

# RESTAURANT WEEK



## LUNCH SPECIALS

CHOOSE 3 TAPAS \$19.99 PLUS TAX

### SOPA DEL DIA

Chicken and rice

### CROQUETAS

Crispy fried chicken croquets / aji aioli

### EMPANADA GRANDE

Ground beef / potato / cilantro / chili aioli / parmesan / pickled onions

### MONTADO

Roasted pork loin / sundried tomato cream cheese / toasted bread

### PAELLA TAPA DEL DIA

Beef tips / broccoli / calasparra rice / peas / pimento

### ESPARRAGOS FRITOS

Crispy panko crusted asparagus "fries" / tomato aioli

### QUESO FRITO

Crispy fried brie cheese / raspberry sauce / fresh pear

### SETAS

Sautéed mushrooms / garlic / evoo / sherry

### TORTELLINI

Cheese tortellini / sun-dried tomatoes / peas / parmesan cream

### PATATAS BRAVAS

Fried potatoes / bravas sauce / garlic aioli

### BROCHETAS DE POLLO

Chicken thigh skewers / apricot sauce

### ESPINACAS A LA SACROMONTE

Sautéed spinach / pine nuts / Malaga raisins

### PAPAS FRITAS

Housemade potato chips / goat cheese dip / sriracha

### ENSALADA VERDE

Romaine salad / roasted garlic dressing / tomatoes / onions / croutons / parmesan cheese

### GAMBAS AL PIL PIL

Sizzling shrimp / garlic oil / caramelized onions

### DATILES RELLENOS

Crispy bacon wrapped dates/ stuffed with chorizo / goat cheese sauce

**ADD \$4**

### PORK SLIDERS

Confit pork / jalapeno cabbage slaw / piquillo barbecue sauce / brioche bun

**ADD \$6**

### CARNE A LA PARRILLA

Grilled skirt steak / manchego and live oil mashed potatoes / spinach / mojo picon

**ADD \$12**

### LUBINA

Pan seared rockfish / fingerling potatoes / olives / tomatoes / piquillo pepper reduction

**ADD \$10**

## DESSERT

### FLOURLESS CHOCOLATE CAKE

raspberry sauce / vanilla ice cream \$5

### BASQUE BURNT CHEESECAKE

Mixed berry compote / whipped cream \$5

March 2-8, 2025



# RESTAURANT WEEK



**DINNER SPECIALS: \$52 PER PERSON PLUS TAX**

## FIRST

### **SOPA DEL DIA**

Grilled corn and crab chowder

### **ESPARRAGOS FRITOS**

Isabella's signature crispy panko crusted asparagus "fries" / smoked tomato aioli

### **GAMBAS AL PIL PIL**

Sizzling shrimp / garlic / olive oil / caramelized onions

### **PULPO**

Spanish octopus / heirloom grape tomatoes / capers / dill / sherry vinaigrette

**ADD \$4**

### **BUTTERNUT HUMMUS**

Roasted butternut squash / pumpkin seeds / za'atar / sourdough crackers

## SECOND

### **CARNE A LA PARRILLA**

Grilled skirt steak / manchego and olive oil mashed potatoes / spinach / mojo picon

### **SETAS SALTEADAS**

Stir fried mixed local mushrooms / hand cut fries / tomatoes / red onions / cilantro / soy-sherry emulsion

### **LUBINA RUZTIDA**

Pan roasted rockfish / fingerling potatoes / tomatoes / olives / piquillo pepper reduction

### **PAELLA DE MARISCOS**

Shrimp / crabmeat / clams / mussels / calasparra rice / peas / pimenton

**ADD Scallops \$5 each**

## DESSERT

### **CHOCOLATE TRUFFLE**

Chocolate mousse / sesame-almond praline / vanilla ice-cream

### **STRAWBERRY SHORT CAKE**

Chantilly cream / vanilla genoise / strawberry glaze

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