

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

## **Seated Dinner Menu #1**

**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*

#### **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**  
**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 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**

**75 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*