



Winter Restaurant Week Menu 2022

January 17th – January 23rd

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

Lunch \$25, Dinner \$40, Wine Paring \$15 per Guest

Appetizers • **First Course**

Crema de Setas con Virutas de Jamón

Mushroom Cream with Crispy Jamón

Ensalada Templada de Gambas y Naranja con Vinagreta de Miel y Mostaza

Mix Green Salad with Warm Shrimp Honey-Hustard Vinaigrette

Boquerones Fritos con Alioli de Alcaparras

Fried Anchovies with Caper Aioli and Small Salad

Wine Pairing, Celeste 2020 / Verdejo / Rueda

Platos Principales • **Second Course**

Lomo de Lubina a la Plancha con Alboronia y Yogurt de Almendras

Grilled Branzino, Vegetable Ragout and Almond-Yoghurt Sauce

Muslo de Pollo al Horno con Cuscús y Verduras Crudas

Roasted Chicken Thigh Served with Cous-Cous and Raw Vegetables

Lomito de Ternera a la Parrilla con Papas Arrugadas y Mojo Picón

Grilled Hanger Steak, Peewee Potatoes, and Spicy Canary Islands Sauce

Wine Pairing, Evolet 2015 / Tempranillo / Ribera del Duero

Postres • **Dessert**

Arroz con Leche de la Abuela

Homemade Rice Pudding

Churros con Chocolate

Churros Served with Hot Chocolate Sauce

Tarta de Queso Manchego con Sorbete de Frambuesa

Homemade Spanish Manchego Cheesecake with Raspberry Sorbet

Wine Pairing, Alvear Pale Cream / Montilla-Moriles

All items may contain risk of cross-contamination. Please alert your server to any food sensitivities.