

OLOROSO

Restaurant Week

Dinner

\$45

FIRST

CHARRED EGGPLANT

Ginger-Garlic Honey, Scallions, Sherry Vinaigrette

PATATAS BRAVAS

Crisp Potatoes, Salsa Brava, Roasted Garlic Aioli, Manchego Cheese

GAMBAS al AJILLO

Sauteed Shrimp, Chickpeas, Chili, Lemon-Garlic Sauce, Migas

BOQUERONES

Roasted Peppers, Garlic & Pickled Long Hots, Grilled Sourdough

SECOND

CRISPY SPANISH RICE

Spicy Chorizo, Mussels, Baby Shrimp, Wood Oven Roasted Chicken

FRIED COD 'PIL PIL'

Olive Oil Potato Puree, Red Pepper Aioli, Salsa Verde

WOOD-OVEN CHICKEN BASQUAISE

Roasted Red Peppers, Potatoes, Pimenton, Rosemary

DESSERT

CLASSIC CHURROS

Cinnamon Sugar, Spiced Chocolate Sauce

OLIVE OIL CAKE

Diplomat Crème, Saffron Poached Apricots

BASQUE CHEESECAKE

Blueberry Compote

COCKTAILS \$15

KNOB CREEK Old Fashioned

HORNITOS Margarita