

Please note, on Friday and Saturdays, Menu #1 is only available before 6:00pm and after 10:00pm

Seated Dinner Menu #1

45 per person (Tapas Style Dinner)

El plato Primero / The First Course

Tabla de Quesos Españoles con Acompañamientos
Chef's Selection of Spanish Cheeses and Accompaniments

Gazpacho Andaluz

Traditional Andalucían Chilled Gazpacho Soup

El plato Segundo / The Second Course

Aceitunas de la Casa con Guindilla Vasca

Marinated House Olives with Basque Peppers

Ensalada de Peras y Nueces

Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette

El plato Tercero / The Third Course

Gambas al Ajillo

Shrimp Sautéed in Garlic, Piri-Piri Pepper & Olive Oil

Judías Verdes Finas Salteadas con Almendras

French Green Beans with Almonds

El plato Cuarto / The Fourth Course

Bistek a la Plancha

Seared Strip Steak a la Plancha

Tortilla Española

Spanish Tortilla – Potato, Onion & Egg

Espinacas a la Catalana

Sautéed Spinach With Pine Nuts, Apples & Raisins

Los Postres / The Desserts

Crema Catalana

Catalonian Cream Custard

Tarta De Chocolate

Flourless Chocolate Cake

Seated Dinner Menu #2
55 per person (Tapas Style Dinner)

El plato Primero / The First Course

Tabla de Quesos Españoles con Acompañamientos
Chef's Selection of Spanish Cheeses and Accompaniments

Tabla de Charcutería con Aceitunas

*Charcuterie Platter: Jamón Serrano, Chorizón,
Salchichón De Vic And Olives*

Gazpacho Andaluz

Traditional Andalucían Chilled Gazpacho Soup

El plato Segundo / The Second Course

Aceitunas de la Casa con Guindilla Vasca
Marinated House Olives with Basque Peppers

Ensalada de Peras y Nueces

*Field Green Salad with Pears, Walnuts and
Goat Cheese tossed in a Honey Vinaigrette*

El plato Tercero / The Third Course

Gambas al Ajillo

Shrimp Sautéed in Garlic, Piri-Piri Pepper & Olive Oil

Pulpo a la Plancha

Seared Octopus With Potatoes And Smoked Paprika

Judías Verdes Finas Salteadas con Almendras

French Green Beans with Almonds

El plato Cuarto / The Fourth Course

Bistek a la Plancha

Seared Strip Steak a la Plancha

Tortilla Española

Spanish Tortilla – Potato, Onion & Egg

Espinacas a la Catalana

Sautéed Spinach With Pine Nuts, Apples & Raisins

Los Postres / The Desserts

Crema Catalana

Catalonian Cream Custard

Tarta De Chocolate

Flourless Chocolate Cake

Seated Dinner Menu #3

65 per person (Tapas Style Dinner)

El plato Primero / The First Course

Tabla de Quesos Españoles con Acompañamientos
Chef's Selection of Spanish Cheeses and Accompaniments

Tabla de Jamón Serrano con Manchego
Jamón Serrano with Manchego Cheese

Gazpacho Andaluz
Traditional Andalusian Chilled Gazpacho Soup

El plato Segundo / The Second Course

Aceitunas de la Casa con Guindilla Vasca
Marinated House Olives with Basque Peppers

Ensalada de la Casa
Romaine Lettuce tossed in a Garlic Anchovy Dressing topped with shaved Idiazábal Cheese

Ensalada de Tomate con Bonito del Norte
Beefsteak Tomatoes, Onions and Bonito Tuna

El plato Tercero / The Third Course

Gambas al Ajillo
Shrimp Sautéed in Garlic, Piri-Piri Pepper & Olive Oil

Pulpo a la Plancha
Seared Octopus With Potatoes And Smoked Paprika

Judías Verdes Finas Salteadas con Almendras
French Green Beans with Almonds

El plato Cuarto / The Fourth Course

Bistek a la Plancha
Seared Strip Steak a la Plancha

Tortilla Española
Spanish Tortilla – Potato, Onion & Egg

Espinacas a la Catalana
Sautéed Spinach with Pine Nuts, Apples & Raisins

Los Postres / The Desserts

Crema Catalana
Catalonian Cream Custard

Tarta De Chocolate
Flourless Chocolate Cake