

# \$75 PER PERSON FAMILY STYLE PRIX FIXE MENU

#### **TAPAS**

#### PAN TOMACAS VARIADOS

Spanish country bread, Spanish artisanal cheese, fresh tomatoes, citrus marinated Andalusian olives

### **PRIMEROS**

(CHOOSE THREE)

# ARUGULA Y VALDEÓN

Wild arugula, roasted beets, Valdeón cheese, toasted almonds, mustard vinaigrette

### **BERENJENA**

Grilled eggplant, toasted pistachios, breadcrumbs, pistachio-anchovy aioli

# **COLIFLOR AL YOGURT**

Flash-fried multicolor cauliflower, Greek yogurt, citrus pepper, smoked Spanish paprika

### **SHISHITOS**

Flash-fried shishito peppers, escama sea salt

### **ALCACHOFAS CRUJIENTES**

Crispy artichoke hearts, beets, capers, preserved lemon aioli

### PULPO A LA SARTÉN

Seared octopus, fingerling potatoes, Spanish olives, cucumber salsa verde

### **PLATOS**

(CHOOSE THREE)

### ARROZ DE VERDURAS EN COSTRA

Calasparra rice, cauliflower, artichokes, garbanzos, idiazábal, egg crust

### **ARROZ VASCO**

Bomba rice, salted cod risotto, sepia, manila clams, shrimp, asparagus, parsley broth

### POLLO AL CARBÓN

Grilled free-range chicken, carrots, white beans, sweet onions, quince cabernet vinegar glaze

### ROSSEJAT RÁPIDA

Fideo pasta, all-natural chicken breast, fava beans, chorizo, clams, saffron aioli

### **ENTRAÑA**

Herb dusted prime hanger steak, Pedro Ximénez reduction, sea salt

### GUARNICIÓN

CHEF'S SELECTION OF MARKET SIDES

### **POSTRE**

CHEF'S SELECTION OF DESSERTS