



New Year's Chef Special

(60.00 \$ per person + tax + Gratuity)

Tapas

(All as follows)

Stuffed dated with bacon and goat cheese

Manchego cheese

Stuffed Piquillo pepper with crab

Roasted lamb chops with seven herbs

Tenderloin of beef skewers with cumin aioli

Shrimp pil-pil with paprika sauce

Entrée

(Choice of one as follows)

Paella Valenciana Shrimp, clams, mussels, chicken, roasted peppers tomatoes, peas, txistorra with saffron rice

Lamb Ossobucco Braised lamb shank with spicy honey glaze served with saffron rice

Salmon A La Francesa Egg dipped salmon filet with capers, olives and mint served with garlic mashed potato

After Dinner Cordial

Glass of Cava (Champagne)



TAPAS (Appetizers)

Datiles con Panceta, Baked medjool date goat cheese and apple bacon 12

Chuletilla de Cordero, Open flame broiled lamb chops with fine herbs 16

Pincho Moruno, Aged prime tenderloin of beef Moroccan style 14

Jamon Iberico, Acorn feed pigs aged ham from Spain 30

Lomo con Almendras, Pork tenderloin with almond saffron sauce 10

Pimiento de Piquillo, Crab stuffed peppers with saffron sauce 11

Entremeses, Manchego, olives and Serrano ham platter, 18

Gambas al Ajillo, Sautéed gulf shrimp with roasted garlic and 14

Empanada de Puerros, Basque leek tart with cabrales and aioli verde 12

Calamares fritos, Dusted flash fry calamari with Spicy pepper sauce 10

Setas Rellenas, Stuffed Portobello with an albarino double sauce 12

ENSALADAS Y SOPAS (Soup and Salad)

Ensalada de la Casa

Spring mix lettuce with aged balsamic vinegar and garden tomatoes 9

Crema de Bogavante

Shrimp and lobster bisque with flamed brandy 12



PLATOS FUERTES (*Entrees*)

Solomillo a la Riojana

Beef tenderloin with a sherry porcini mushroom and red pepper sauce
Served with fry thyme potato 38.00

Arroz con Mariscos

Sautéed saffron rice with clams, calamari, scallops, mussels and shrimp 29.00

Mar y Montagna a la Mostaza

Broiled filet of beef with a grain mustard shrimp sauce served
mashed potatoes 38.00

Paella de Langosta

Spicy ¼ pound lobster tail and ½ dozen shrimp paella 34.00

Salmon a la Gabardina

North Atlantic wild salmon with a Shrimp brandy and roasted saffron sauce served
with aioli rice 28.00

Rack of Lamb Herb crusted rack of lamb served with a choice of rice or roasted
garlic mashed potatoes

Full rack \$ 70.00

Half Rack \$ 35.00



POSTRES *Desserts*

Flan, Spanish cream caramel 8

Pastel De Pan, Apple bread pudding, 8

Crema Catalana, Catalan cream Brule 9

Manzana al Ojaldre, Baked pear tart in puff pastry, 10

Rollo De Chocolate, Filled sponge cake with Chantilly cream 9

Pastel de Nocilla, Nutella cheese cake, 8

Tabla de Queso, Absorbed Cheese with quince and apple, 21

Tarta de Bizcocho y Café, Spanish style tiramisu 8

Platanos Fritos, Flambé plantain with pistachios and vanilla ice cream 12

CAVA SPARKLING WINE CHAMPAGNES

(Additional bottles on the wine list)

				GL	BT
641	Segura Viudas “Heredad”	Cava Brut Reserva	N/V	Penedès	15 75
642	XXIV 24 Karat	Grande Cuvee	N/V	Cali.	15 15
643	XXIV 24 Karat	Grande Cuvee Rose	N/V	Cali.	15 15
644	Teixidor	Cava Brut	N/V	Cali.	10 40