



Arlington Restaurant Week Menu

October 21st – 28th

Choice of one Appetizer, one Main Course and one Dessert.

Lunch \$25 per Person • \$35 per Person

Appetizers • First Course

Sopa de Calabaza (V)
Butternut Squash soup

Ensalada de tomate, sandia y anchoas (GF)
Tomato, watermelon and anchovies salad with oregano dressing

Huevos rotos con chorizo y patatas (GF)
Fried egg, Spanish chorizo, confit potatoes and bell peppers

Platos Principales • Second Course

Lomo de cerdo a la parrilla con pisto Manchego (GF)
Grilled pork loin, seasonal vegetables ragout in tomato sauce

Muslo de pollo asado con espinacas y tomates confitados (GF)
Roasted chicken leg with spinach and baby tomatoes

Salmon con quinoa y salsa de alcaparras (GF)
Seared salmon, quinoa and capers in brine sauce

Postres • Dessert

Crema Catalana
Spanish Creme Brulee

Sopa fría de frutas de temporada con helado de vainilla
Chilled seasonal fruit soup with vanilla ice-cream

Flan de chocolate con nata y pistachos
Chocolate custard (Flan) whipped cream and crushed pistachio nuts

(GF) Gluten-free (V) Vegetarian (VV) Vegan (DF) Dairy-Free
All items contain risk of cross-contamination. Please alert your server to any food sensitivities.