



PROPOSED MENU - \$42/GUEST

TO START WITH - GOOD FOR SHARING

Aceite oliva 100% Arbequina con pan artesano - 100% Arbequina olive oil and artisan bread

Pimientos de Piquillo de queso de cabra - Piquillo red peppers (Lodosa, Spain), stuffed with goat cheese and capers

Rollito San Jacobo - San Jacobo rolls - Rolled cooked ham, swiss cheese, chicken supreme

Croquetas de jamón ibérico - espinaca & queso manchego - Ibérico ham - spinach & manchego croquettes

MAIN ENTRÉE OPTIONS - PICK ONE OF YOUR CHOICE

Churrasco de res con patatas y verdes - Grilled Skirt steak with potatoes and greens

Grilled certified Angus skirt steak, fried potatoes and greens

OR

Trucha asalmonada fresca al horno - Fresh baked Spanish salmon trout

Baked in the oven, panadera potatoes, caramelized onions, garlic, olive oil, parsley

OR

Nuestra Paella de Mariscos - Our Seafood Paella

Calasparras Spanish rice, mussels, calamari, shrimp, clams, langoustine, Spanish saffron

DULCE DULCE...

Flan casero de uva con cremoso de Pedro Ximénez - Homemade grape's flan with creamy of Pedro

Ximénez

OR

Sorbete de Limón tradicional - Traditional lemon sorbet with strawberry

PRE-FIX MENU FOR A MINIMUM OF 75 GUESTS - \$41 FOUR COURSE PRE-FIX MENU PER PERSON - SEE CONTRACT TERMS

AWARD WINNING RESTAURANT DINING ROOM "2016 CITY BEAUTIFUL AWARDS"