



## ARIZONA RESTAURANT WEEK SPRING 2017

(\$44 per person + tax + Gratuity)

### TAPAS

(Regular Tapas)

Stuffed medjool dates with bacon and goat cheese (Gluten free)

Aged manchego cheese with olive oil and thyme (Gluten free)

Stuffed piquillo pepper with crab and saffron sauce

Shrimp pil-pil with paprika sauce (Gluten free)

(or)

(Vegan Tapas)

Asparagus with vinegar glazed

Roasted red peppers eggplant and roasted garlic olive oil

Pisto Aragonés tomatoes and zucchini mash

Mushrooms with sherry wine

### ENTREES

(choice of one)

Salmon with apple bacon and spicy agave mango coulis, served with saffron rice (GF)

Lamb osobucco with aioli negres glaze served with dill potatoes (Gluten free)

Portobello pua pasta with truffle oil, basil and garden tomatoes (Vegan)

Paella with garden vegetables with spicy pimenton (Gluten free-Vegan)

Garbanzos with mint and pork ribs (Gluten free)

### DESSERT

(choice of one served with a glass of Moscatel wine)

Churro with chocolate sauce

King's Tart, lady fingers layered with Chantilly coffee and ganache

Fried plantain with honey (Gluten free- Vegan)