



A Taste of Spain Winter Menu

\$50 per person

excludes 7% tax and 20% gratuity / presented as one check

para empezar... to start...

pan con tomate – toasted bread with fresh tomato & olive oil, a catalan staple

tabla de jamón – a selection of four cured hams from spain, a great way to compare their subtleties

buñuelos de bacalao – light and airy salt cod fritters topped with rosemary-infused wild mountain bees honey

continuamos... let's continue...

pulpo a la gallega – galician style octopus served warm w/sea salt, olive oil, spanish paprika, and yukon gold potato purée

ensalada de invierno (seasonal) – candied walnut praline with belgian endive, orange segments, candied walnuts, valdeon blue cheese crumbles, mixed greens, and a champagne walnut vinaigrette

migas con verduras (seasonal) – sautéed brussel sprouts, raisins, cauliflower and a celery root yogurt mousse

y acabamos con... and to finish...

cerdo ibérico a las finas hierbas – grilled 100% ibérico pork with fresh rosemary and thyme

setas al jerez – an array of mushrooms sautéed in olive oil with a splash of sherry

pimientos de piquillo rellenos – **piquillo peppers stuffed with spanish goat cheese**

para no olvidar... not to be forgotten...

flan de huevo – orange-saffron flan with smoked caramel and sherry soaked raisins and creme fraiche

*seasonal items subject to change
gluten free options available upon request*