



CUISINE OF SPAIN

PICA-PICA

Gazpacho Andaluz con gambas al limón

Traditional gazpacho with
lemon shrimp confit

Buñuelos de Bacalao

Cod fritters with romesco sauce

Salpicón de Pulpo

Octopus and fingerling potato, micro greens
and sherry vinaigrette

Surtido de Embutidos y Jamón Ibérico

Chefs Selection of cured meats
including cured Ibérico ham, chorizo
and salchichón de Vic

Coca de Ceps, Tomate y Piñones

Catalan flatbread with porcini mushrooms,
onion confit, heirloom tomatoes
& pine nut vinaigrette

ENTREES

Choice of One

Pargo

Yellow tail snapper with Seasonal vegetables,
Pistachio Citrus vinaigrette and honey, sherry
reduction

Arroz Cremoso al Idiazábal con Ceps

Creamy Calasparra rice with Idiazabal cheese
and Porcini mushrooms

Pollo Rustido

Roasted free range chicken, cauliflower and pork belly

DESSERT

Crema Catalana

Caramelized Spanish Custard with Cinnamon ice cream and orange confit