

PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$85 PP

SELECT 3

- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- AGED MAHÓN (GF)** Semi-hard cow's milk cheese, Menorca; fruity aroma, bold flavor
- TRUFFLE GOAT** Semi-hard goats milk, infused with black winter truffles
- JAMÓN SERRANO (GF)** Jamónes de Segovia" Serrano ham, aged 18 Months
- JAMÓN IBÉRICO DE BELLOTA (GF)** Hand-carved, acorn-fed Ibérico ham, aged for 48 months
- CHORIZO IBÉRICO (GF)** Acorn-fed, mildly spicy, pork sausage cured in pimentón
- PAN CON TOMATE (VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil

SELECT 3

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- PIMIENTOS DE PADRÓN (VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- ENSALADA VASCA (GF)** Market lettuce, spring herbs, sherry-lime vinaigrette
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham

SELECT 4

- PINTXOS MORUNOS** Seared Colorado lamb skewers, pickled shallots, salsa verde
- GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, and Guindilla pepper in olive oil
- POLLO RUSTIDO** Catalan-style roasted chicken with lemon, herbs, and salsa verde
- PULPO A LA PLANCHA (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes
- IBÉRICO MAC N CHEESE** Creamy blend of Tetilla, Mahón and Manchego cheese, casareccia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota
- BRUSELAS CON VINAGRETTA DE BELLOTA (GF,V)** Crispy Brussels sprouts, sherry-bellota vinaigrette, dried cranberries, golden raisins, aleppo pepper
- ENTRAÑA A LA PARRILLA** Outside Skirt Steak, mojo verde, roasted carrot pureé
- PAELLA DE MARISCOS** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
- PAELLA DE VERDURAS** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

SELECT 2

- CHURROS (V)** Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus -honey yogurt
- SORBET (VGN)** Seasonal sorbet selection
- TARTA VASCA DE CHOCOLATE** Basque chocolate cheesecake, macerated strawberries, chantilly cream

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.