



CENTER CITY RESTAURANT WEEK

January 18-31

\$45 PER PERSON
Tax & gratuity not included.

FIRST COURSE (CHOOSE TWO)

CHARCUTERÍA Y QUESO

CHORIZO CANTIMPALO

Cured Pork & Beef

JAMÓN SERRANO

15-Month Cured Ham

DE OVEJA FLORES

Sheep's Milk, Sangria Honey

MANCHEGO

Sheep's Milk, Truffle Lavender Honey

TRADITIONAL TAPAS

CROQUETAS DE JAMÓN

Serrano Ham Croquettes

PATATAS BRAVAS

Spiced Potatoes, Salsa Brava, Paprika Aioli

DÁTILES

Bacon-Wrapped Dates, Almonds, Blue Cheese

ENSALADA VERDE

Green Salad, Asparagus, Favas, Haricots Verts,
Avocado

CALAMARES FRITOS

Warm Tomato Vinaigrette, Lemon

GAMBAS AL AJILLO

Garlic Shrimp, Lemon

SECOND COURSE

(CHOOSE TWO)

CARNES Y MARISCOS

PINCHOS DE POLLO

Chicken Brochette, Mojo Aioli, Almond Dukka

PINCHOS MORUNOS

Andalusian Marinated Beef Skewers,
Charred Lemon

ALBÓNDIGAS

Lamb Meatballs, Manchego, Sherry & Foie
Gras Cream

CHORIZO BILBAO

Paprika & Garlic Sausage

COSTILLA CORTA

Braised Short Rib

SALMÓN

Salmon, Saffron Vinaigrette

PULPO

Galician-Style Octopus

VERDURAS

GRATINADO DE COLIFLOR

Cauliflower, San Simon Gratin

BRUSELAS CATALANAS

Brussels Sprouts, Green Apple, Pine Nut,
Valdeón Fondue

TORTILLA ESPAÑOLA

Potato & Onion Omelette

PIMIENTOS DE PADRÓN

Charred Shishito Peppers, Saffron Aioli, Lemon

SETAS

Wild Mushrooms, Truffle, Lemon

DESSERT

(CHOOSE ONE)

GANACHE DE CHOCOLATE

Chocolate Ganache, Chocolate Wafer, Olive Oil,
Amarena Cherries

ARROZ CON LECHE

Rice Pudding, Coffee Caramel,
Crunchy Puffed Rice