



RESTAURANT WEEK

3-Course Dinner – \$42 (plus tax)

Choose one from each course

FIRST

Sopa del Dia: Ask Your Server

Esparragos Fritos

Our Signature Fried Asparagus / Smoked Tomato Aioli **V**

Empanada de Chorizo

Spanish Chorizo and Potato Empanada / Chipotle Cream / Feta / Pickled Onions

Ensalada con Boquerones

Romaine Hearts / Marinated Spanish White Anchovies / Croutons / Parmesan Cheese / Roasted Garlic Dressing

Gambas al Pil-Pil

Sizzling Shrimp / Spicy Garlic Oil / Caramelized Onions **G**

SECOND

Carne a la Parrilla

Char-Grilled Flat Iron Steak / Mashed Potatoes / Asparagus / Bone Marrow Gravy **G**

Costilla de Cerdo

Confit Pork Ribs / Goat Cheese Smashed Potatoes / Green Beans / Piquillo Barbecue Sauce

Monkfish

Pan Roasted Monkfish / Fingerling Potatoes / Spinach / Lobster Sauce **G**

Paella de Setas

Wild Mushroom Paella / Peas / Pimentón / Asparagus / Calasparra Rice **G/V**

DESSERT

Basque Burnt Cheesecake / Mixed Berry Compote **V**

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

Tres Leches Cake / Chantilly Cream / Strawberries **V**

G=gluten free V=vegetarian



RESTAURANT WEEK

2-Course Lunch – \$22 (plus tax)

Choose one from each course

FIRST

Sopa del Dia: Ask Your Server

Esparragos Fritos

Our Signature Fried Asparagus / Smoked Tomato Aioli **V**

Empanada de Chorizo

Spanish Chorizo and Potato Empanada / Chipotle Cream / Feta / Pickled Onions

Ensalada Verde

Romaine Lettuce / Croutons / Parmesan Cheese / Roasted Garlic Dressing **V**

Brie Frito

Crispy Fried Brie Cheese / Pears / Raspberry Sauce **V**

SECOND

Wagyu Burger

Char-Grilled Wagyu Beef Patty / American Cheese / Caramelized Onions / Piparra Peppers / Smoked Tomato Aioli / Brioche Bun / House Made Chips

Adobo Chicken Rice Bowl

Adobo Braised Chicken / Saffron Basmati Rice / Broccoli / Pickled Red Onion / Salsa Verde **G**

Pork Belly Cubano

Braised Pork Belly / Ham / Mustard / Pickles / Swiss Cheese / Pan Catalan / House Made Chips

Pasta con Setas

Wild Mushrooms / Manchego Cream Sauce / Truffle oil / Pappardelle Pasta **V**

ADD DESSERT +\$4

Churros / Chocolate Sauce **V**

Tres Leches Cake / Chantilly Cream / Strawberries **V**

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