



CUISINE OF SPAIN

PICA-PICA

TO SHARE FOR THE TABLE

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

Coca de Ceps, Tomate y Piñones

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

Surtido de Embutidos y Jamón Ibérico

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

ENTREES

CHOICE OF ONE

Vieiras

Scallops, white & green asparagus, artichokes and salchichón de Vic

Carrilleras de Ternera

Braised veal cheeks, topped with porcini-Idiazábal crostini and pine nut vinaigrette

Pargo

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

Arroz Cremoso al Idiazábal con Ceps

Creamy Calasparra rice with Idiazábal cheese and Porcini mushrooms

DESSERT

CHOICE OF ONE

Espiral de Chocolate

Soft Chocolate Ganache Spiral, Passion Fruit Sorbet and chocolate crumble

Torta Tres Leche

Compressed Strawberries, Tres Leche Cakes and Basil Ice Cream