



DINNER
3 courses
\$38

TAPAS

Sopa del Dia -
soup of the day

Gambas al Pil Pil -
sizzling shrimp / garlic / olive oil / caramelized onions

Esparragos Fritos -
our signature fried asparagus / tomato aioli

Datiles -
bacon wrapped dates / stuffed with chorizo / goat cheese cream / balsamic

Bruselas -
brussels sprouts / honey vinaigrette / currants / walnuts / capers

Ensalada de de Pera y Fresas -
arugula / pears / strawberry / goat cheese / candied walnuts / citrus honey vinaigrette

Costillita -
braised short ribs / mashed potato / natural jus

ENTREES

Pescado del Dia / Fish of The day -
served with / vegetable / mashed potato / ask your server

Solomillo -
New York strip / seasonal vegetable / mashed potato / brown sauce

Paella de Pollo y Champinones -
saffron calasparra rice / mushrooms / chicken

Cordero -
braised lamb shank / mashed potato / natural jus

Vieiras con cangrejo -
bacon wrapped scallops stuffed with crab / apricot coulis / mashed potato / seasonal vegetables

DESSERT

Flan -
classic Spanish custard / caramel / whipped cream

Brownie de Canela -
cinnamon brownie / homemade vanilla ice cream

Pastel de Chocolate -
flourless chocolate cake / hot chocolate sauce / whipped cream

Tres leches -
three milk cake / cherry / caramel / whipped cream