



## ARIZONA RESTAURANT WEEK SPRING 2018

(\$44 per person. Taxes and gratuity are Not included in the price)

### **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 Aragoones tomatoes and zucchini mash

Mushrooms with sherry wine

### **ENTREES**

(choice of one)

Escalope de Salmon, Manchego crust salmon served with saffron rice

Lamb osobucco a la Riojana served with minty rice (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 Moscato)

Churro with chocolate sauce

Hazelnut Nutella cheese Nutella cake

Fried plantain with honey (Gluten free- Vegan)