

asheville

restaurant week

feb 1-7, 2013



dinner \$30 per person

tapas for sharing, two or more guests with
all guests participating

para empezar...

to start...

brandada de bacalao

traditional cod & potato purée served hot w/ crisp bread

jamón serrano fermin

delicious dry cured spanish ham

continuamos...

let's continue...

crema de calabaza

butternut squash soup with smoked paprika

ensalada de invierno

salad of belgian endive, valdeon blue cheese, candied walnuts, orange, pomegranate with walnut champagne vinaigrette

y acabamos con...

and to finish...

migas de invierno

sautéed brussel sprouts, raisins, cauliflower and a celery root yogurt purée

pincho moruno

grilled lamb skewer marinated in moorish spices

para no olvidar...

not to be forgotten...

copa de helado

two scoops of our homemade ice cream or sorbets

or

crema catalana confrutas del bosque

catalan cream mousse with berries

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lunch \$15 per person

sopas y ensaladas...

soups and salads...

crema de calabaza

butternut squash soup with smoked paprika

bocadillos...

sandwiches on fresh baked baguette (choice of sandwich)...

gallego

roasted red bell pepper, onion, black olive spread, hard-boiled egg, spanish bonito tuna.

or

catalán

sausage, confit piquillo peppers, caramelized onion, all i oli.

or

serrano

tomato bread w/olive oil, jamón Serrano, manchego cheese.

or

calamares

fried squid and housemade arbequina olive oil mayonnaise, a typical madrid standard.

para no olvidar...

not to be forgotten...

copa de helado

two scoops of our homemade ice cream or sorbets

or

crema catalana confrutas del bosque

catalan cream mousse with berries