



Restaurant Week

DINNER MENU \$48

FIRST

Sopa del Dia

Butternut squash

Esparragos Fritos

Our signature fried asparagus / Tomato aioli V *

Piquillos

Local fresh mozzarella stuffed piquillo peppers / PX balsamic reduction / Pea shoot pesto V/G *

Montado de Jamon

Spanish serrano ham / Idiazabal cheese / Fig jam / Catalan bread

SECOND

Croquetas

Crispy chicken croquets / Chipotle aioli

Ceviche

Scallops / Shrimp / Tomato / Red onion / Cilantro / Habanero leche de tigre / Corn chips G

Gambas al Pil Pil

Hot sizzling shrimp / Spicy garlic oil / Caramelized onions G

Coliflor

Cauliflower / Sofrito / Paprika / White balsamic vinegar G/V/VE

THIRD

Lubina

Blackened rockfish / Squid ink pasta / Upland cress / Saffron aioli

Setas Ruztidas

Grilled oyster mushrooms / Sticky rice / Seaweed salad / Soy vinaigrette G/V/VE

Panza

Confit pork belly / Sherry glaze / Brussel sprouts / PX balsamic reduction G

Carne a la Parrilla

Char-grilled strip filet / Blistered shishito peppers / Mojo verde G

DESSERT

Vanilla Bean Pot de Crème

Strawberry gelee V/G

Pastel de Chocolate

Flourless Chocolate Cake / Vanilla Ice Cream / Whipped Cream V/G

Caramelized White Chocolate Mousse Cake

Caramelized white chocolate mousse / Vanilla sponge / Chocolate glaze



Restaurant Week

LUNCH MENU \$27

FIRST

Sopa del Dia

Butternut squash

Esparragos Fritos

Our signature fried asparagus / Tomato aioli V *

Piquillos

Local fresh mozzarella stuffed piquillo peppers / PX balsamic reduction / Pea shoot pesto V/G *

Tortilla de Patatas

Spanish potato and onion omelet / Aioli / Local green salad V/G

SECOND

Croquetas

Crispy chicken croquets / Chipotle aioli

Montado de Setas

House made sourdough bread / Confit wild mushrooms / Ricotta cheese / Crispy Serrano ham *

Gambas al Pil Pil

Hot sizzling shrimp / Spicy garlic oil / Caramelized onions G

THIRD

Salmon

Grilled salmon / Chives mashed potato / Paprika salsa verde G

Calabaza

Roasted delicata squash / Sobrasada chorizo / Manchego cheese / Honey / Almonds G *

Rossejat

Capellini pasta / Chicken / Spring vegetables / Saffron / Sofrito / Aioli

DESSERT +\$5

Vanilla Bean Pot de Crème

Strawberry gelee V/G

Pastel de Chocolate

Flourless Chocolate Cake / Vanilla Ice Cream / Whipped Cream V/G

G-Gluten Free | V-Vegetarian | VE-vegan | * - Can be modified to vegan