



## Winter Restaurant Week Menu 2023

January 16<sup>th</sup> – January 29<sup>th</sup>

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

Lunch \$25, Dinner \$40, Wine Pairing \$25 per Guest

### Appetizers • **First Course**

Cazón en Adobo

Fried Marinated Shark, Capers Alioli

Crema de Hongos con Jamon Iberico Crujiente

Cream of Mushroom Soup, Topped with Crispy Jamon Iberico

Ensalada de Remolacha con Cítricos y Queso de Cabra (V)(GF)

Beet Salad, Oranges Lettuce Topped with Goat Cheese

*Wine Pairing: Mar de Viñas 2021 / Albariño / Rías Baixas*

### Platos Principales • **Second Course**

Lomo de Salmón con Espinaca y Hongos (GF)

Grilled Salmon, Sautéed Spinach, Creamy Mushroom Sauce

Lomo de Ternera con Salsa de Setas y Cebollas y Pimientos Asado

Grilled Hanger Steak with Mushrooms, Onions, and Roasted Peppers

Muslo de Pato con Pure de Calabaza y Salsa de Naranja

Duck Confit, Butternut Squash Pure, Orange Sauce

*Wine Pairing: Vatan 2014 / Tinta de Toro / Toro*

### Postres • **Dessert**

Arroz con Leche Caramelizado

Caramelized Rice Pudding

Flan de Chocolate con Pistachios

Chocolate Flan, Pistachio

Torrijas Caseras con Helado de Nata

Spanish style french toast with crème fraiche ice-cream

*Wine Pairing: Moscatel Dorado / Jerez*

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