



ARIZONA RESTAURANT WEEK FALL 2019

September 20st – 29th

Live Entertainment Thursdays-Sundays

(\$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 Aragonese tomatoes and zucchini mash and sherry vinegar glaze

Mushrooms with albarino garlic

ENTREES

(choice of one)

Manchego crusted Mahi (Dorada) served with saffron rice

Lamb osobucco a la Riojana served with minty rice (Gluten free)

Portobello mushroom pasta with truffle oil, basil and garden tomato sauce (Vegan)

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

Pimenton Rub Pork Tenderloin with Garbanzos and mint (Gluten free)

DESSERT

(Choice of one, served with a digestive dessert wine)

Churro with chocolate sauce

Hazelnut Nutella cheese Nutella cake

Fried plantain with honey (Gluten free- Vegan)