

# TAPAS & PAELLA

(soft drinks, coffee & tea included)

## **COLD TAPAS** : pre-select two

garlic potato salad  
roasted eggplant salad with goat cheese  
chicken salad with curry  
serrano ham, salchichon, chorizo & manchego cheese  
spanish caesar salad with white anchovies  
mixed greens salad with goat cheese, beets & oranges  
endive salad with blue cheese, membrillo & walnut  
spanish artisanal cheeses

## **HOT TAPAS** : pre-select four

goat cheese baked in tomato sauce  
potato & onion omelette (tortilla espanola)  
mushrooms stuffed with spinach & manchego cheese  
spicy potatoes with tomato alioli  
shrimp with garlic, olive oil & red pepper flakes  
skewered chicken & chorizo sausage  
roasted dates with bacon in apple vinaigrette  
beef skewer with horseradish cream & red onion relish  
meatballs in sherry tomato sauce  
spanish seared sausages with sherry alioli  
wood-oven roasted market vegetables  
rioja short ribs & manchego mashed potatoes  
chicken & ham croquetas  
crab & shrimp dip with piquillo peppers  
spiced lamb kabobs with lemon, mint & tomato

## **PAELLA** : pre-select two

mushrooms & fresh seasonal vegetables  
natural chicken, local market vegetable  
natural chicken, roasted pork, green beans & artichokes  
pacific shrimp, sea scallops, green beans & cherry tomatoes

## **DESSERTS** : all included

marcona almond tart  
chocolate truffle cake  
orange vanilla flan

**\$34 per person**  
(11% sales tax and 20% gratuity not included)