

# a taste of spain

## para empezar...

*to start...*

pan de cristal con tomate **(LF,TNF)**

toasted pan de cristal with fresh tomato, garlic, and olive oil

paleta cinco jotas **(LF,TNF)**

cured shoulder cut jamón ibérico de bellota. 100% pure iberian pigs are acorn fattened and free range, resulting in a unique and exceptionally nutty flavor

croquetas de pollo **(seasonal,TNF)**

traditional creamy chicken fritters

## continuamos...

*let's continue...*

ensalada de remolacha **(seasonal,GF)**

salad of roasted beets, fresh and pickled orange, shaved spanish sheep's cheese, and an almond sherry vinaigrette

pimientos de piquillo rellenos **(GF,TNF)**

piquillo peppers stuffed with spanish goat cheese

pulpo a la gallega **(GF,TNF)**

galician-style octopus served warm with sea salt, olive oil, spanish paprika, and yukon gold potato purée

## y acabamos con...

*and to finish...*

achicoria roja con romesco **(seasonal,LF,V)**

grilled radicchio with romesco, pedro ximenez and sherry vinegar reduction

mongetes **(seasonal,GF,LF,TNF)**

sautéed white beans, garlic, parsley and all i oli

pincho moruno **(LF,GF,TNF)**

lamb skewers marinated in moorish spices from spicewalla, served with cucumber pickles

## para no olvidar...

*not to be forgotten...*

tarta de queso **(seasonal,TNF)**

burnt basque cheesecake with a roasted strawberry-tempranillo compote and goat cheese whipped cream

\$55 per guest

plus 7% tax and 20% gratuity

beverages are charged per consumption

seasonal items subject to change

**food allergies? please note:**

**GF: Gluten Free, LF: Lactose Free, TNF: Tree Nut Free**

**please share dietary needs in advance so we can make appropriate modifications for your guests**