Haricots
Verts, Avocado

CALAMARES FRITOS
Warm Tomato Vinaigrette,
Lemon

GAMBAS AL AJILLO
Garlic Shrimp, Lemon

SECOND COURSE [PICK TWO]

CARNES Y MARISCOS

PINCHOS DE POLLO
Chicken Brochette, Mojo
Aioli, Almond Dukka

PINCHOS MORUNOS
Andalusian Marinated
Beef Skewers, Charred
Lemon

COSTILLA CORTA
Braised Short Rib

SALMON A LA PLANCHA
Saffron Vinaigrette

PULPO A LA GALLEGA
Galician-Style Octopus

ALBÓNDIGAS
Lamb Meatballs,
Manchego, Sherry & Foie
Gras Cream

Chorizo a la Plancha
Paprika & Garlic Sausag

VERDURAS

GRATINADO DE COLIFLOR
Cauliflower, Potato, San
Simon Gratin

BRUSELAS CATALANAS
Brussels Sprouts, Green
Apple, Pine Nut, Valdeón
Fondue

PIMIENTOS DE PADRON
Charred Shishito Peppers,
Saffron Aioli, Lemon

SETAS A LA PLANCHA
Wild Mushrooms, Truffle,
Lemon

TORTILLA ESPANOLA
Potato & Onion Omelette

THIRD COURSE [PICK ONE]

GANACHE DE CHOCOLATE
Chocolate Ganache, Chocolate Wafer, Olive Oil,
Amarena Cherries

ARROZ CON LECHE
Rice Pudding, Coffee Caramel, Crunchy Puffed Rice

FEATURED COCKTAIL

THE MATADOR
Knob Creek Bourbon, St-Germain, Lemon,
Ginger, Regan's Orange Bitters, Fever Tree
Ginger Ale