



***Valentine's Menu Special***

**(60.00\* \$ per person + tax + Gratuity)**

***Tapas***

**Stuffed dated with bacon and goat cheese**

**Manchego cheese**

**Stuffed piquillo pepper with crab**

**Free range chicken empanada with mint aioli**

**Tenderloin of beef skewers with cumin aioli**

**Shrimp pil-pil with paprika sauce**

***Entrée***

***(choice of one)***

**Sautéed sea scallops and portabella in a minty saffron rice.**

**Grilled Mahi Mahi in a mango salsa on a bed of brussel sprouts**

**Stuffed chicken breast with crab served with a caper tomato sauce.**

**Broiled tenderloin of beef with roasted garlic aioli served with french fries.**

***Dessert***

**Churros con Chocolate**

***\*Served with a glass of XXIV Karat Gold Champagne***



## ***TAPAS Appetizer's***

- Datiles con Panceta**, Baked medjool date goat cheese and apple bacon 12
- Chuletilla de Cordero**, Open flame broiled lamb chops with fine herbs 14
- 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 10
- Entremeses**, Manchego, olives and Serrano ham platter, 18
- Gambas al Ajillo**, Sautéed gulf shrimp with roasted garlic and 11
- 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 Cabrales sauce 12

## **ENSALADAS Y SOPAS, *Soups 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



## **PLATOS FUERTES, *Entrees***

### **Solomillo a la Riojana**

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

26

### **Arroz con Mariscos**

Sautéed saffron rice with clams mussels and shrimp

27

### **Mar y Montagna a la Mostaza**

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

28

### **Paella de Langosta**

Spicy ¼ pound lobster tail and ½ dozen shrimp paella

34

### **Salmon a la Gabardina**

Herb crusted north Atlantic wild salmon with a brandy and roasted saffron sauce  
served with rice

28



## **POSTRES, *Desserts***

**Flan**, Spanish cream caramel 8

**Pastel De Pan**, Apple bread pudding, 8

**Crema Catalana**, Catalan cream brulee 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

