



DINNER
3 courses
\$ 35

TAPAS

Gambas al Pil Pil -

sizzling shrimp / garlic / olive oil / caramelized onions

Esparragos Fritos -

our signature fried asparagus / tomato aioli

Empanada -

masa / ground beef / chorizo / potato / onions / queso fresco / chili aioli

Ternera -

Beef tenderloin tips / tomato / black garlic soy / fries / onion / cilantro / lime

Ensalada de de peras y fresa -

arugula / goat cheese / candied walnuts / citrus honed vinaigrette

ENTREES

Pezcado del Dia -

ask your server about today fish of the day

Solomillo -

new york strip / seasonal vegetable / mashed potato / brown sauce

Paella de Pollo y Champinones -

calasparra rice / saffron / mushrooms / chicken

Tallo de cerdo -

Braised pork shank / manchego / blue grits / fig mushroom demi / truffle oil

Vieiras con cangrejo -

bacon wrapped scallops stuffed with crab / apricot coulis / mashed potato / seasonal vegetables

DESSERT

Flan -

classic spanish custard, caramel

Crema Catalina. Lemon -

crème brulee / whipped cream

Pastel de chocolate sin arina -

Flourless chocolate cake / Mexican hot cholate / whipped cream